

CONFERENCE



CUISINE ON CUE
• EVENT CATERING •

MORNING & AFTERNOON TEA

Minimum of 10 pieces per item

Prices include GST.

Sweet

Lemonade scones w cream and strawberry preserve
Banana & Blueberry mini muffin
Frosted Danish collection
House made melting moments
House made jam drops
Petite almond croissant
Greek yoghurt, tropical fruit, granola pot
Double chocolate brownie (GF)
Salted caramel, pecan, chocolate slice (GF V)
Cranberry coconut slice (GF VG)
Toasted grain, dried fruit slice (GF VG)
Chocolate peppermint slice (GF VG)
Apple berry cake (GF DF V)
Selection of house made cakes and slices
Assorted cookies

Savoury

Assorted house made savoury scones, tomato relish (V)
Petit seeded bagel selection
Chickpea muffin, avocado, pimiento (DF VG)
Assorted house made savoury mini muffins (V)
Petite savoury croissant - ham, cheese, relish
Petite savoury croissant - spinach, cheese, piccalilli (V)
Greek skewer - olive, capsicum, cherry tomato, cucumber, feta (GF V)
Vegan frittata w mushrooms, bell peppers, herbs (GF DF VG)
Sushi selection, soy, ginger pickle (2 pieces)
Shaved ham, mature cheddar, spinach, brioche

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

Minimum of 10 pieces per item

All prices are based on one round per person

Sandwiches

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)

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

Cos leaves, pecorino, lemon dressing, flat leaf parsley (GF DF V)

Apple, celery, pear, frosted walnut, gem lettuce, Waldorf mayonnaise (GF V)

Pearl cous cous, pumpkin, tea soaked raisins, mustard dressing (V)

Moroccan chickpea, orange, sundried tomato, tahini coconut yoghurt (DF V)

Greek salad - Roma tomato, feta, red peppers, cucumber, green olive (GF V)

Brown rice, cranberry, parsley, lemon dressing (GF V)

Chat potato, sour cream, celery, flat leaf parsley (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)

Bigger Bites

Served individually in bamboo boats

Designed to accompany other menu choices

Beef burger, streaky bacon, cheddar, tomato relish, brioche bun

Slow cooked pork, red bean, rice, chipotle sour cream, enchilada

Crispy chicken, slaw, smoked ranch dressing, ciabatta roll

Pulled duck, sesame shallot, coriander, plum sauce, bao bun

Chickpea falafel, hummus, red pepper, rocket pesto, roll (V)

Hot Mains

Served in individual lunch portions

Roast chicken, smoked paprika, Spanish onion, chorizo (GF DF)

Lamb tagine, orange, cinnamon, potato, stone fruit (GF DF)

Beef brisket bourguignon, pearl onion, tomato jus (GF)

Seared salmon, Mediterranean salsa, lemon parsley crumb (GF)

Crisp pork, hot & sour vegetables, plum sesame (GF DF)

Thai chicken, coriander, lemongrass, toasted coconut (GF DF)

Spiced jap pumpkin, soy bean curd, mild chili dressing (VG DF)

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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

390mL spring water bottle

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