

CONFERENCE



CUISINE ON CUE
• EVENT CATERING •

MORNING & AFTERNOON TEA

Minimum of 10 pieces per item

Sweet Items

Vanilla scone, cream and strawberry preserve
Frosted Danish collection
House made melting moments
House made jam drops
Selection of house made cakes and slices
Assorted cookies
Chocolate dipped Viennese biscuit
House made petite sweet muffins - Dark chocolate and blood orange muffin, Pear walnut and maple muffin, Strawberry compote and cream cheese muffin
Caramel fig tarts (gf df vg)
Coconut whip fruit gel dark chocolate shell (gf df vg)
Lemon syrup cake (gf df)

Savoury Items

House made bacon and cheddar savoury scones, tomato relish (V)
Petite savoury croissant - ham, cheese, relish
Petite savoury croissant - spinach, cheese, piccalilli (V)
Corn and zucchini cakes with tomato relish
Vegan frittata - Roast pumpkin, caramelised onion and spinach
House made savoury mini muffins - Beetroot hommus and spinach, Caramelised onion and chickpea, Roast red pepper, parsley, pesto (vg gf df)

LUNCH

SANDWICHES

Minimum of 10 pieces per item
All prices are based on one round per person

Point sandwich - classic fillings (1 round)
Ribbon sandwich - classic fillings (3 ribbons)
Chef's selection of sandwiches, rolls and wraps (1 round)
Lavish wraps w gourmet fillings (1 round)
Selection of rolls w gourmet fillings (1 round)

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

All prices are inclusive of GST. Prices are for food only. This menu requires a minimum of 20 guests. Menu selections are subject to change & availability. This menu requires a chef, wait staff & additional equipment. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

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LUNCH

SALAD BOWLS

Minimum of 10 serves per selection

Classic Salads

Mixed leaf, red onion, cucumber, cherry tomatoes (V GF DF)

Rocket, sundried tomato, dill dressing (V GF DF)

Gourmet Salads

Yam noodle, edamame, charred baby corn, Asian mushrooms, miso mirin (GF VG)

Rocket, Spiced Beet, Vine tomato, fennel green, white vinegar dressing (GF VG)

Green bean, goats cheese, baby spinach, caper & chervil oil (GF V)

Chickpea, roast pumpkin, smoked feta, soy toasted sunflower kernels (GF V)

Potato salad, pecorino mayonnaise, fresh herb (GF V)

Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (GF V)

COLD GRAZING

Minimum of 20 guests.

Your selection of 2 mains and 2 salads. Served buffet style for guests to help themselves.

Mains (select 2)

Including bread rolls & butter

Apricot orange hen, tarragon cauliflower, mint wash (gf df)

Bay leaf corn beef, green onion celery salsa, toasted mustard seed dressing (gf df)

Soy roasted salmon, golden sesame, carrot ginger refresher (gf df)

Baked ham, fine cucumber, apple fig relish (gf df)

Rosemary porchetta, roasted pear, apple balsamic (gf df)

Smoked chicken, French bean, blackwood honey Dijon dressing (gf df)

Salads (select 2)

Romain leaf, truffle pecorino, Kalbar speck, black garlic emulsion (gf df)

Potato desiree, green onion, golden mustard dressing (gf df vg)

Country grains, grape tomato, herbs, cranberries, sherry onion pickle (df vg)

Casarecca pasta, red tomato tapenade, zucchini, crisp caper (v)

Roast pumpkin, barley, soft fetta, herbs, sweet lemon gloss (vg gf)

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READY TO GO

Minimum 10 serves per selection

Salads

Served in individual lunch portions

Grilled chicken, cos leaf, shaved parmesan, Caesar dressing
Roast butternut pumpkin, macadamia nut, herby cous cous (V)
Thai beef, glass noodles, beansprouts, mint, coriander, tomato, cashews (GF DF)
Smoked salmon nicoise, baby chat potatoes, olives, tomatoes, green beans, egg, parsley (GF)
Teriyaki chicken, soy brown rice, edamame, seaweed salad (GF DF)
Seared tuna, citrus quinoa, cucumber pickle, orange mayonnaise (GF DF)

Substantial Canapes

Designed to accompany other menu choices.

Beef pattie, tomato relish, pickle, cheese, brioche roll
Chicken parmigiana, bacon, bocconcini, ciabatta bun
Crumb prawn, dill lemon berg, thousand island, white roll
Pork char siu, cucumber ribbon, white soy, black rice bao (df)
Korean fried chicken, kimchi mayonnaise slaw, butter roll
Mock burger, plant patty, hummus, cabbage slaw, grain roll (gf vg)
Potato cumin empanada, corn pastry, aji sauce (gf vg)

Hot Mains

Served in individual lunch portions

18 hour beef stroganoff, mushrooms, smoked paprika, crème fraiche, chats (gf)
Baked salmon fillet, wombok nori stir-fry, ponzu, steamed basmati rice (gf df)
Braised Moroccan chicken, chickpeas, soaked date, pearl onion (gf df)
Furikake panko tofu, kai lan, smoked soy, steamed jasmine rice (vg)
Red Thai chicken curry, pak choy, bamboo shoots, coconut rice (gf df)
Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (gf vg)

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SHARE PLATTERS

GOURMET TRIO OF DIPS PLATTER

Serves approximately 10

Selection of three dips served w lightly toasted flat bread

ANTIPASTO PLATTER

Serves approximately 10

Prosciutto, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta and beetroot relish served w lightly toasted flat bread

CHEESE PLATTER

Serves approximately 10

Selection of Australian cheeses, fruit paste, grapes, dried fruits and walnuts served w lavosh and grissini

SUSHI PLATTER

30 pieces per platter

Assorted sushi served w soy and pickled ginger

FRUIT PLATTER

Serves approximately 10

Freshly sliced seasonal fruit



BEVERAGES

Minimum 10 serves per selection

Freshly brewed coffee and a selection of tea

Premium orange juice served in jugs

Sparkling mineral water served in jugs

Assorted soft drinks and orange juice

Individual 250mL juice selection

600mL spring water bottle

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