



Working lunch menus 01/01/2020

Delivery charge applies. Service staff is available on request at an additional cost.

Price is subject to 10% GST

All menus are served on disposable platters and include napkins, biodegradable disposable plates and cutlery where required

Menu 1 **\$18.10 per person**

-Fresh Turkish Bread with assorted fillings -1 per person

Including BLT with aioli and house chutney, chicken breast with avocado, semi dried tomato, aioli and cheese, Roasted capsicum with semi dried tomato, Swiss cheese and house basil pesto, Honey ham with salami, Cheese And Dijon. Sweet potato, feta, aioli and rocket (V), chicken camembert w, semidried tomato and honey mustard

-Gourmet mini quiche (V) -1 per person

-Homemade sausage rolls – 1 per person

-Assorted Cake bites platter -2 per person

Menu 2 **\$17.55 per person**

-Wraps with assorted fillings – 1 per person

Including Chicken Caesar, tender roast beef with Swiss cheese and seeded mustard, roasted capsicum, semi dried tomato, Swiss cheese and house basil pesto (V), roast pumpkin feta and s rocket w, aioli (V)

Smoked salmon cream cheese capers and cucumber

-Homemade sausage rolls -1 per person

-House sweet potato pea curry puff, raita (V) – 1 per person

-Seasonal fruit platter

Menu 3 **\$16.55 per person**

-Assorted gourmet sandwiches -1 per person

Including curried egg and micro herbs, BLT with aioli and house chutney, tender roast beef with Swiss cheese And seeded mustard, chicken breast with avocado, semi dried tomato, aioli and cheese, tandoori chicken, Honey ham with salami, Cheese and house relish and roasted capsicum with semi dried tomato, Swiss cheese And house basil pesto (V), herbed tuna mayo mix w, rocket. Sweet potato, feta, aioli and rocket (V)

-Assorted hot finger foods w dipping sauce -4 pieces per person

Including sausage rolls, petite pies, pizza bites (V), mini chicken Kiev balls.

-Seasonal Fruit Platter

Menu 4 **\$15.00 per person**

-Assorted baguette rolls - 1 per person

Including curried egg and micro herbs, BLT with aioli and house chutney, tender roast beef with Swiss cheese And seeded mustard, chicken breast with avocado, semi dried tomato, aioli and cheese, tandoori chicken,



erHoney ham with salami, Cheese and house relish and roasted capsicum with semi dried tomato, Swiss cheese And house basil pesto (V), herbed tuna mayo mix w, rocket. Sweet potato, feta, aioli and rocket (V)
-Assorted sushi pieces (GF)- 2 per person
-Assorted Cake bites- 2 per person

Menu 5 \$18.95 per person

-Assorted wraps (1/2pp) -2 pieces per person
Including Chicken Caesar, tender roast beef with Swiss cheese and seeded mustard, roasted capsicum With semi dried tomato, Swiss cheese and house basil pesto (V), roast pumpkin feta and s rocket w, aioli (V)
Smoked salmon cream cheese capers and cucumber
-Marinated chicken tenderloins pieces -2 per person (GF)
-Roast Moroccan pumpkin fetta spinach frittata – 1 piece per person (V) (GF)
-Mediterranean pearl cous cous salad
-Seasonal fruit platter

Hot buffet style Lunch menu \$22.00 per person

Choose one

-Braised rump steak in a mushroom and onion demi glaze w, jacket potato
-Braised chicken breast in a mushroom sauce w, fresh herb and garlic potato smash
-Chicken and pumpkin curry w, basmati rice
-Beef and potato curry w, basmati rice
-Chicken tagine with cous cous
-Honey soy ginger stir fry chicken with fried rice
-Beef Lasagne with garlic potato
-Chicken parmigiana with jacket potato
-Braised beef tortellini with a creamy mushroom white wine sauce

Choose one

-Steamed vegetable medley
-Roasted root vegetable medley

Choose one

-Leafy Greek salad
-Garden salad
-Caesar
-Baby spinach fetta and beetroot
-Rocket. roasted pumpkin Spanish onion and parmesan

Includes Bread roll w, butter portion

Includes plastic plates, cutlery. Served in disposable foil trays. Crockery Cutlery upgrade \$1.50pp.
Upgrade to heated chaffing dishes including service utensils \$10.00 each plus pick up.



Extras

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|-----------------------------------|---------|--------------------|
| Bottle Water 600ml | \$2.50 | |
| 330ml juice | \$3.50 | 2L \$6.00 |
| Cans | \$2.20 | 2L \$6.00 |
| Plastic cups | \$10.00 | (25) |
| Seasonal fruit platter | \$49.90 | serve 10-15 people |
| Assorted cake bites/slice platter | \$53.00 | (36 piece) |

Add anything from our finger food platter selections for a more substantial lunch.

*See finger food platter menu *See salad platter menu