CATERING MENU

# Little by Little Cafe

**Little by Little Cafe - Catering & Events**

Welcome to Little by Little Cafe's catering service, where we bring our passion for quality food and warm hospitality to your special occasions. From intimate gatherings to corporate events, we have got you covered.

Our catering menu features our signature cafe favorites alongside customizable options to suit any event style or dietary requirement. Whether you're planning a breakfast meeting, lunch celebration, or afternoon gathering, we handle every detail with the same attention and quality you've come to expect from Little by Little Cafe.

*Let us take care of the food, so you can focus on what matters most, your guests and your celebration.*







34 HOMESTEAD RD, BERWICK VIC 3806

CATERING MENU





# Little by Little Cafe

## Grazing

**Homestead Cheese Board** *(serves 10-12)* **- $120**
Indulge in a delightful assortment of three local Victorian cheeses, paired with quince paste, salt bush honey, dried fruits, and crunchy sourdough crisps.

**Berwick Grazing Tray** *(serves 10-12)* **- $140**
Enjoy a delectable spread of sliced prosciutto, complemented by a variety of cured meats, marinated artichokes, dried fruits, beetroot hummus, and crispy sourdough crisps.

**Fruit Platter** *(serves 10-12)* **- $120**
A colourful array of hand picked seasonal fruits, featuring the sweet Kensington Pride Mango, refreshing watermelon, and rockmelon. This vibrant platter is garnished with fresh field strawberries, plump blueberries, grapes, and kiwi fruit.

CATERING MENU

# Little by Little Cafe





## Something Small

**Classic Sandwich Platter - $65**

32 quarter cut pieces served with your choice of:

- Classic ham, cheese and relish.
- Roasted mushroom, pesto, and cheese.
- Curried egg and chive mayo.
- Salami, olives, roasted capsicum, and tapanade.

+$3.50 (min. 4 quarters) GFO

**Premium Sandwich Platter - $150**

36 quarter cut pieces served with your choice of:

- Smoked salmon, herbed cream cheese, and pickled onion.
- Tuna mix with aioli, parsley, onion, and tasty cheese.
- Mediterranean grilled vegetables, basil pesto, and mozzarella.
- House-made mix of aioli, mustard, and maple with pulled Poached Chicken and avocado.

+$3.50 (min. 4 quarters) GFO

CATERING MENU





# Little by Little Cafe

## Gourmet Range

**Gourmet Sliders** *(includes 15 handhelds per box)* **- $115**
Indulge in a delightful mix of gourmet sliders, featuring:

- 5x Pulled Pork with cabbage and carrot slaw.
- 5x Mini Cheeseburger Sliders
- 5x Buffalo Chicken & Mayo Sliders.

**Gourmet Canapes** *(includes 60 canapes per box)* **- $280**
Enjoy our selection of gourmet canapés, including:

- Maple roasted pumpkin and whipped feta crostinis.
- Potato Croquettes with Truffle Hollandaise.
- Wild Mushroom Arancini with smokey tomato relish.
- Poached Chicken and Dijon Maple Tartlets.
- Smoked salmon, creme frasche, and pickled cucumber
- Whipped Ricotta and Pea Crostini.
- Fig Jam, Goat Cheese, and Prosciutto bruschetta.

CATERING MENU





# Little by Little Cafe

## Larger Appetizers

**Crowd Favourites** *(includes 45 pieces per box)* **- $145**

This catering box offers something for everyone. The selections include:

- 15x Mac & Cheese bites with sriracha mayo.
- 12x Buttermilk fried chicken tenders served with a smoky aioli.
- 18x Crispy vegetable spring rolls, complemented by a sweet chilli and ginger glaze.

CATERING MENU





# Little by Little Cafe

## Sweets Box

**Sweet Finale** *(includes 30 sweets per box)* **- $135**

The ideal way to conclude your event, this delightful sweet box features:

- A selection of In-House Miniature Cupcakes with Buttercream. Available in flavours: Chocolate & Vanilla.
- House-Made Artisanal Cookies crafted to perfection, offering a delightful crunch and an explosion of flavours with every bite. Available in flavours: Choc Chip, Biscoff, Oreo, Raspberry White Chocolate, Espresso & Cinnamon, Orange & Poppyseed, Lemon & Poppyseed, Triple Chocolate, and Chocolate & Caramel.
- House-Made Lemon Slice or Chocolate Brownies.

CATERING MENU





# Little by Little Cafe

## High-Tea Range

**House-Made Scones**
Our house-made plain scones served alongside fresh jam and cream.

- Box of 4 Scones, served with jam and butter. Served with a complimentry side of fresh cream. **$23.00**
- Box of 8 Scones, served with jam and butter. Served with a complimentry side of fresh cream. **$37.00**
- Box of 12 Scones, served with jam and butter. Served with a complimentry side of fresh cream. **$50.00**

CATERING MENU



# Little by Little Cafe

## Individual Sweets Range

**House- Made Sweets -**

- **House-Made Banana Bread Slice - $6.80**

Our signature banana bread is moist, flavorful, and baked from scratch daily. Made with premium ingredients and ripe bananas, each loaf offers the perfect balance of sweetness and comfort. Ideal for breakfast meetings, afternoon gatherings, or as a sweet addition to any catering spread. Available whole or pre-sliced for easy serving.

- **Artisanal Cookie - $6.50**

Handcrafted in small batches with quality butter, real vanilla, and premium chocolate. Choose from classic favorites like chocolate chip, oatmeal raisin, and double chocolate. Perfect for dessert platters, coffee breaks, or any catered event.



- **House-Made Muffin - $6.50**

Our artisan muffins are made from scratch each morning using quality ingredients and traditional baking methods. Available in a rotating selection of flavors including blueberry, chocolate chip, and seasonal varieties. Moist, generously sized, and perfect for breakfast catering, brunch events, or coffee service. Can be ordered as an assorted selection or by flavor preference.

CATERING MENU

# Little by Little Cafe

## TAB OPTIONS

**Hot Drinks tab Available**

Prefer to keep it simple for your guests? We offer the option to run a pre-paid tab alongside your catering order.

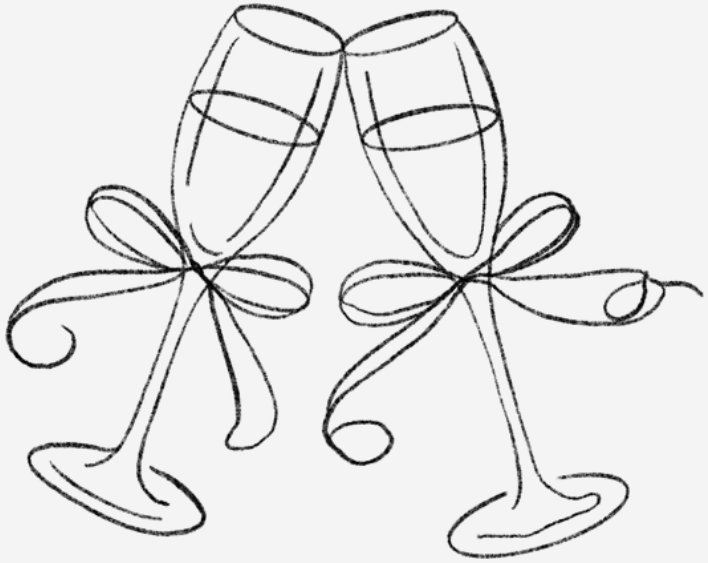
You set the limit, and guests are able to order barista made coffee, tea, hot chocolates, chai all served in takeaway cups during your event.

Perfect for business meetings, events, or casual gatherings.





# Little by Little Cafe



## All Enquiries and Bookings

Have any questions or want to enquire for your event?
**Send an email to: *lblcateringenquiries@gmail.com***

All enquiries are responded to as soon as possible.

**READY TO BOOK?**

**Once you have chosen your catering options, and have confirmed your order with us, we will then process your order via invoice. This invoice is automatically sent to you via email, and is to be PAID IN FULL prior to the day of service for your event.**
**We ask that you allow around 1 weeks notice prior to your event, to ensure payment is recieved in full, and so we can ensure we are able to fulfil your order.**

**If you choose to select a BANK TRANSFER for your payment, please ensure you send a confirmation of payment receipt via email to : lblcateringenquiries@gmail.com**

**we cannot wait to cater your event!**