



Melbourne Cup Luncheon Menus 16/04/19

Prices are subject to change and some items are subject to availability.

Additional 10% GST applies

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.

Add linen package for \$4.40 per person. Round 1.8M table and linen napkin.

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe.

Delivery/set up fee may apply.

We will also bring Christmas decorations for buffet table.

Two course Cold buffet style meal \$48.00 per person

Cold meat platters, marinated Chicken Pieces

Mild Hungarian Salami, Honey Ham and, Italian Kabana (GF)

Cold peeled prawns, lemon and condiments (GF)

Moroccan roast pumpkin, spinach and feta frittata (GF)

Cheese selections w, dried fruit, nuts, grapes, lavish water crackers

Antipasto platters w, semi dried tomato, pickled vegetables and olives

Assorted breads with butter portions

Chorizo and zucchini pearl cous cous salad

Leafy Greek salad

Beetroot baby spinach corn and feta salad

Garlic and herb Potato salad

Dessert bites

Served on tiered platters

House caramel slice (GF)

Mini baileys cheese cake

Mini lemon Portuguese tart w, raspberry compote

Seasonal fruit platters



**Two course Hot buffet style meal
\$41.50 per person**

Honey soy ginger chicken breast pieces (GF)
Braised fillet steak medallions in a rich demi glaze
Creamy pesto spinach gnocchi, shaved parmesan (V)
Garlic herb smashed potato
Seasoned garden vegetable medley
Bread rolls w, butter portions
Leafy Greek salad
Rocket bacon, cherry tomato parmesan salad

Dessert bites

Served on tiered platters

Apricot walnut slice
Caramel slice (GF)
Mini baileys cheese cake

Seasonal fruit platters

Office Platters Menu

Includes bio degradable paper plates and napkins

Menu 1 \$21.90 person

Italian Napoli meatball skewers w, parmesan
Thai 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 \$23.00person

Assorted baguette rolls, 2 piece pp
Gourmet mini Quiche w, vegetarian option
Mini homemade sausage rolls
House sweet potato chick pea Curry Puffs
Coconut crumbed prawns
6 hot pieces per person
Antipasto Platter

Menu 3 \$22.50person

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