

Pastries on Perry



Shop 9, Chapman Shopping Centre
Perry Drive, CHAPMAN ACT 2611
Phone 02 6288 7714

LUNCH SPECIAL FOR WORKPLACES

Freshly baked quiches, delicious salads and scrumptious tarts.

All for \$16.00 per head (delivery charge of \$30.00).

Step 1: Determine the number of people requiring catering. (Minimum of 10 people).

Step 2: Choose your selections based on the number of people.

10 – 16 people:

2 types of quiche

1 type of tart and 1 type of salad

17 or more people:

3 types of quiche

2 types of tart and 2 types of salad

QUICHES

Quiche Florentine

A quiche made using a delicious blend of bacon, cheese and spinach.

Quiche Nicoise (Tomato and Basil Vegetarian Quiche)

The flavours of tomato and basil combine to form the basis of this tantalising quiche.

Quiche Lorraine

A traditional French favourite made with a delicious blend of bacon and cheese.

Brittany Potato and Artichoke Quiche

Tender artichoke halves and thin slices of potato create this speciality quiche from the Brittany Region of France.

Quiche Bretonne

Smoked salmon and leek combine beautifully to form a fantastic taste sensation.

TARTS

Pear and Almond Tart

A traditional French tart made with the delicate flavours of pear and almond.

Lemon Crème Brûlée Tart

A deliciously creamy lemon crème brûlée mixture baked in a surround of sweet pastry.

Cherry Clafoutis

Sour cherries swirled into a custard base and baked in a surround of sweet pastry.

Mixed Berry Clafoutis

A blend of redcurrants, blackcurrants, blackberries and raspberries swirled into a custard base created using the juices of the berries.

Orange Almond Tart

A tart made with fresh pureed oranges and finely milled almond meal to create a delicious and authentic taste.

SALADS

Salad Jardinière

Seasonal vegetables and potatoes in a French parsley vinaigrette dressing with a sprinkle of toasted almonds.

Salad Piémontaise

Tomatoes, potatoes, cornichons and boiled eggs with a mousseline dressing (mayonnaise blended with cream).

Salad Thaïlandaise

Red cabbage, carrots, lemongrass, red onions, and fish sauce in a Thai dressing with a sprinkling of cashew nuts.

Roast Chicken, Tarragon and Pasta Salad

Strips of roast chicken blended with pasta and fresh tarragon and complemented with French mustard dressing.

Italian Deli Salad

Cold cuts of Italian meats (such as Italian ham, Mortadella and Coppa) diced with tomato and red onion in an Italian dressing.

Step 3: Phone Pastries on Perry on 6288 7714 to place your order. (Orders need to be placed a minimum of 2 days in advance). All you need to do is provide beverages and crockery/cutlery. A delivery charge of \$30 applies for orders outside the Weston Creek area.

Serves: Quiches and tarts are all round, 22cm diameter, and pre-cut into slices for you. Quiches are cut into 10 slices and we allow 2 slices per person (one fifth of a quiche). Tarts are cut into 12 slices and we allow two slices per person.