

LUNCH



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PLATTERS OF MIXED GOURMET SANDWICHES

(3 varieties, 1 sandwich per head)

For Example:

- Smoked Ham, Cheddar Cheese, Lettuce & Corn Relish
- Rare Roast Beef, Horseradish Cream, Lettuce & Tomato Chutney
- Salami, Spinach, Pesto & Sun Dried Tomato

\$5.70 PER HEAD

BASKETS OF GOURMET ROLLS & WRAPS

(3 varieties, 1 roll/wrap per head)

For Example:

- Tandoori Lamb, Vine Tomato, Cucumber & Coriander Raita
- Roast Beef, Swiss Cheese, Lettuce, Tomato & Horseradish Baguette
- Eggplant, Roast Capsicum, Pesto & Herbed Goats Cheese

\$9.00 PER HEAD

HOMEMADE CUP OF SOUP

Varieties may include:

- Creamy Mushroom & Thyme
- Pumpkin & Orange
- Potato & Leek
- Traditional Minestrone
- Moroccan Chicken & Chickpea
- Chicken & Sweet Corn with Noodles
- Lamb & Barley

\$6.00

\$7.00 WITH A ROLL

- Roast Capsicum & Tomato
- Pea & Ham
- Beef & Black-Eye Bean

SALAD BOXES (1-2 VARIETIES IN EACH)

\$14.00 PER HEAD

- Traditional Greek – Fetta, Olives, Tomato, Lemon Vinaigrette
- Mixed Green Salad with Avocado & Balsamic Mint Dressing
- Apple, Prosciutto, Pecorino & Pecan Salad
- Gourmet Potato – with Ham, Egg, Celery & Mint
- French Bean, Cherry Tomato & Pesto Salad
- Mediterranean Roast Vegetables with Cous Cous & Chickpeas
- Tomato, Basil & Bocconcini
- Pasta Salad with Olives, Semi Dried Tomatoes, Salami & Pesto
- Caesar – with Bacon, Egg, Croutons & Creamy Dressing
- Salad Nicoise – Tuna, Egg, Olives, Capers
- Spinach, Roast Pumpkin, Pine Nut & Fetta
- Chicken, Avocado & Cashew Salad

CONFERENCE LUNCH BOXES

All food is presented in individual lunch boxes

Baguette, Roll or Wrap of your choice

\$17.00 PER HEAD

A Piece of Seasonal Fruit

Homemade Cake, Muffin or Slice

Fruit Juice or Spring Water

Gourmet Quiche or Savoury Tart

\$17.00 PER HEAD

Crisp Garden Salad with a Mint & Balsamic Dressing

Maggiolini Soft Bread Roll

Homemade Cake, Muffin or Slice

Soft Drink/Fruit Juice/Spring Water

Individual Caesar Salad Basket

\$19.00 PER HEAD

Sun-dried Tomato Dinner Roll

Cheese, Cracker & Dried Fruit Selection

Jumbo Cookie

Soft Drink/Fruit Juice/Spring Water

Marinated Chicken Drumstick

\$21.00 PER HEAD

Creamy Pasta Salad

Olive Panini Bread Roll

Individual Dessert Cake

Soft Drink/Fruit Juice/Spring Water

PLOUGHMAN'S LUNCH

\$15.00 PER HEAD

Individual baskets filled with Sour Dough Bread, Fresh Cold Meats, Cheese, Pickles and Mixed Salad Greens that allow guests to create their own lunch!

BASIC BUFFET LUNCH ONE

\$15.00 PER HEAD

- Individual Gourmet Quiche or Savoury Tart
- Green Salad with Balsamic Mint Dressing
- Seasonal Fruit Platter

BASIC BUFFET LUNCH TWO

\$15.00 PER HEAD

- Platter of Assorted Cold Meats with Condiments
- Gourmet Potato Salad with Egg, Bacon & Celery
- Green Salad with Balsamic Mint Dressing
- Fresh Bread Rolls & Butter

BASIC BUFFET LUNCH THREE

\$15.00 PER HEAD

- Seasoned BBQ Chicken (served warm)
- Fried Rice
- Green Salad with Balsamic Mint Dressing

LONG LUNCH - BUFFET STYLE

SAMPLE MENU

- Coronation Chicken with Mango & Cashews
- Rolled Honey Leg Ham
- Crunchy Asian Noodle Salad
- Gourmet Potato Salad
- Green Avocado Salad
- Fresh Bread Rolls & Butter
- Individual Meringue Nests with Mixed Berry Compote
- Iced Minted Punch

LONG LUNCH - BBQ STYLE

SAMPLE MENU

- Malaysian Chicken Satay Kebabs With Peanut & Coriander Sauce
- Gourmet Beef, Tomato & Herb Sausages
- Traditional Greek Salad with Feta Cheese & Kalamata Olives
- Apple, Prosciutto, Pecorino & Pecan Salad
- Tabouleh
- A selection of Fresh Dinner Rolls with Butter Portions
- Individual Chocolate Muddies with Double Cream & Sour Cherries
- Iced Minted Punch

OTHER GOURMET BUFFET MENUS WILL BE TAILORED TO YOUR
REQUIREMENTS UPON REQUEST

SEASONAL FRUIT BASKET \$2.50 PER HEAD

SEASONAL FRUIT PLATTER \$5.70 PER HEAD

BEVERAGES (BOTTOMLESS) -

- Selection of Twinings Teas and Freshly Brewed Danes Coffee \$2.20 PER HEAD
- Iced Minted Punch \$2.00 PER HEAD
- Orange Juice &/or Mineral Water \$2.20 PER HEAD

wait staff \$35.00 per waitperson per hour

We require 1 wait person for every 20-25 guests

Bar Staff \$40.00 per staff person per hour

We require 1 bar person for every 40-50 guests

All prices include GST

We have a minimum number of 30 people per function
(Or a minimum spend of \$250)

A \$250.00 deposit will be required to secure a booking

Prices effective July 2009

Kind regards,

Karen Willis & Rebecca Cooper