



## SAMPLE MENUS

### YOUR OFFICE BREAKFAST IN A BOX

Assorted seasonal fruit  
Mini assorted Danishes  
Banana bread  
Orange juice or apple juice

Assorted seasonal fruit  
Ham & cheese croissants  
Chocolate or carrot muffin  
Orange juice or apple juice

\*MINIMUM 10 PEOPLE

### OFFICE LUNCH

#### SANDWICHES

Ham, cheese tomato  
Reuben/pastrami, mustard mayo, lettuce & cheese  
Poached chicken, basil pesto, lettuce & cheese  
Egg salad, chive mayo  
Grilled vegetable, avocado & cheese  
Turkey, cranberry, cucumber  
Smoked salmon, avocado, cheese, dill mayo

#### CHOICE OF BREAD

Wholemeal / White / Plain wrap

1.5 quarter sandwiches / piece of fruit, apple or orange juice  
Wrap (10') piece of fruit, apple or orange juice  
Combination of both

EXTRAS/ Bags of potato crisp  
Muffin  
Chocolate bar





## GRAZING BOXES

### DELI MEATS

ham, pastrami, mild salami, beef bresaola  
Cornichons, olives , breads & spreads

### CHEESE

cracker barrel cheddar, triple brie, Milawa soft blue  
Crackers, Lavosh & grapes

### ANTIPASTA

marinated grilled vegetables, deli meats, cheese, olives, spreads & breads

### SEAFOOD

1KG cooked medium prawns IDZ Sydney rock oysters  
Marinated squid salad, fresh & smoked salmon

## SAMPLE CANAPES

### COLD

Crisp wonton Asian salad & grilled tiger prawn  
Bruschetta, tomato olives & goat cheese  
Grilled asparagus , wrapped Spanish jamon  
Smoked salmon, dill & brie filled chat potato  
Goat cheese & pumpkin tart toasted pinenuts  
Beef carpaccio, herb crostini, horseradish aioli  
Tandoori chicken tart, mint yogurt

### HOT

Skewers / chicken, beef or pork  
Vegetarian arancini, tarragon aioli  
Salt n pepper calamari, pickle red onion  
Sliders/ pulled beef, chicken or pork  
Twice cooked pork belly, cauliflower puree, tomato chili jam Pan seared salmon  
cakes, spiked avocado  
Wonton wrapped prawn, chili coriander dip

*Mulgoa Valley*



**RECEPTIONS**





## **HIGH TEA MENU**

**TRIO OF FINGER SANDWICHES  
MAY INCLUDE**

**Egg salad / smoked salmon cream cheese & cucumber / fresh chicken**

**House Made Quiche  
Spinach Ricotta Filo Parcel  
Fresh Fruit Flan  
Lemon Meringue Tart  
Assorted Macaron  
Chocolate Brownie  
Freshly Baked Scones  
with raspberry jam & fresh whipped cream**

**TEA (could change due to supply)**

**ENGLISH BREAKFAST**

**EARL GREY**

**Premium tea with addition of Ceylon vintage silver tips with oil of bergamot**

**CITRON GREEN**

**Blend of Japanese bacha with orange oil and citrus**

**DARJEELING**

**Blend of first flush and autumnal from the best garden in Darjeeling**

**DRAGON PEARL JASMINE**

**Beautiful little hand rolled pearls of green & white**

**PARIS**

**Fruity black tea with hint of lemony bergamot**

**WHITE PEACH**

**Mutan white tea infused with peach**

**HOT CINAMON SPICE**

**Three types of cinnamon, orange peel, and sweet cloves (no sugar)**

**VANILLA CAMORO**

**Decaffeinated black tea with vanilla**

*Mulgoa Valley*



**RECEPTIONS**





## **BUFFET MENU**

**MINIMUM 50 Guests - MAXIMUM 70**

**Assorted freshly baked Bread rolls**

**Cold selections (choose 3)**

**Soup of the day**

**Greek salad**

**Coleslaw**

**Garden salad**

**Classic caesar salad**

**Rustic potato salad**

**Wild Roquette / roast pumpkin & beetroot**

**Thai beef or chicken salad**

**Pasta salad / grilled pesto vegetables**

**Hot selection (choose 3)**

**Pan seared chicken breast / herb mustard butter sauce**

**Grilled rump steak / mushroom sauce**

**Beef bourguignon / rice**

**Penne pasta/grilled vegetables, pesto**

**Beef or vegetarian lasagne**

**Mushroom & veal tortellini**

**Chicken or beef curry w basmati rice**

**Slow roasted carved beef / gravy**

**Roasted chicken / herbs & spices**

**Roasted pork loin / apple chutney**

**Desserts**

**Fresh fruit platter**

**Assorted cakes**

**May include, cheese cakes, trifle, sticky date, pavlova,  
carrot cake, tiramisu cake, mud cake**

**Vegetarian option available upon requests**

*Mulgoa Valley*



**RECEPTIONS**

