



## Melbourne Cup Luncheon Menus 01/11/2021

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 \$4.95 per person. Round 1.8M table linen per 10 people and linen napkins

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe per table of 10 people.

Delivery/set up fee may apply.

### **Premium Cold Grazing Buffet \$42.80 per person**

Set on a range of platters, boards, and risers

Moroccan honey marinated chicken tenderloin (GF)

Cold meat platters of Mild Hungarian Salami, shaved leg Ham, Italian sausage (GF)

Cold peeled prawns, lemon, and house thousand Island (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, marinated olives, Feta, dips

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

Traditional garden, Italian dressing

Thai rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing

Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine 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 lettuces poached egg, garlic and herb croutons, parmesan, dressing

Pesto bacon pasta salad, roast cherry tomato, baby spinach

Char grilled zucchini, parmesan cheese, Rocket, Spanish onion

\*see salad menu for more options

### **ADD Dessert \$ 8.00 per person**

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

Platters of seasonal sliced fruits (GF)

Fresh whipped cream (GF)



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**Two course Premium Hot buffet style meal      \$45.50 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  
Traditional garden, Italian dressing  
Thai rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing  
Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine 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 lettuces poached egg, garlic and herb croutons, parmesan, dressing  
Pesto bacon pasta salad, roast cherry tomato, baby spinach  
Char grilled zucchini, parmesan cheese, Rocket, Spanish onion  
\*see salad menu for more options

**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.  
10 person minimum order

### Menu 1 \$22.65pp

Smokey barbeque meatball skewers  
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  
Coconut crumbed prawns, sweet chili lime sauce  
House sweet potato and pea curry puff w, raita (V)  
7 pieces per person  
Assorted sandwiches (2 pieces per person)  
Fresh Vegetable, gouda and house dip platter (V)(GF)

### Menu 2 \$24.25pp

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  
Spinach ricotta pastizzi puffs, green tomato relish (V)  
Smokey barbeque chicken bacon bite (GF)  
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 dip platter (V)(GF)

### Menu 3 \$27.40pp

#### Cold

Assorted sushi platters (GF)  
Tandoori chicken cucumber cups (GF)

#### Hot

Corn cheddar and green onion croquettes w, honey mustard sauce (V)  
Crumbed scallop w, pesto aioli and lemon  
Garlic sweet chilli Thai prawn 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

Thai chicken skewers w, peanut sauce (GF)

9 pieces per person

Mini angus beef brioche sliders with cheddar cheese, balsamic onion jam and rocket - 1 per person