

Corporate Lunches, Breakfasts, Morning & Afternoon Tea

Breakfast

\$3 per serve

- Mini Ham & Cheese Croissants

\$3.50 per serve

- Mini Bacon & Egg Rolls with BBQ Sauce
- Toasted Bacon & Egg Breaky Wrap with 'Seasoned Relish' and cheese
- Mini Yoghurt Pots with Passionfruit
- Assorted Mini Pastries
- Assorted Mini Muffins

\$4.50 per serve

- Bircher Muesli Cups with Berry Compote
- Corn Fritters with Tomato Relish and Rocket
- Mini Rolls with Smoked Salmon, Cream Cheese and Capers
- Fresh Herb Omelette Wrap
- Bacon Fetta and Basil Quiche Tarts

\$5.50 per serve

- Mini Fruit cups

Sandwich Lunches – Assorted fresh Gourmet sandwiches, wraps and bagels

\$10 per person

- Roast Beef with Caramelised Onions and Rocket
- Smoked Salmon with Avocado and Spanish Onions
- Egg Mayo with Olive Tapenade
- Turkey, Brie and Cranberry
- Chicken with Celery and Walnut
- Other options are also available upon request

Gourmet Salads

From \$3 per person

- Mixed Leaf Salad with Balsamic Glaze
- Traditional Garden Salad
- Traditional Greek Salad with Feta

From \$4 per person

- Roasted Root Vegetable and Spinach Salad
- Spiced Cous Cous, Roast Pumpkin, Goats Cheese, Fresh Herbs and Lemon
- Avocado, Tomato and Green Bean Salad
- Tabbouleh and Fetta Salad
- Fennel, Parsley and Lemon Salad

From \$6 per person

- Creamy Potato and Caper Salad with Smoked Salmon and Cos Lettuce
- Beetroot, Watercress, Pine Nuts and Goats Cheese with Balsamic Glaze
- Asian Style Masterstock Chicken Shredded with Fresh Herbs and Zesty Citrus Dressing
- Traditional Caesar Salad with Egg

From \$7 per person

- Fig and Proscitto with Rocket, Goats Cheese and Balsamic Glaze
- Traditional Caesar Salad with Chicken & Egg

From \$8 per person

- Rare Peppered Beef Salad with Oven Dried Tomato, Rocket, Cornichon and Roasted Spanish Onion

Individually Plated Meals - Gourmet Salad - \$18 per person

- Lamb salad with Spiced cous cous, roast pumpkin, goats cheese, fresh herbs and lemon
- Roast Salmon Salad with Croutes, Boiled Egg, Salmon Roe, Kipfler Potato, Aioli and Dill
- Chicken and Avocado Salad with a Lemon Dressing

Assorted Sushi
\$6 per person

Morning Tea/Afternoon Tea
\$3 per person

- Trio of Iced Mini Cupcakes
- Freshly baked Mini Pies
- Freshly baked Mini Quiches
- Lemon Lime Tartlets

\$3.50 per person

- Assorted Mini Muffins
- Freshly Toasted Croissants
- Rich Chocolate Brownie

\$5 per person

- Fresh Fruit – Cut or Platter
- Crudités Platter with assorted dips

\$6.50 per person

- Assorted Pastries
- Assorted Mini Cakes
- Date Scones with Maple Butter
- Freshly Baked fruit Flavoured Muffins
- Scones with Jam
- Banana Crepe Rolls
- Ham & Cheese Croissant

\$7 per person

- Cheese and Fruit Platter
- Anti-pasto Platter



\$15 per person

- Grazing Platter – Rare Roasted Beef, Cheese, Fruit, Antipasto Platter

NOTE: All prices exclude GST