



CAKES - (requires 48 hours notice)

7 inches - \$60 9 inches - \$70 12 inches - \$80

(Suggested cakes below may not be available in all sizes)

Baileys Cheesecake
Black Forest / Baci
Carrot
Coconut Bliss
Cookies and Cream Cheesecake
Chocolate Mint Ripple
Flourless Chocolate Mud
Flourless Coconut Raspberry
Red Velvet
Ferrero Nutella
Fruit Tart
Vegan Chocolate Raspberry
Lemon Meringue
Lemon Tart
Apple Crumble or Pie
Marz Bar
Maltezer
Death by Chocolate
Mixed Berry Cheesecakes
New York Baked Cheesecake
Passionfruit Cheesecake
Sticky Date Pudding
Tim Tam Cheesecake
Tiramisu
Cherry Ripe
Day & Night Mousse

Saporo Catering Menu is designed to act as a guide and suggested recommendations. As such, it is quite flexible and can be adjusted to suit the specific needs of your catering event. If there is something that you would like to include in addition to our menu or have any queries, our catering specialist is available to assist. All dietary requirements can be accommodated upon request. Additional charges apply for Vegan & GF.

Credit Card Surcharges apply.

CAFE

SAPORO

CATERING MENU

Cafe Saporo

1c, 818 Whitehorse Road

Box Hill, VIC 3128

(Corner Prospect St and Young St)

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Website: saporoboxhill.com.au

Facebook: Café Saporo

Instagram: [saporo_cafe_box_hill](https://www.instagram.com/saporo_cafe_box_hill)

BREAKFAST

\$

Large Croissant	
served with butter & jam	7
cheese & tomato	7.9
ham, cheese & tomato	8.9
Mini Croissant	
served with butter & jam	4.5
cheese & tomato	4.7
ham, cheese & tomato	5
Traditional Scone	
served with jam & cream	5.8
Savoury Muffin	6.5
English Muffin	
bacon & egg	5.9
Toasted Bun or Sandwich	
double bacon & double egg	9.9
Breakfast Wrap	
plain egg with spinach	8.5
Bacon or chorizo, egg & cheese	8.9
egg, cheese & mushroom pesto	8.9
Mini Muffin or Danish	4.5
Large Muffin	6
Large Fruit Danish	7.9
Fruit Cup	8
minimum order of 6 serves	
Variety of Yoghurt Cup	
Mixed berries, apple & muesli, Passionfruit or mango	8
(prep & platter fees apply)	
Cooked Breakfast Available On Request served in house	
(refer to our Breakfast Menu online)	

MORNING & AFTERNOON TEA

\$

Assorted Large Cookie	5
Gluten Free	5.4
Sweet Slice	4.5
Mini Gourmet Cake	8
Large French Pastry	
Almond/Choc/Rasp Pistachio/Escargot/Danish/Torsade/Pain Au	7.9
Large Muffin	6
Gluten Free Friand (mixed variety)	5.8
Large Fruit Danish	7.9
Cinnamon Scroll	6.5
Savoury Muffin	6.5
Protein Ball	4.5
Cup Cake Variety	6
Fruit Platter	8
minimum order of 6 serves	

LUNCH

Sandwich	
<i>All served with variety of fillings.</i>	
Point	12.9
Ribbon	13.9
Gourmet Wrap	13.9
Gourmet Bagel	13.9
Gourmet Roti (served hot)	13.9
Gourmet Ciabatta, Turkish (served hot)	14.9
Gourmet Piadini (served hot)	15.9
Dip Platter	13.9
minimum order of 6 serves	
Cheese Platter	15.9
minimum order of 6 serves	
Antipasto Platter	14.9
Minimum order of 6 serves	
Fruit Platter	8
minimum order of 6 serves	
Sushi Platter	5.2
served with soy sauce or sweet chilli	
minimum order of 6 serves	
Variety of Fresh Salads	13.9
minimum order of 6 serves, from	

We cater for all dietary requirements

(Prices are per serve
Prep & platter fees apply)

CATERING

BREAKFAST

All breakfast packages are priced for a minimum of 5 people (prep & platter fee applies)

Menu 1 \$10 per person

Yoghurt cup
Orange or apple juice (2ltr)

Menu 2 \$11 per person

Mini danish & mini muffin
Orange or apple juice (2ltr)

Menu 3 \$14 per person

Mini croissant, mix of ham, cheese & tomato
Fruit platter
Orange or apple juice (2ltr)

Menu 4 \$17 per person

Mini danish & mini muffin
Fruit platter
Orange or apple juice (2ltr)

Menu 5 \$19 per person

Egg & bacon muffin
Mini danish & mini muffin
Fruit platter
Orange or apple juice (2ltr)

Menu 6 \$22 per person

Egg & bacon sandwich
Mini danish & mini muffin
Fruit platter
Orange or apple juice (2ltr)

BEVERAGES

Soft drinks (small)	\$4.9
Juices (small, variety)	\$5
Bottled water	\$3.5
Sparkling water (500ml)	\$5
Bottled water (1.25ltr)	\$5.5
Soft drink (1.25ltr)	\$6
Flavoured mineral water (1.25 ltr)	\$6
Juice (2ltr)	\$8.2
Percolated Coffee & Tea	from \$4.5pp
Coffee - barista made	from \$5.5pp

Alcohol - please consult with the manager for various options

PACKAGES

LUNCH

All lunch packages are priced for a minimum of 6 people (prep & platter fee applies)

Menu 1 \$21 per person

Assortment of point sandwiches
Fruit platter
Orange or apple juice (2ltr)

Menu 2 \$22 per person

Assortment of ribbon sandwiches, wraps, bagels or baguettes
Fruit platter
Orange or apple juice (2ltr)

Menu 3 \$25 per person

Assortment of ribbon, turkish or ciabatta
Sushi served with soy sauce & sweet chilli
Fruit platter
Orange or apple juice (2ltr)

Menu 4 \$28 per person

Assortment of point sandwiches
Hot deluxe finger food selection (4 items)*
Variety of sweet slices
Orange or apple juice (2ltr)

Menu 5 \$30 per person

Assortment of ribbon, turkish or ciabatta
Hot deluxe finger food selection (4 items)*
Fruit platter
Orange or apple juice (2ltr)

**Add \$2.00 per person for gourmet finger food options*

FORK DISHES

All fork dishes are priced for a minimum of 6 people

Wide selection of hot dishes available on request \$17 pp

HIRE

Linen / Tablecloths	\$7 ea
Crockery / Cutlery / Glassware	\$1 ea
Staffing (min 3 hours)	\$35 p/hr per staff member

Other items available upon request

Venue Hire available 7 days a week

FINGER FOOD

PACKAGES

DELUXE

All gourmet finger food packages are priced for a minimum of 6 people (prep & platter fee applies)

Select from

4 items \$15 per person

5 items \$17 per person

6 items \$19 per person

VARIETY OF HOT DELUXE FINGER FOOD ACCOMPANIED WITH DIPPING SAUCES

Mini Quiches

Mini Pies

Mini Sausage Rolls

Mini Dim Sims (2)

Mini Pizza

Mini Arancini Balls

Mini Spring Rolls (2)

Falafel Balls (2)

Vegetable Samosas

Meatballs (2)

Vegetable Gyoza

GOURMET

All gourmet finger food packages are priced for a minimum of 6 people (prep & platter fee applies)

Select from

4 items \$20 per person

5 items \$23 per person

6 items \$26 per person

VARIETY OF HOT DELUXE FINGER FOOD ACCOMPANIED WITH DIPPING SAUCES

Marinated Chicken Skewers (Tandoori, Satay or Teriyaki)

Marinated Beef, Pork or Lamb Skewers

Calamari Fritti

Thai Fish Cakes

Peking Duck Crepes

Kataifi or Soba Noodle Prawns

Lamb Kofta

Butter Chicken Wellingtons

Spinach and Cheese Puffs

Smoked Cod Croquettes

Prawn Gyoza

BBQ Pork Puffs

Buffalo Wings

Halloumi Strips