



PINNACLE CATERING
THE HEIGHT OF CATERING

*Exceptional Food
for Every Occasion*



BOUTIQUE SYDNEY CATERING SINCE 1994

Working Lunch Menu

Nourish. Connect. Achieve.

Meetings | Office lunches | Corporate events

1800 193 831



HOW TO ORDER

A simpler way to lunch

Choose the style that suits your meeting, then select your favourites from our curated menu. Our team will tailor quantities, service and timing to your guest numbers.

01

Quick Working Lunch

CHOOSE 4 ITEMS

A concise combination of handhelds, bowls and salads for smaller meetings.

02

Balanced Team Lunch

CHOOSE 6 ITEMS

A generous mix of fresh favourites for office lunches and corporate days.

03

Working Lunch Spread

FRESH & GENEROUS

A flexible combination of handhelds, bowls, salads and shared platters for larger teams.

PRICING & DIETARY NEEDS

Pricing is confirmed in your personalised quote. Vegetarian, vegan and gluten-free choices are clearly marked.



FRESH & FLAVOURFUL

Working lunch favourites

A streamlined selection for meetings, office lunches and corporate days.

Handheld favourites

- Gourmet ribbon sandwiches with assorted breads & seasonal fillings **V**
- Wraps with chicken, roast beef or vegetarian fillings **V**
- Smoked salmon mini bagels with Spanish onion & cream cheese
- Vietnamese rice paper rolls with Asian vegetables **VG GF**
- Sushi & sashimi selection **GF**
- Quiche - Lorraine and roasted vegetable **V**

Bowls & salads

- Mediterranean chicken, quinoa, feta & lemon herb salad **GF**
- Roast pumpkin, spinach, olive & walnut salad **VG GF**
- Vietnamese chicken noodle salad with herbs & sesame dressing **GF**
- Falafel, beetroot tahini & garden salad bowl **VG GF**
- Green leaf & rocket salad with seasonal dressing **VG GF**
- Penne pasta with Roma tomato, salami & basil vinaigrette



DIETARY KEY

V Vegetarian VG Vegan GF Gluten-free Please discuss allergies with our team.

COMPLETE YOUR MENU

Share & complete

Platters & accompaniments

- Sushi & sashimi platter GF
- Vietnamese rice paper rolls with Asian vegetables VG GF
- Mezze, crudites & dips with flatbread V
- Antipasto platter with crusty Italian bread
- Australian cheese & seasonal fruit platter V
- Seasonal fruit platter VG GF

Complete your lunch

- Add an individual salad box V VG GF
- Add a petite sweet or seasonal fruit V VG GF
- Add sparkling or still water
- Add tea & coffee service



EFFORTLESS CORPORATE CATERING

Beautifully presented. Easy to share. Ready to enjoy.



ELEGANTLY SERVED

Exceptional food. Productive moments.

From a quick team lunch to a polished boardroom meeting.

- Freshly prepared menus tailored to guest numbers and timing
- Shared platters or individually packed lunch options
- Clear vegetarian, vegan and gluten-free choices
- Professional presentation for meetings and corporate events
- Optional beverages, tea and coffee service

A WORKING LUNCH, MADE SIMPLE

Tell us your guest numbers, timing and dietary needs.
Our team will tailor the menu and presentation to suit.



Life is an event. Let's make it unforgettable.

REQUEST A PERSONALISED QUOTE

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NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.
We practise the Responsible Service of Alcohol in New South Wales.
Pinnacle Catering Liquor Licence Number: LIQ0660032365