



THE CORNER PANTRY



COCKTAIL PACKAGES



The Corner Pantry collective is the brainchild of local hospo guru Craig Vanstone & His awesome team. We pride ourselves on our beautiful venues, our delicious food, coffee and our friendly, welcoming service.

The luxury of choosing us as your caterer is we are preferred suppliers at many venues across the Mornington Peninsula. Whether it is a function centre, winery, your own house, a park or even in the middle of a paddock, we will keep your guests full and happy with a menu that suits the style or theme of your event.

As long as there is water and a power supply our team can cater out of basically anywhere! Travel within 20 km from our kitchen is included in our service charge however for an additional fee we can travel statewide.

Our menus have a large variety of food options to help you research and pick from. If something isn't there that is no problem, we have been known to even replicate Nanna's famous family recipes.

We can tailor any of our packages to suit your needs and budget. You won't have to do this alone as we include an in person consult once your booking is confirmed. This service makes choosing your menu easy and paves the way to a flawless event leaving guests with full bellies and smiling faces.

All function enquiries and booking confirmations are to be sent in writing to info@thecornerpantrycafe.com. A 25% non-refundable deposit is used to secure your booking. Dates will be tentatively held for 14 days until full payment is required.



THE CORNER PANTRY

SAVOURY ITEMS

- THAI CHICKEN MEATBALLS, CUCUMBER, THAI MAYO
- GARLIC & CHILLI PRAWNS SKEWERS, CORIANDER KEWPIE MAYO
- POLENTA CHIP, TRUFFLE MAYO
- HOMEMADE BEEF SAUSAGE ROLL
- CHICKEN SATAY STICK, SATAY DIPPING SAUCE
- SALT & PEPPER CALAMARI, LEMON AIOLI
- DEEP FRIED CAULIFLOWER, SZECHUAN SPICED, KEWPIE
- PORK BELLY, SPICED CARAMEL, LIME, FRESH HERBS
- LAMB KEBAB SKEWER, CREAMY TZATZIKI
- MINI QUICHES ASSORTED FLAVOUR
- PORK & CHIVE DUMPLING, SOY AND GINGER DRESSING
- KATSU CHICKEN BITES, PERI PERI MAYO
- ROASTED PUMPKIN, PINE NUT AND PARMESAN ARANCINI BALLS
- AMERICAN CHEESEBURGER SLIDERS
- CHEF'S SELECTION GOURMET MIXED PIES
- SLOW COOKED PULLED PORK SLIDERS
- SPRING ROLL WITH SWEET CHILLI SAUCE
- FISH & CHIP CONES, LEMON AIOLI
- GOURMET MINI PIZZAS
- CHORIZO MEATBALLS WITH TOMATO SUGO

COLD ITEMS

- SHARED ANTIPASTO PLATTERS ON ARRIVAL
- FRESHLY SHUCKED OYSTER, CHAMPAGNE MIGNONETTE
- MARINATED MIXED OLIVE, FETA MOUSSE, OLIVE OIL
- SMOKED SALMON, DILL CREAM, GARLIC CRISPBREAD
- DUO DIPS, GRILLED PITA BREAD
- ANTIPASTO ON MINI TOAST, TAPENADE, BRIE, PROSCIUTTO, GREEN OLIVE
- CHEF'S SELECTION OF GOURMET FINGER SANDWICHES
- SPICED PUMPKIN, FETTA, CARAMELISED ONION MINI TOAST
- ASSORTED SUSHI ROLLS
- CHICKEN/PRAWN/VEGETARIAN RICE PAPER ROLL, NUOC CHAM SAUCE
- CHEF'S SELECTION OF ASSORTED WRAPS



BOXED ITEMS

- THAI CHICKEN NOODLE SALAD, LIME DRESSING, CHILLI, PEANUT
- SWEET AND SMOKY LAMB RIB, CUCUMBER SALAD
- PULLED PORK, TORTILLA, CHIPOTLE MAYO, CORN SLAW, PICKLED CHILLI
- LEMONGRASS CHICKEN, SPECIAL FRIED RICE
- SLOW COOKED PULLED LAMB BOWL, SPICED RICE, TABOULEH, GARLIC YOGHURT
- ALE BATTERED FISH, FRENCH FRIES, AIOLI, LEMON
- SLOW COOKED BEEF CHEEKS, INFUSED POTATO PUREE, SHIRAZ JUS
- THAI GREEN CHICKEN CURRY, JASMINE RICE, FRESH HERBS
- SLOW COOKED ROGAN JOSH LAMB, JASMINE RICE, NAAN BREAD
- BUTTER CHICKEN / CHICKEN TIKKA JASMINE RICE, NAAN BREAD
- BAHN MI SALAD, LEMONGRASS CHICKEN, VERMICELLI, PICKLED VEGETABLES, MINT, CORIANDER, FRIED SHALLOTS, SRIRACHA MAYO
- NACHOS, CHILLI CON CARNE, CHARRED CORN, TOMATO SALSA, SOUR CREAM, GUACAMOLE, JALAPEÑOS

KIDS ITEMS

- HOUSE MADE MINI CHEESEBURGER & FRIES
- MINI HAM, CHEESE PIZZA
- MINI PIES & SAUSAGE ROLLS
- DINO NUGGETS & FRIES
- FISH & CHIPS CONES

SWEET ITEMS

- DARK CHOCOLATE MINI TART
- BANOFFEE MINI TART
- DOUBLE CHOC FUDGE BROWNIE
- LAYERED CHOCOLATE CHERRY RIPE CUP
- LAYERED CHOCOLATE MINT MOUSSE CUP
- MINI PAVLOVA, SEASONAL FRUIT AND PISTACHIO DUST
- RASPBERRY CHEESECAKE CUP
- PANNA COTTA, RASPBERRY COULIS, FRESH BERRIES, WHITE CHOCOLATE CUP



We pride ourselves on epic customer service and we have the skills and knowledge to help make your food experience memorable. Want something a little extra for you or your guests? We can assist with anything from pre-dinner canapés, to take home dessert options. There isn't too much we can't do! Don't worry if your venue doesn't have a commercial kitchen, refrigeration, plates or cutlery. We help you hire anything necessary to make your event possible. POA only.

Here are just a few of the extra items we can help with:

- Bar & drinks service
- Anti-pasto / fruit platters
- Extra canapes / boxed food options
- Food stations / buffets
- Dessert canapes / dessert tables
- Additional travel fee
- Cool room hire
- Hot box hire
- 3 Tray Oven Hire
- Wood oven hire
- Cutlery / Crockery / Glassware
- Children / supplier packages





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