

CMAG CATERING PACKAGES 2026



WELCOME

Thank you for considering Embrace Disability Group (EDG) as your caterer of choice at CMAG.

When you choose EDG, you're getting more than great food and seamless service — you're partnering with a hospitality team that believes business should create opportunity, not barriers.

We are a purpose-driven catering and hospitality company delivering high-quality food for events, meetings and celebrations across our community, while creating real jobs, real training and real career pathways for people living with disabilities.

Every menu in this package has been designed with care, flavour, and flexibility in mind — because great catering should be delicious, reliable and easy. Our team takes pride in delivering food that people genuinely enjoy, paired with professional service you can trust.

Thank you for supporting a business that puts inclusion at the heart of everything it does.

We look forward to catering your next event and helping make it one to remember.

Matt Morrissey
Founder | Executive Chef
Embrace Disability Group



BREAKFAST

YOGHURT & FRUIT

Individual fruit skewers | **gf, df, v, vg** | \$4
Individual fruit salad cups | **gf, df, v, vg** | \$7
seasonal fruit platters | **gf, df, v, vg** | starting at \$50 (6-8 people)
yoghurt cups with fruit coulis and granola | **dfa, v, vga** | \$7

PASTRIES

banana bread, butter | **gf, v** | \$5
assorted cafe style muffins | **v** | \$5
croissant, butter, jam | **v** | \$7
croissant, ham, cheese | \$8.5
quiche - bacon, fetta, tomato, shallot | **gfa** | \$7.5
quiche - mushroom, spinach, onion, thyme | **gfa, v** | \$7.5

TEA, COFFEE, JUICE

tea bags, coffee bags, urn, milk, sugar | **from \$5 per person**
assorted fruit juices | **\$3.5**
individual spring water | **\$2**

dietary key:

gf = gluten free | df = dairy free | v = vegetarian | vg = vegan
gfa = gluten free available | dfa = dairy free available | vga = vegan available

YOGHURT & FRUIT

- Individual fruit skewers | **gf, df, v, vg** | \$4
- Individual fruit salad cups | **gf, df, v, vg** | \$7
- seasonal fruit platters | **gf, df, v, vg** | starting at \$50
- yoghurt cups with fruit coulis and granola | **gfa, dfa, v, vga** | \$7

PASTRIES

- banana bread, butter | **gf, v** | \$5
- assorted cafe style muffins | **gfa, v** | \$5
- croissant, butter, jam | **v** | \$7
- croissant, ham, cheese | \$8.5
- mini quiche - bacon, fetta, tomato, shallot | **gfa** | \$4
- mini quiche - mushroom, spinach, onion, thyme | **gfa, v** | \$4
- mini sausage rolls | **df** | \$4.5
- mini spinach and ricotta rolls | **v** | \$4.5

SWEET STUFF

- basque cheesecake | **gf, v** | \$5
- chocolate & walnut brownie | **gf, v** | \$5
- lemon meringue tart | **v** | \$5
- melting moments | **v, vg** | \$5
- rocky road | **gf, v** | \$3.5
- raspberry bliss balls | **gf, df, v, vg** | \$3.5
- coconut almond cake | **gf, df, v** | \$5
- salted caramel slice | **gf, v** | \$5
- portuguese tarts | **v** | \$5

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SANDWICHES

BASIC SANDWICHES & WRAPS

sandwiches \$9 | wraps \$11

- double smoked ham, cheese, mixed lettuce, carrot, seeded mustard, aioli | **gfa**
- chicken, mixed lettuce, cheese, carrot, aioli | **gfa**
- roast beef, beetroot chutney, caramelised onion, spinach, horseradish cream | **gfa, df**
- egg, herbed mayo, mixed lettuce | **v, gfa, df**
- smoked salmon, cream cheese, red onion, cucumber, caper aioli | **gfa**
- lettuce, carrot, cucumber, tomato, beetroot, onion, avocado, vegan aioli | **gfa, df, v, vg**

GOURMET SANDWICHES

\$13.5ea

- mediterranean vegetables, haloumi, basil pesto, capers, balsamic glaze | **gfa, v**
- turkey, avocado, brie, mixed lettuce, cranberry jam | **gfa**
- chicken, pear, spinach, celery, aioli, toasted pepitas, pumpkin bread | **df**
- prawns, crisp lettuce, shallot, avocado, kewpie, sriracha, lemon, baguette | **df**
- salami, mozzarella, roasted red peppers, red onion, basil, herbed aioli | **gfa**

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HOUSE-MADE PASTRIES

- beef brisket and onion pie | **df** | \$9
- chicken and vegetable pie | \$9
- chilli beef pie | **df** | \$10
- sausage roll | **df** | \$7
- spinach and ricotta roll | **v** | \$7
- pumpkin, fetta and chorizo quiche | **gfa** | \$8.5
- zucchini, goat cheese, red onion, spinach quiche | **gfa, v** | \$8.5

INDIVIDUAL MEALS

- beef stroganoff, creamy mashed potato | **gf** | \$18
- thai style yellow vegetable curry, rice | **gf, df, v, vg** | \$18
- butter chicken, rice | **gf** | \$18
- texas-style chilli beef, rice, tortilla | **gfa** | \$18

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SALADS

VEGETARIAN SALADS

individual \$12 | 6 people \$70 | 10 people \$110

- **crisp garden salad:** mixed lettuce, cherry tomato, red onion, cucumber, carrot, avocado, vinaigrette | **gf, df, v, vg**
- **roast pumpkin salad:** pumpkin, red onion, sun-dried tomato, pepitas, pistachio, feta, sesame and miso dressing | **gf, v**
- **pear salad:** wild rocket, pear, red onion, walnuts, blue cheese, blueberries, candied dressing | **gf, v**
- **coleslaw:** wombok, red cabbage, carrot, shallots, apple, mint, mayonnaise | **gf, df, v, vga**

NON-VEGETARIAN SALADS

individual \$16 | 6 people \$90 | 10 people \$135

- **chicken caesar salad:** shredded chicken, cos lettuce, bacon, parmesan, egg, croutons, caesar dressing
- **thai beef salad:** beef, mint, shallots, cucumber, tomato, chilli, rice noodles, house-made dressing | **gf, df**
- **roasted vegetable salad:** mixed lettuce, mustard vinaigrette, pumpkin, red pepper, baby beetroot, red onion, quinoa, feta, prosciutto shards, candied walnuts, balsamic glaze | **gf**

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CRAZING

BOXES AND TABLES

SWEET AS | \$15 per person | minimum 5 people

seasonal fruits and a selection of our house-made sweet treats
v, vga, gfa, dfa

PLOUGMAN'S | \$20 per person | minimum 5 people

australian cheeses, local charcuterie, house-made accompaniments including damper, pickled vegetables, dips, chutney and crackers
gfa

MIX IT UP | \$20 per person | minimum 5 people

a combination of our sweet and savoury options including seasonal fruits, a selection of house-made sweet treats, australian cheeses, local charcuterie, house-made accompaniments including damper, pickled vegetables, dips, chutney and crackers
gfa

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CATERING WITH PURPOSE, DELIVERED WITH PRIDE.

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