



LA LUNA GRAZE

THE LUNCH COLLECTION

Premium catering, thoughtfully styled

CANBERRA • 2026

OUR APPROACH

Catering, the La Luna way

Seasonal menus, premium produce and a beautifully styled presentation for every occasion.



Our Lunch Collection brings together artisan bakery selections, fresh salads, premium grazing produce, seasonal fruit and petite sweets.

We plan each menu around your guest numbers, dietary requirements and the style of your celebration. Our team prepares the food, delivers your order and styles the complete display using our signature risers and serving pieces.

We prioritise trusted Canberra suppliers and select organic produce wherever it is seasonally available.

Choose your experience

All packages include seasonal menu planning, travel, setup, styling, prop hire and on-site setup staff. Minimum 15 guests.

THE PETITE

\$85 PER GUEST

A balanced menu for intimate lunches and relaxed celebrations.

Minimum 15 guests

THE SIGNATURE

\$100 PER GUEST

Greater variety across the bakery, grazing and sweets menus.

Minimum 15 guests

THE CELEBRATION

\$115 PER GUEST

Our most generous menu for milestone occasions and larger events.

Minimum 15 guests

THE PETITE

\$85 PER GUEST

A beautifully balanced menu for baby showers, kitchen teas, intimate lunches and relaxed celebrations.

YOUR EXPERIENCE INCLUDES

- Choice of 3 artisan bakery varieties
- Choice of 2 seasonal salads
- 3 premium cheeses
- 2 cured meat varieties
- 1 seasonal dip
- Artisan breads and gourmet crackers
- Olives, antipasti and quince paste
- Fresh market fruit
- Choice of 2 petite sweet varieties
- Seasonal herbs and edible garnishes
- Signature risers and serving pieces
- Travel included
- Complete setup and presentation
- Dietary options planned on request



Final quantities are scaled to your confirmed guest count.

THE SIGNATURE

\$100 PER GUEST

Our signature experience with greater choice and abundance across every part of the menu.

YOUR EXPERIENCE INCLUDES

- Choice of 4 artisan bakery varieties
- Choice of 2 seasonal salads
- 4 premium cheeses
- 3 cured meat varieties
- 2 seasonal dips
- Artisan breads and gourmet crackers
- Olives, antipasti and quince paste
- Styled seasonal fruit display
- Choice of 3 petite sweet varieties
- Seasonal herbs and edible garnishes
- Signature risers and serving pieces
- Travel included
- Complete setup and presentation
- Dietary options planned on request



Final quantities are scaled to your confirmed guest count.

THE CELEBRATION

\$115 PER GUEST

Our most generous experience for milestone birthdays, bridal celebrations and elevated corporate events.

YOUR EXPERIENCE INCLUDES

- Choice of 5 artisan bakery varieties
- Choice of 2 seasonal salads
- 5 premium cheeses
- 4 cured meat varieties
- 2 seasonal dips
- Artisan breads and gourmet crackers
- Olives, antipasti and quince paste
- Large styled seasonal fruit display
- Choice of 4 petite sweet varieties
- Elevated riser presentation
- Travel included
- Complete setup and styling
- On-site setup staff
- Dietary options planned on request



Final quantities are scaled to your confirmed guest count.

MENU SELECTIONS

Artisan bakery

Select the number of varieties included in your chosen package. A combination of fillings can be arranged.

TURKISH SANDWICHES + PANINI

Chicken schnitzel, avocado, rocket, sundried tomato, cheese and aioli
Roast beef, caramelised onion, rocket, provolone and mustard aioli
Ham, cheddar, house pickles, tomato, lettuce and aioli

FRESH WRAPS

Chicken Caesar with cos, parmesan, bacon and Caesar dressing
Roast pumpkin, feta, spinach and hummus V
Mediterranean vegetables, pesto and rocket V
Falafel, tahini, lettuce, mint, tomato and pickles VE

STUFFED CROISSANTS

Ham, cheddar, tomato and lettuce
Turkey, cranberry, brie and spinach
Bocconcini, pesto, spinach and tomato V

MINI BRIOCHE ROLLS

Chicken schnitzel and slaw
Roast beef and caramelised onion
Haloumi, pesto, spinach and tomato V

Seasonal salads

Choose two salads with any package. Recipes may adapt slightly to the best produce available.

ROAST PUMPKIN + FETA

Baby spinach, roasted pumpkin, Danish feta, pomegranate, toasted seeds and balsamic dressing. V

CHICKEN PESTO PASTA

Penne, roast chicken, basil pesto, cherry tomatoes, parmesan and baby spinach.

CLASSIC CAESAR

Cos lettuce, bacon, parmesan, croutons and Caesar dressing. Chicken available as an addition.

SANTORINI GREEK

Cucumber, tomato, capsicum, olives, feta, oregano and lemon dressing. V

GARDEN SALAD

Mixed leaves, cucumber, tomato, carrot, red onion and vinaigrette. VE

V Vegetarian VE Vegan

The grazing selection

Each package includes a generous grazing element, arranged across platters, bowls and risers.

- Premium soft and firm cheeses
- Prosciutto, salami and mortadella
- Seasonal house-selected dips
- Quince paste and fig paste
- Artisan sourdough and baguettes
- Gourmet crackers and breadsticks
- Marinated olives and antipasti
- Cherry tomatoes, cucumber and seasonal vegetables
- Fresh market fruit
- Dried fruit and nuts
- Fresh herbs and edible garnishes



Nuts can be omitted on request. Cheese, cured meat and dip quantities vary according to your selected package.

MENU SELECTIONS

Petite sweets + fruit

Choose the number of sweet varieties included in your package. Seasonal and dietary alternatives are available.

DESSERT CUPS

Seasonal fruit cups
Panna cotta cups
Cheesecake cups
Chia and berry cups VE / GF

PETITE PASTRIES

Fresh fruit tartlets
Mini filled doughnuts
Seasonal danishes
Mini croissants with Nutella and berries

HAND-SELECTED SWEETS

Brownie bites
Macarons
Mini muffins
Lamingtons
Seasonal specialty sweets

Fresh fruit is selected according to season and styled throughout the catering display.

VE Vegan GF Gluten friendly



PLAN YOUR EVENT

Tell us about your date, location, guest numbers and the style of occasion you are planning. We will recommend the best package and prepare a personalised quote.

BOOKING INFORMATION

- Minimum 15 guests for styled catering packages
- Travel included in all catering packages
- Premium food additions are available from our separate Add-On Menu
- 50% deposit required to secure your booking
- Final guest count and menu selections confirmed before the event
- Menu items may vary with seasonal produce and supplier availability
- Dietary requirements must be provided before final confirmation

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