

CORPORATE LUNCH MENUS

(3 pages)

Minimum of 20 guests ...

OPTION 1

This package includes both lunch and morning or afternoon tea

SELECTION OF GOURMET SANDWICHES / BAGUETTES

fillings could include a selection of the following:

Poached chicken, avocado, spinach, and mango chutney

Rare roast beef, caramelized onion, rocket, pesto

Pastrami, artichoke, red peppers, mustard, and provolone

Roast vegetables with goats' cheese, spinach, and tom chutney

Smoked ham, tom, Swiss cheese, pickles

Smoked salmon, cucumber, spinach, horseradish & dill cream

Tuna mix with olives, parsley, red pepper, Dijon, cress

Truffled egg, spring onion, cucumber, and spinach



FRESH SEASONAL FRUIT PLATTER

(watermelon, pineapple, cantaloupe, grapes, kiwi, strawberries)

PLATTER OF HOMEMADE CALIFORNIA ROLLS WITH PICKLED GINGER AND SOY.

OR

PLATTER OF ROAST VEGETABLE FRITTATA ROUNDS TOPPED WITH RELISH

SELECTION OF MINI SWEET TREATS

TEA/COFFEE

OPTION 2

This package consists of cold buffet (2 meats, 2 salads, buttered French stick)

COLD MEATS

Sliced rare beef with cornichons, cherry tomato and truffle aioli

Grilled Portuguese chicken with Chimi churri sauce

Grilled ocean trout fillet on cos cups with grilled asparagus with avocado and mango salsa

Lemongrass and coconut poached chicken, with green beans, cherry tom, green papaya, and peanuts

SALADS

Wild rice and miso glazed pumpkin salad.

Smokey pot salad

Chunky Greek salad

Cauli and grain salad

Italian slaw with rocket, radish, fennel, white cabbage onion and herbs

Spinach salad with rocket, artichokes, red onion, cherry tom, olives, bocconcini

SELECTION OF MINI SWEET TREATS

TEA/COFFEE

OPTION 3

Packed lunch option - packed in paper bags and suitable to be eaten off site

SALMON POKE BOWL

with sushi rice, seaweed salad, Asian slaw, jammy egg, edamame, miso pumpkin, kewpie and pickled ginger.
(Tempura tofu option for vegetarians)

OR

MOROCCAN CHICKEN BOWL

with smoked eggplant hummus, chickpea salad, quinoa pilaf, spiced cauliflower, and saffron yoghurt (Haloumi option for vegetarians)

OR

GOURMET BAGUETTE/ROLL/WRAP

AND

PIECE OF FRUIT

OR

SWEET TREAT

ADDITIONAL ITEMS

4 point gourmet sandwiches	\$8.5 each
Filled baguettes or rolls	\$8.5 each
Cheese platter with dried fruit, grapes, strawberries, nuts and crackers	\$9 p/h
Seasonal fruit platters	\$8 p/h
Filled croissants or brioche buns (egg, bacon, tom, cheese, relish)	\$12 each plain or
almond croissants	\$6 each
Savory vegetable muffins	\$6 each
Large Texas style iced muffins	\$6 each

MINI SWEET TREATS \$4 each

Portuguese tarts

Flourless chocolate brownies

Lemon and raspberry friands

Orange and almond cake

Banana and blueberry bread

Fig and pistachio balls

Apricot and coconut balls

Lemon slice

Hedgehog

*Selection of items from finger food menus \$4.50 each