



Working lunch menus

Delivery charge May apply. All menus are served on disposable platters and include napkins, biodegradable disposable plates and cutlery where required

Menu 1 \$23.50pp

-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 -1 per person

-Homemade sausage rolls – 1 per person

-Assorted Cake bites platter -2 per person

Menu 2 \$22.50 pp

-Wraps with assorted fillings – 1 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

-Homemade sausage rolls -1 per person

-house made party pie – 1 per person

-Seasonal fruit platter

Menu 3 \$20.50pp

-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, Satay chicken skewers and vegetable samosas
- Individual Fruit Salad

Menu 4 \$20.50pp

- Assorted baguette rolls 1 per person
Including curried egg and Lettuce, BLT with aioli and tomato 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 sushi cups (GF)-1 per person
- Assorted Cake bites- 2 per person

Menu 5 \$22.50pp

- Assorted wraps (1/2pp) - 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 Wing pieces -2 per person (GF)
- Roast Moroccan pumpkin fetta spinach frittata – 1 piece per person (V) (GF)
- Individual fruit Salad

Hot buffet style Lunch menu \$33.50pp

- Choose one - rump steak in a mushroom and onion Gravy w, jacket potato
- Roasted chicken breast in a mushroom sauce w, fresh herb and garlic potato mash
 - pumpkin curry w, basmati
- Honey soy ginger stir fry chicken with fried rice
- Beef Lasagne
- tortellini with a creamy mushroom white wine sauce



Choose one -Steamed vegetable medley
 -Roasted root vegetable medley
 Choose one - Greek salad
 -Garden salad
 -Caesar
 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

Bottle Water 600ml	\$2.50
330ml juice	\$8.00 / 2L \$8.00
Cans	\$3.50/ 2L \$7.00
Plastic cups	\$10.00 (25)
Seasonal fruit platter	\$80.00 serve 10-15 people
Assorted cake bites/slice platter	\$75.00 (36 piece)

Add anything from our finger food platter selections for a more substantial lunch. *See
 finger food platter menu *See salad platter menu Buffet Style Menus