



provin
group

corporate catering

Amazing Food | Amazing Value

Menus

Amazing Food, Amazing Value

With over 30 years in the industry, the Provin Group specialises in corporate catering and events in Sydney. We source all our ingredients from sustainable farms to bring the freshest food and beverages to our clients tables. Our famed hospitality will always compliment your office and corporate functions, providing a reliable, experienced and punctual service for an amazing value.

Dietary Requirements

Provin Group caters to all dietary requirements and will always accommodate all requests to ensure our clients are able to enjoy our fresh farm to table food.

Below is a legend of common preferences we cater to per meal.

(v) Vegan | (vg) Vegetarian | (gf) Gluten free

If you require any further dietary assistance please talk to one of our event specialists for additional customised options.



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Daily Essentials Menu

The Daily Essentials

Our Daily Essentials Menu is healthy, fresh and ideal for office meetings and small conferences looking for amazing food at amazing value. Inspired by our farm to table practice our Daily Essentials Menu covers all your breakfast, lunch, morning and afternoon tea needs, featuring rustic country classics, a Vietnamese tasting menu plus hot and cold finger food.

A lite version of the Daily Essentials Menu featuring popular items and packages is available for online ordering for our client's ease. Choose from a selection of fruit kebabs, breakfast pies, cakes and slices, Asian inspired deli boxes, gourmet sandwiches, wraps, rice paper rolls and more!

Our Daily Essential menu starts with a minimum of 10 guests and extends to 500 or more. As with all Provin Group menus our menu meets all dietary requirements and is customisable to suit any dietary restrictions.

View our Daily Essentials menu and call to speak to one of our event specialists to place an order for your next event.

Breakfast

COOL BREAKFAST ITEMS

Glazed Danish Pastry | \$3.65

Mini Muffin | \$3.65

Apple & cinnamon, blueberry or chocolate

Coconut Bread | \$4.00

with Berry Cream Cheese Spread

Banana Bread (vg) (gf +\$1) | \$4.00

with Vanilla Cream Cheese Spread

Fresh Fruit Salad (vg, gf) | \$4.20

with Honey Yoghurt and Toasted Granola

Vanilla and Honey Yogurt Parfait (vg, gf) | \$4.20

with Fruit Compote

Fresh Fruit Kebab (vg, gf) | \$3.25

Fresh Fruit Platter (price per person) (vg, gf) | \$5.95

Breakfast

WARM BREAKFAST ITEMS

Savoury Filled Butter Croissants | \$4.95

Champagne ham with Swiss cheese

Roma tomato with Swiss cheese

Breakfast Pies (vg) | \$5.25

Roast tomato and spinach | Bacon & free range egg

Daily Baked Frittatas (gf) | \$4.5

Goats cheese & oven roasted mushrooms | Smoked salmon & asparagus |

Pumpkin, spinach & feta

Breakfast

BREAKFAST MENUS

Mini Muffin & Danish Menu | \$6.5

1 mini muffins, 1 glazed Danish pastry

Breakfast Menu 1 | \$11.5

1 fruit kebab, 1 glazed Danish pastry, 1 breakfast pie

Breakfast Menu 2 | \$11.85

1 fruit kebab, 1 glazed Danish pastry, 1 ham & cheese croissant

Traditional Breakfast Menu | \$13.5

1 fruit cup, 1 glazed Danish pastry, 1 breakfast pie, served with yogurt and muesli cup

Morning & Afternoon Tea

SWEET ITEMS

Handmade Cookies | \$2.50

Traditional flavours

Variety of Cakes and Slices | \$3.5

Mango coconut mousse cake | Chocolate & walnut brownie | Orange & poppy seed cake |
Carrot cake with walnut frosting | Coconut slice | Lemon cake | Banana & almond cupcake |
Pear & raspberry slice (gf) | Orange & almond cake (gf)

Mini Muffin Selection | \$3.65

Banana | Blueberry | Chocolate

Scones | \$4.25

Served with strawberry jam & cream

Green Tea Tiramisu | \$4.00

Morning & Afternoon Tea

HEALTHY SWEETS

Protein Balls or Muesli Slice Selection | \$4.50

Morning & Afternoon Tea

SAVOURY ITEMS

Traditional Finger Sandwiches | \$3.25

Traditional fillings available on white, wholemeal & grain

Daily Baked Tartlets | \$4.95

Chicken, leak & fresh thyme | Goats cheese & oven roasted mushrooms |

Smoked salmon & asparagus | Pumpkin, spinach & feta | Crisp pancetta, tomato and cheddar

Daily Baked Frittatas (gf) | \$4.5

Goats cheese & oven roasted mushrooms | Smoked salmon & asparagus |

Pumpkin, spinach & feta

PLATTERS

Fresh Carved Fruit (v, vg, gf) | \$5.95

Premium Cheese Selection | \$8.80

A selection of premium hard and soft cheeses with dried fruit and nuts

Lunch

Banh Mi Menu | \$11.5

Fresh sesame seed bread roll with (pork, chicken, or vegetarian duck) filling, capsicum, cucumber, coriander and soy sauce. Plus one spring roll

Traditional Menu | \$10

Gourmet thick filled sandwich triangles with our weekly range of fillings
Recommended 1.5 per person for \$14.00

Classic Menu | \$15.5

Gourmet thick filled sandwich triangles & tortilla wraps or Bavarian rolls

Wellbeing Menu | \$17.5

Deli Salad Box & gourmet thick filled sandwich triangles

Vietnamese Wellbeing Menu | \$17.50

Saigon Deli Box and 1 rice paper rolls

Wellbeing Quiche Menu (vg) | \$17.50

Freshly baked quiche, salad & 2 gourmet thick filled sandwich triangles or Bavarian rolls

Signature Menu (vg) | \$18.5

Gourmet thick filled sandwich triangles, fresh tortilla wrap, daily baked tartlet & 1 rice paper rolls

Continued

Lunch

Salad Cup Menu (vg) | \$21.50

1 salad cup, 2 gourmet thick filled sandwich triangles, 1 daily baked tartlet
plus 2 rice paper rolls

Chef's Selection Menu (vg) | \$21.50

Deli Box, thick filled Bavarian roll, daily baked tartlet plus 2 rice paper rolls

Platters

Dips & Vegetable Platter (vg)

Four house made dips, fresh cut vegetables, marinated olives and house made oregano toasts

\$39.00 for 10 guests. \$74.00 for 20 guests

Antipasto Plate

With shaved cured and smoked meats, marinated feta cheese, house dips, marinated olives, marinated fire roasted peppers and house made oregano toasts

\$77.00 for 10 guests. \$150.00 for 20 guests

Cheese Platter

A selection of four Australian cheeses with fig and walnut salami, dried fruits
with a selection of water crackers

\$77.00 for 10 guests. \$150.00 for 20 guests

Finger Foods

HOT BITES

Chicken & Rocket Sesame Pastries | \$3.5
with Spicy Tomato Dip

Pumpkin & Mozzarella Arancini (vg) | \$3.5
with Pesto Mayonnaise

Miniature Beef Steak Pies | \$3.5

Hanoi Chicken Bites | \$3.5
with Sweet Chilli & Fresh Mint

Finger Foods

COOL BITES

Salmon, Dill & Creme Fraiche Tart | \$3.5

Rice Paper Wrap (vg) | \$3.5
with Glazed Chicken & Asian Greens

Rice Paper Roll (v, vg, gf) | \$3.5
with Julienne of Fresh Vegetables, Tofu, Crisp Fried Shallots & Thai Basil

Vietnamese Tasting Menu

\$26.75 pp

Rice Paper Roll (v, vg, gf) | Goi Cuon

Your choice of prawn, pork or chicken with herbs and rice noodles wrapped in rice paper

Duck Pancake

House roasted duck breast with shallot and special sauce wrapped in a traditional pancake

Grilled Beef Steamed Roll (gf)

Tender beef cooked with lemongrass, sesame, fresh herbs and house special Hoisin sauce
(or)

Grilled Tofu Steamed Roll (v) (gf)

Grilled lemongrass marinated tofu with daikon, fresh herbs and house sauce

Saigon Prawn (gf)

Salt & pepper tiger prawn with traditional house fish sauce

Saigon Deli Box (gf)

Vietnamese noodles with grilled pork, prawns and Vietnamese spring roll with fresh Asian herbs, traditional pickles and house fish sauce
(or)

Vegetarian Saigon Deli Box (v, vg, gf)

Vietnamese noodles with tofu & Vietnamese vegetarian spring roll with fresh Asian herbs and traditional pickles

Beverages

Coffee and Tea | \$3.50 (pp)

Air pots of freshly brewed premium coffee and a selection of teas delivered with disposable cups, stirrers, milk & sugar

Chilled Juice | \$5.0

1 litres of chilled orange or apple juice

San Pellegrino Sparkling Mineral Water | \$7.5

1 litre bottle