



Melbourne Cup Luncheon Menu 01/01/2020

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.

Two course Premium Cold buffet style meal \$47.60 per person

Moroccan honey marinated chicken tenderloin (GF)

Cold meat platters of Mild Hungarian Salami, honey baked leg Ham, Italian Kabana, smoked salmon (GF)

Cold peeled prawns, lemon and hose dressing (GF)

Moroccan roast pumpkin, spinach and feta frittata (GF)(V)

Soft & hard cheese selections, dried fruit, candied walnuts, grapes, lavish water crackers

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

Assorted crusty sliced breads with butter portions

Salads – Choice of three (3)

Roasted root vegetable, rocket, honey mustard dressing

Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta

Thai vermicelli and vegetable salad, green coconut dressing

The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)

Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)

Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)

Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan

Pesto bacon pasta salad, roast cherry tomato, baby spinach

*see salad menu for more options

Dessert

An Assorted of the chef's assorted cakes and slices (3 per person)

Platters of seasonal sliced fruits (GF)

Fresh whipped cream (GF)



Two course Premium Hot buffet style meal \$40.60 per person

Mains - Choose two (2)

Moroccan chicken tenderloin (GF)
Crispy pork belly, apple pure (GF)
Snapper fillets, gremolata (GF)
Succulent Roast lamb w, mint gravy (GF)
Juicy roast pork, gravy , apple sauce (GF)
Braised porterhouse steak w, onion demi (GF)

Vegetarian Mains - Choose one (1)

Creamy pesto and spinach gnocchi
Pumpkin and sage ravioli in a rich tomato basil sauce w, Parmesan
Lasagne of roasted vegetables, bechamel
White wine mushroom creamy gnocchi
Curried pumpkin, cauliflower and green beans (GF)
Moroccan Vegetable and chickpea tagine (GF)

Sides - Choose three (3)

Roasted root vegetable, rocket, honey mustard dressing
Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta
Thai vermicelli and vegetable salad, green coconut dressing
The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)
Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan
Pesto bacon pasta salad, roast cherry tomato, baby spinach
Char grilled zucchini, parmesan cheese, Rocket, Spanish onion
Marinated tomato, smoked mozzarella, rocket
Broccoli, smoky bacon, tomatoes and chives, goats cheese dressing

Served with

Dinner rolls w, butter portions

Dessert

An Assorted of the chef's assorted cakes and slices (3 per person)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)



Office Finger food Platters Menu

Includes biodegradable paper plates and napkins
Delivery fee applies. Additional 10% GST applies.

Menu 1 \$20.50pp

Smokey barbeque meatball skewers
Mini Thai chicken skewers w, peanut sauce (GF)
Pumpkin and feta risotto balls w, sweet paprika aioli (V)
Assorted sushi w, vegetarian option (GF)
Gourmet mini quiche. Honey ham, tomato, green onion & roasted capsicum, semi dried tomato feta, olive (V)
Coconut crumbed prawns, sweet chili lime sauce
7 pieces per person
Assorted sandwiches (2 pieces per person)
Fresh Vegetable, gouda and house beetroot cumin dip platter (V)(GF)

Menu 2 \$22.85pp

Honey ham, cherry tomato and green onion gourmet tarts w, relish
Gourmet mini sausage rolls w, house balsamic tomato sauce
Moroccan chicken pumpkin feta spinach roasted capsicum frittata bites (GF)
House sweet potato and pea curry puff w, raita (V)
Crumbed scallop w, pesto aioli and lemon
Corn and cheddar and green onion croquettes w, honey mustard sauce (V)
8 pieces per person
Fresh Turkish and dips platter (V)
Fresh Vegetable, gouda and house beetroot cumin dip platter (V)(GF)

Menu 3 \$26.80pp

Cold
Assorted sushi platters (GF)
Tandoori chicken cucumber cups (GF)
Hot
Smokey barbeque beef tenderloin skewers (GF)
Gourmet mini quiche, roasted capsicum, semi dried tomato feta, olive (V)
Pumpkin and feta risotto w, sweet paprika aioli (V)
Salt and pepper squid w, sweet chili aioli
Honey soy ginger chicken skewers (GF)
9 pieces per person
Mini angus beef or pulled pork sliders 1 per person