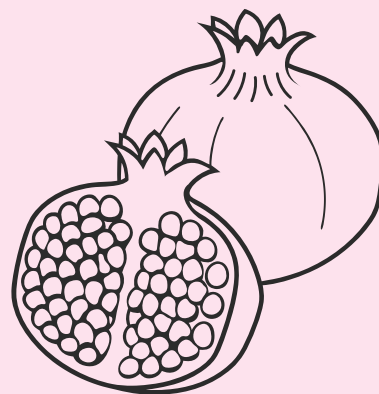


COLOURFUL CATERING. BEAUTIFULLY STYLED.

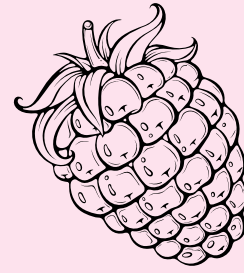
THE LUNCH COLLECTION



Premium produce, playful details and a beautifully styled table for every occasion.



THE LA LUNA WAY



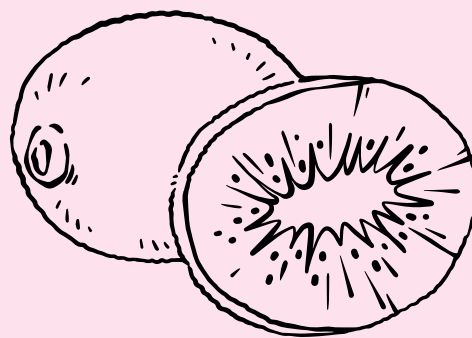
Seasonal menus, premium produce and a beautifully styled presentation for every occasion.

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

\$65

A BALANCED MENU FOR INTIMATE LUNCHES AND
RELAXED CELEBRATIONS.

The Signature

\$85

GREATER VARIETY ACROSS THE BAKERY, GRAZING AND SWEETS MENUS.

The Celebration

\$95

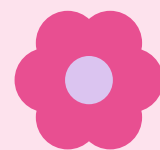
OUR MOST GENEROUS MENU FOR MILESTONE OCCASIONS AND
LARGER EVENTS.

THE PETITE

\$65 PER GUEST

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
- Dietary options planned on request



FINAL QUANTITIES ARE SCALED TO YOUR CONFIRMED GUEST COUNT.

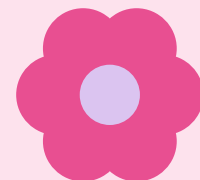
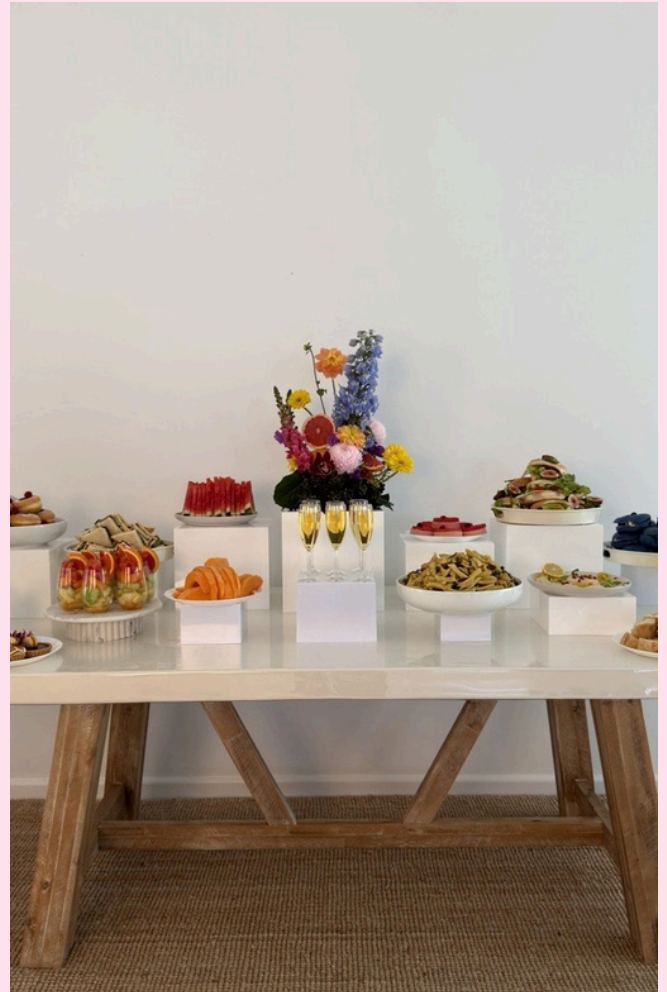


THE SIGNATURE

\$85 PER GUEST

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
- Dietary options planned on request



FINAL QUANTITIES ARE SCALED TO YOUR CONFIRMED GUEST COUNT.

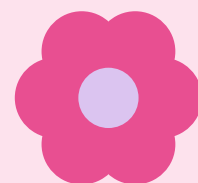


THE CELEBRATION

\$95 PER GUEST

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
- Seasonal herbs and edible garnishes
- Dietary options planned on request



FINAL QUANTITIES ARE SCALED TO YOUR CONFIRMED GUEST COUNT.



MENU SELECTIONS

ARTISAN BAKERY

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 + BAGELS

- Smoked salmon, cream cheese, avocado, spinach and red onion
- Turkey, cranberry, brie and spinach
- Ham, Tomato, Cheese & Gourmet Lettuce

FRESH WRAPS

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





MENU SELECTIONS

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

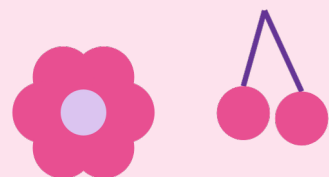
- Cos lettuce, bacon, parmesan, croutons and Caesar dressing. Chicken available as an addition.

SANTORINI GREEK

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

GARDEN SALAD

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





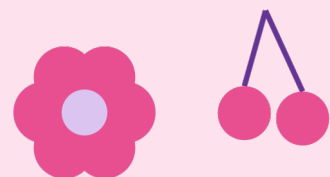
MENU SELECTIONS

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
- Filled doughnuts
- Blueberry stuffed bagels with cream cheese
- Seasonal danishes
- Mini croissants with Nutella and berries

HAND-SELECTED SWEETS

- Caramel bites
- Brownie Bites
- Macarons
- Mini muffins
- Seasonal specialty sweets



FRESH FRUIT IS SELECTED ACCORDING TO SEASON AND STYLED THROUGHOUT THE CATERING DISPLAY.
VE VEGAN GF GLUTEN FRIENDLY



FLORAL ADD-ON

FLOWERS FOR THE TABLE

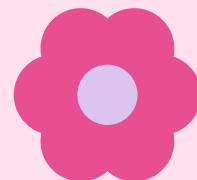
A LITTLE EXTRA COLOUR. A BEAUTIFUL FINISHING TOUCH.



Complete your La Luna display with a floral arrangement tailored to your colours, setting and occasion.

From a sweet table accent to a statement feature, we can include flowers in your personalised catering quote.

Flowers are an optional add-on and quoted separately. Seasonal flowers and the final design are subject to availability.





PLAN YOUR EVENT

LET'S CELEBRATE

TELL US 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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