

SAMPLE MENUS

YOUR OFFICE BREAKFAST IN A BOX

Assorted seasonal fruit
Mini assorted danishes
Banana bread
Orange juice or apple juice
\$12PP

Assorted seasonal fruit
Ham & cheese croissants
Chocolate or carrot muffin
Orange juice or apple juice
\$15PP

MINIMUM 10 PEOPLE

OFFICE LUNCH

SANDWICHES

ham, cheese tomato
ruben/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 \$10.50pp

Wrap (10') piece of fruit, apple or orange juice \$15pp

Combination of both \$18.50pp

EXTRA/ Bags of potato crisp \$5

Muffin \$5

Chocolate bar \$5

GRAZING BOXES

DELI MEATS \$65

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

CHEESE \$60

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

ANTIPASTA \$110

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

SEAFOOD \$150

1KG cooked medium prawns 1DZ 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

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 bergamont

CITRON GREEN

blend of japenese bacha with orange oil and citrus

DARJEELING

a blend of first flush and autumnal from the best garden in Darjeeling

DRAGON PEARL JASMINE

beautiful little hand rolled pearls of green & white

PARIS

a fruity black tea with hint of lemony bergamont

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

Buffet Menu

MINIMUM 50-MAXIMUM 70

\$65pp

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

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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

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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