



Melbourne Cup Luncheon Menus 01/09/2016

Buffet Service Meal

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

\$39.00 per person

Cold eat platters, Roast Chicken Pieces
Mild Hungarian Salami, Honey Ham and Cabanossi
Chicken, pumpkin and feta frittata
Cheese selections w, dried fruit and water crackers
Antipasto platters w, semi dried tomato, pickled vegetables and olives
Assorted breads with butter portions
Roast Pumpkin, Feta & Pine Nut Pasta Salad
Leafy Greek salad
Classic Caesar salad
Garlic and herb Potato salad

Dessert bites

Served on tiered platters
House caramel slice
Coconut and apricot meringue macaroons (GF)
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