



---

## Melbourne Cup Luncheon Menus 01/01/2018

We can be flexible with the menus and custom menus can be put together upon request.

Includes tables and linen for buffet, all crockery, cutlery and all food service equipment required.

We require a minimum of 45 guests to include professional service staff to cook, prepare, serve and clear away.

Hire of linen, glassware, other equipment and set up available upon request.

Delivery/set up fee may apply

### **Two course Cold buffet style meal \$43.50 per person**

Cold meat platters, Roast Chicken Pieces  
Mild Hungarian Salami, Honey Ham and Kabana (GF)  
Roast pumpkin, spinach and feta frittata (GF)  
Cheese selections w, dried fruit and water crackers  
Antipasto platters w, semi dried tomato, pickled vegetables and olives  
Assorted breads with butter portions  
Mediterranean pear cous cous salad  
Leafy Greek salad  
Beetroot rocket and feta salad  
Garlic and herb Potato salad

### **Dessert bites**

#### **Served on tiered platters**

House caramel slice  
Coconut and apricot meringue macarons (GF)  
Seasonal fruit platters



---

**Two course Hot buffet style meal  
\$39.90 per person**

Honey soy ginger chicken breast pieces (GF)  
Braised fillet steak medallions in a rich demi glaze  
Pumpkin and sage ravioli in a rich tomato sauce (V)  
Garlic herb smashed potato  
Seasoned garden vegetable medley  
Bread rolls w, butter portions  
Leafy Greek salad  
Rocket parmesan salad

**Dessert bites  
Served on tiered platters**

House caramel slice  
Coconut and apricot meringue macaroons (GF)  
Seasonal fruit platters

**Office Platters Menu**

Includes plastic plates and napkins

**Menu 1 \$20.90 person**

Italian meatball skewers  
Chicken satay skewers  
Assorted sushi w, vegetarian option  
Gourmet mini quiche w, vegetarian option  
Assorted sandwiches  
8 pieces per person  
Fresh vegetable cheese and dip platter



---

**Menu 2 \$21.00person**

Assorted baguette rolls, 1pp  
Gourmet mini Quiche w, vegetarian option  
Mini homemade sausage rolls  
House sweet potato chick pea Curry Puffs  
Coconut crumbed prawns  
6 pieces per person  
Antipasto Platter

**Menu 3 \$22.50person**

Cold marinates tenderloins 2 per person(GF)  
Roast pumpkin feta and spinach frittata (GF)  
Dinner rolls w, butter portions  
Mediterranean pear cous cous salad  
Leafy Greek salad  
Beetroot rocket and feta salad  
Assorted cake bites platter 2 per person