



Melbourne Cup Luncheon Menus 01/02/2016

Buffet Service Meal

A minimum of 45 guests required to include professional staff for three hours to prepare, serve and clear away dishes. Crockery, cutlery and all food service equipment included.

\$39.00 per person

Cold Roast Chicken Pieces 2 per person
Hungarian Salami and Honey Ham
Assorted Frittata pieces
Cheese selections
Antipasto platters
Assorted bread with butter portions
Roast Pumpkin, Feta & Pine Nut Pasta Salad
Greek salad
Caesar salad
Garlic and herb Potato salad

Dessert bites

Served on tiered platters
House caramel slice
Assorted profiteroles
French vanilla cheesecake
Seasonal fruit platters



Office Platters Menu

Includes plastic plates and napkins

Menu 1 \$19.95person

Italian meatball skewers
Chicken satay skewers
Assorted sushi w, vegetarian option
Gourmet mini quiche w, vegetarian option
Assorted wraps
Fresh vegetable cheese and dip platter

Menu 2 \$21.00person

Assorted Baby baguettes, 2pp
Gourmet mini Quiche w, vegetarian option
Mini homemade sausage rolls
Vegetarian Curry Puffs
Garlic chicken balls
Antipasto Platter

Menu 3 \$24.95person

Cold marinates tenderloins 2 per person
Deli meats platter
Vegetarian frittata platter
Dinner rolls w, butter portions
Cheesy coleslaw
Greek salad



Assorted cake bites platter