CATERING · THE SIGNATURE COLLECTION

La Bohème Kitchen

EXPLORE OUR MENUS

Discover a collection of thoughtfully created savoury and sweet delights, inspired by French and Italian traditions and flavours from around the world.

Created with care, made to share

From our signature sushi-style crêpes and delicate savoury tarts to creative taco tart shells, brunch favourites, mini cheesecakes and sweet tarts, each selection is designed to make every bite a memory.

PERSONALISED FOR YOUR OCCASION

Our menus can be customised to suit your tastes and dietary requirements. Please inform us of all dietary requests and food allergies before confirming your booking so we can discuss suitable options. Special requests may incur additional charges.

DELIVERY OR BEAUTIFULLY STYLED SETUP

Enjoy our creations delivered to your door or presented as an elegant table setup for your event. Delivery, table styling, equipment and on-site service may incur additional charges, which will be detailed in your personalised quote.

ALLERGENS & FOOD SAFETY

Although every care is taken during preparation, our kitchen handles a range of allergens. We cannot guarantee that any item is entirely allergen-free or that cross-contact will not occur. Please discuss severe allergies with us before ordering.

Catering · Sweet Tarts

La Bohème Kitchen

OUR SIGNATURE SUSHI CREPE COLLECTION







Celebration pack 20pc to 100 pc	Celebration pack 100 to 250
$2.5 each	$2 each

BACON & EGG
Omelette or fried egg, bacon, cheese & tomato relish

SMOKED SALMON
Confit garlic & lemon cream cheese, avocado, sesame seeds

PROSCUITTO
Italian Herbs Ricotta, Nuts Basil, Rocket, add mozzarella

SPICY TUNA
Wholemeal Mustard & Chili Yoghurt Sauce. Spina & carrot

CRISPY TOFU
Curry Mayo, spinach, carrot

VEGETARIAN LOVER
Cream Cheese Herbs, Carrot, Cucumber, Spinach & Capsicum

SALAMI & GUACAMOLE
Guacamole, Ricotta, Spinach

CONTINENTAL
Three selections of cold cuts, Swiss cheese, antipasto and fresh lettuce

FRENCH BISTRO
Leg ham, Swiss cheese, butter lettuce and Dijon mayonnaise.

REUBEN STYLE
Corned beef, Swiss cheese, tangy sauerkraut and classic Russian dressing

Any Crepes may be made with a gluten-free & Dairy-free base, +$ 1 per piece.

La Bohème Kitchen

SIGNATURE SAVOURY TART COLLECTION







One Bite	Two Bite	Package Available Upon Request
$4.5	$6.5	

CARAMELISED ONION & GOAT CHEESE

CARAMELISED ONION & CREAMY GOAT CHEESE

FRENCH BISTRO

SMOKED SALMON, THYME & LEMON ZEST CREAM CHEESE, PICLED SHALLOT & CHIVES

MEDITERRANEEN SUN

WHIPPED FETA, ROASTED CAPSICUM & FRESH THYME

PROSCUITTO & PESTO

BASIL PEESTO CREAM, PROSCUITTO DI PARMA & SUN-DRIED TOMATO

TUNA MOUSSE

DELICATE TUNA MOUSSE, CEPERS

CHICKEN & AVOCADO

CREAMY AVOCADO MOUSSE, SHREDDED CHICKEN, LIME & CHIVE

THE EMERALD DELIGHT

AVOCADO MOUSSE, CRUMBLED FETA & CHERRY TOMATO

GLUTEN- FREE Any Tart may be made with a gluten-free shell, + $1

Catering · Sweet Tarts

La Bohème Kitchen

OUR SIGNATURE TACO TART COLLECTION







Celebration pack 12 to 100	Celebration pack 100 to 200	Celebration pack from 300
$4 each	$3.5 each	$3 each

FRENCH NICOISE SALAD

EGG MIMOSA

BEETROOT HUMMUS, GOAT CHEESE & DUKKAH

SMOKED SALMON, TZATZIKI, CAPER &DILL

TUNA MOUSSE & GERKIN

FRESH TOMATO BRUSCHETTA & PESTO

AVOCADO MOUSSE & SHREDDED CHICKEN

GUACAMOLE & CRISPY CHORIZO

Any Taco Shell may be made with a gluten-free base, +$ 1 per piece.

La Bohème Kitchen

OUR SIGNATURE BRUNCH EXPERIENCE







Petit Brunch	Boheme Brunch	Grand Boheme Brunch
6 guests	12 guests	24 guests
$108	$204	$384

MINI VIENNOISERIE

$3.50

CROISSANT, PAIN AU CHOCOLAT,, CHOCOLAT & CUSTARD TWIST, CUSTARD DANISH, CRANBERRY TWIST, CINNAMON SWIRLS

FRESH GRANOLA YOGHURT CUP

$6

HOMEMADE GRANOLA, GREEK YOGURT AND SEASONAL FRUIT

CLASSIC VIENNOISERIE

$5.50

CROISSANT, PAIN AU CHOCOLAT,, CHOCOLAT & CUSTARD TWIST, CUSTARD DANISH, APPLE TURNOVER, CUSTARD DANISH, CINNAMON SWIRLS

SAVOURY VIENNOISERIE

$5.50

CHEESE FINGER, HAM & CHEESE CROISSANT, TOMATO & MOZZARELLA SWIRL

MINI SAVOURY VIENNOISERIE

$3.50

HAM & CHEESE CROISSANT, PIZZA SWIRL, PESTO SWIRL ,CHEESE SWIRL

MINI QUICHE

$3.80

LORRAINE, SPINACH & FETA, PUMMPKIN & FETA, VEGETARIAN

Special dietary request can be accommodated upon enquiry and may incur additional charges

PREMIUM FRUIT PLATTER

S: $45 M: $75 L: $140

A COLORFUL SELECTION OF FRESHLY CUT SEASONAL FRUITS, INCLUDING STRAWBERRIES, BLUEBERRIES, GRAPES, KIWI, PINEAPPLE, MELON AND WATERMELON. DRAGON FRUIT AVAILABLE AS ON OPTIONAL ADDITION
S: 5PP M: 10PP L: 20PP

CHIA PUDDING CUP

$5.50

CREAMY COCONUT CHIA PUDDING LAYERED WITH SMOOTH MANGO PUREE AND TOPPED WITH FRESH SEASONAL BERRIES

MINI PARTY PIE

$4

BEEF & GUINNESS: SLOW BRAISED BEEF IN RICH GUINESS GRAVY WITH CARAMELISED ONION AND THYME
CHICKEN & LEEK: TENDER CHICKEN AND BUTTERY LEEK IN CREAMY THYME SAUCE
STEAK & MUSHROOM: TENDER BEEF AND SAUTEE MUSHROOMS IN RICH, SAVOURY GRAVY

FINGER SANDWICHES

From $2.80 each

CREAMY EGG & CHIVES
HAM & CHEESE
CHICKEN, AVOCADO, LETTUCE
SMOKED SALMON, CREAM CHEESE, SPINACH
OMELETTE & CRISPY BACON

MINI SAUSSAGE ROLL

$3.80

PRENIUM SAUSSAGE MEAT WRAP IN GOLDEN, FLAKY PUFF PASTRY, FINISHED WITH A DELICATE SPRINKLE OF TOASTED FENNEL AND SESAME SEED

MINI WRAP

$3.80

FRIED CHICKEN, LETTUCE & SIRACHA MAYONNAISE
ROASTED VEGETABLES, HUMMUS, SPINACH & FETA
BACON & EGG, CHEDDARD, BBQ MAYONNAISE

BANANA BREAD

$4.50

MOIST BANANA BREAD MADE WITH RIPE BANANAS, A HINT OF VANILLA AND GENEROUS CHOCOLATE CHIPS, BAKED TO GOLDEN PERFECTION.

CHOCOLATE FUDGE BROWNIE

$4.50

RICH, DECADENT CHOCOLATE BROWNIE WITH A DELICATE CRACKLED TOP AND A SOFT, FUDGY CENTRE.

SWEET MUFFINS

$3

BLUEBERRY CRUMBLE
DOUBLE CHOCOLATE
RASPBERRY & WHITE CHOCOLATE
APPLE & CINNAMON

SAVOURY MUFFINS

$3.80

BACON, CHEDDAR & CHIVES
SPINACH, FETA & SUNDRIED TOMATO
ZUCCHINI & PARMESAN
SMOKED SALMON, CREAM CHEESE & DILL

Special dietary request can be accommodated upon enquiry and may incur additional charges

CATERING · SWEET TARTS

La Bohème Kitchen

OUR SIGNATURE CHEESECAKE COLLECTION







SMALL	MEDIUM	PARTY BOX FROM 30
$4 each	$6 each	S :From $3.50 M : From $5.50

THE CLASSIC NEW YORK
Rich, smooth and creamy with a delicate buttery biscuit base. A timeless Classic,

PASSION FRUIT
A vibrant passion fruit twist, bringing the perfect balance and refreshing tropital tang

PISTACHIO
Delicate pistachio flavour, finished with your choice of pistachio glaze, dark, milk or white chocolate

FERRERO ROCHER
Smooth chocolate and hazenult flavour, finished with crunchy touched Ferrero Rocher

LEMON MERINGUE
Lemon filling with refreshing citrus tang, topped with a golden toasted meringue

BLACK FORREST
Velvety chocolate complemented by the delicate sweetness of Amarena cherries

CREME BRULEE
Silky vanilla topped with a delicate layerof caramelised sugar

TIRAMISU
Adelicate coffee infused biscuit, creamy mascarpone finished with a dushting of cocoa

COOKIES 'N' CREAM
Indulgent vanilla delicately infused with chocolate cookie pieces, finished with Oreo crumb

BERRIES
Creamy vanilla and berry cheesecake, topped with colourful medley of fresh mixed berries

GLUTEN-FREE Any Cheesecake may be made with a gluten-free base, +$0.50 per piece.

Catering · Sweet Tarts

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OUR SIGNATURE TART COLLECTION







ONE BITE	TWO BITE	PARTY BOX 30 TO 100 PCS
$4 each	$5 each	S $3.50 M $4.50

Signature Custard

Homemade custard crowned with your choice of fruit- strawberry, blueberry, kiwi or raspberry

Tiramisu

Coffee-soaked ladyfingers, vanilla mascarpone, cocoa

Lemon Meringue

Homemade lemon curd beneath toasted meringue

Banana Crème Brûlée

Vanilla custard with brûléed banana

Matcha Strawberry

Matcha pastry cream and fresh strawberries

Dark Intense Chocolate

Plain, or finished with orange marmalade or fresh raspberries

Pistachio Tiramisu

Pistachio crumble, coffee ladyfingers, pistachio mascarpone

Crème Brûlée

A French classic, caramelized to order

Dubai Chocolate

Crisp kataifi, pistachio, dark chocolate

S'mores

Intense dark chocolate under toasted marshmallow

GLUTEN-FREE Any tart may be made with a gluten-free shell, +$1 per piece.