



Winter food with heart

Office catering that supports your team's wellbeing... and the wider community.

Wesley Catering's new Winter Warmers menu is full of delicious winter meals that will keep you feeling warm and happy on even the coldest days.

Each meal is prepared with love and care by our skilled team before being delivered to your door in eco-friendly individual portions, hot and ready to enjoy.

Terms and Conditions (T&Cs):

All prices exclude GST.

Minimum order volume and delivery fees apply. Refer to our booking T&Cs for full details. The Winter Warmers range is available for deliveries taking place up to and including 31 August 2021.

When you order with Wesley Catering, you'll experience delicious and nutritious food while also supporting the vital work at the heart of Wesley Mission: assisting Sydney's most vulnerable.

**We call it food with heart.
Experience the difference and place
your order today!**

To find out more about how

Wesley Catering can provide food with heart for your next gathering, contact catering@wesleymission.org.au or call **1800 043 344**.

Winter Warmers menu

\$14.00 + GST per serve.

All meals are delivered hot and ready to enjoy!

Minimum order 10 meals. Minimum order 5 per item.

gluten free (GF), dairy-free (DF), low-fat (LF), vegan (VEG) and vegetarian (V)

oven-roasted salmon on a bed of harissa-spiced lentils **(GF, DF)**

Thai-inspired grilled white fish with steamed baby corn and bok choy in a lime and sweet chilli dressing **(GF, DF, LF)**

Moroccan-inspired chicken and chickpea tagine **(GF, DF, LF)**

oven-roasted white fish with corn and grilled sweet peppers in Cajun spices **(GF, DF)**

six hour slow-cooked lamb shoulder served pulled with roasted vegetables **(GF, DF)**

lean pork Irish stew with cauliflower and potato mash **(GF)**

veal rissoles in a tomato and chickpea sauce with crushed baby potatoes **(GF, DF)**

sticky tandoori chicken wings on a bed of crushed turmeric spiced lentils **(GF, DF)**

slow-cooked pulled beef in a smoky barbecue sauce with sweet potato, corn and black beans **(GF, DF)**

roasted lemon-thyme chicken and vegetables **(GF, DF)**

aromatic lean beef rendang with steamed rice **(GF, DF)**

chicken and roasted mushroom goulash with savoy cabbage and crushed potatoes **(GF)**

Vegan and vegetarian options

pepper tofu and broccoli stir-fry with brown rice **(V, DF)**

protein packed quinoa with ratatouille and pesto **(V, GF, DF)**

Moroccan-spiced couscous with zucchini and legumes **(VEG).**