

CORPORATE CATERING MENU

BY MR POPO CATERING

SALAD PLATTERS

Served as side, 4.0 per serving.

Spiced chickpea & fresh vegetables (v)

Israeli salad of spiced chickpeas, cucumber, radish tomato, red onion, herbs, sumac & buttermilk dressing.

Thai coleslaw

Cabbage, bean shoots, red onion, mint Thai basil, peanuts, fried shallots, Thai dressing.

Add poached chicken + 1.0

Roasted broccoli, sesame & tofu (v)

Japanese-inspired salad of roasted broccoli, edamame, avocado, ginger-miso dressing.

Roasted pumpkin, rocket, parmesan and caramelised onion (v)

Dressed with pine nuts and olive oil.

Avocado, cherry tomato & dukkah (v)

Avocado, cherry tomato, baby spinach, coriander, dukkah, lime & dijon dressing.

TORTA A LA PLANCHA*

Specialty toasted sandwiches. 12.0 for two serves. minimum orders apply.

Cubano

Roast pork, salami, smoked ham, Mojo spread, Swiss cheese, dill pickle, dijon mustard.

Croque Monsieur

Thick-cut smoked ham, dijon mustard, Swiss cheese, cheesy-bechamel sauce, chives.

Philly Cheesesteak

Seared beef slices, grilled mushroom, onion jam, Swiss cheese.

Reuben

5-day corned beef brisket, sauerkraut, Russian dressing, swiss cheese.

Hot Muffuletta

pepperoni, mortadella, provolone, mozzarella, Italian olive-herb relish.

*Recommended only if toasting allowed on-site (with our team & equipment).

ASIAN RICE BOWLS

1 Serve per person recommended.
Minimum orders apply.

Vietnamese Braised Pork Belly 12.0

Tender pork belly slow-braised in five-spice. Served with rice and garnished with fried shallots, an egg, cucumber and pickled carrot.

Japanese Sukiyaki Don 12.0

Thinly sliced beef and caramelised onion seared in Japanese soy sauce and mirin. Served with rice and garnished with spring onion.

Japanese Shogayaki Don 12.0

Thinly sliced pork cooked in Japanese soy sauce, mirin and ginger. Served with rice and garnished with spring onion and pickled ginger.

Japanese Oyako Don 12.0

An omelette of Japanese-marinated tender chicken pieces. Served with rice.

Thai Pad Grapao (spicy) (vo) 11.0

Flavoursome beef short rib stir fried in Thai basil chilli and garlic. Served with rice and a fried egg.

GOURMET SANDWICHES

Philly Roast Pork 12.2

Roasted pork, sauteed broccoli rabe, provolone, garlic confit.

Muffuletta 12.2

pepperoni, mortadella, provolone, mozzarella, Italian olive-herb relish.

Katsu Sando (vo) 7.0

Panko-crumbed chicken cutlet, Japanese, bulldog sauce, togarashi, mustard, cabbage.

Num Pang (vo) 9.5

Asian baguette with chilli-mayo, cucumber, pickled carrot, coriander and either crispy roasted pork or chimichurri chicken.

Sabih (v) 10.0

Pita, seared eggplant, hummus, tahini, Israeli salad and pickles, hard-boiled eggs, pickled mango relish.

Spanish Jamon Bocadillo 12.0

Spanish jamon, cheese, garlic confit, tomato slices in a baguette.

Torta A La Mexicana 12.5

Breaded chicken cutlet / seared pork confit / braised beef short rib, refried bean spread, chipotle crema, queso, avocado, lettuce, tomato, onion, pickled jalapenos.

Fairfax (breakfast sandwich) (vo) 8.5

french scrambled eggs with chives, caramelised onions, american cheese, chipotle mayo, ham in a baguette.

Tortilla Espanola bocadillo (breakfast sandwich) (vo) 8.5

Spanish potato and onion omelette, garlic confit + mayo sauce, ham in a baguette.