

## Conference/Meeting Menus 2015

### CBD Delivery Prices:

Initial Delivery - \$10.00

Multiple Deliveries Same Venue/Day - \$17.00

**Staff for Service Available - \$38.50/hour**

### MORNING/AFTERNOON TEA

**Option One - \$5.75/guest** – (2 pieces per person)

Made up of a Variety of 1 x Hot Savoury & 1 x Cold Sweet Selection

**Option Two - \$8.65/guest** – (3 pieces per person)

Made up of a Variety of Hot Savoury & Cold Sweet Selections

**Option Three - \$11.50/guest** – (4 pieces per person)

Made up of a Variety of Hot Savoury & Cold Sweets Selections

**Option Four - \$14.40/guest** – (5 pieces per person)

See Page 3 for Menu Selections

**Fresh Fruit Nibble – Add Fruit to any of the above options for \$3.40/guest**

<u>COLD SWEET SELECTIONS</u>		
Lamington with Vanilla Cream	Pikelets with Jam	Pancakes & Maple Syrup
White Choc Fudge Cake	Flourless Orange Cake	Choc Caramel Slice
Apple Crumble Tarts	Banana Cake	Scones, Jam & Cream
Choc Éclairs with Choc Mousse	Lemon Crunch	Lemon Meringue Tarts
Date, Fig & Choc Slice	Cookie Collection	Carrot Cake with Philly Frost
Rockie Road Brownie	Almond Plum Squares	Choc Custard Tarts
Cinnamon Scrolls	Florentine	Rum Balls
Boston Mud Cake	Muffins – Sweet	Muffins - Savoury

<u>FINGERFOOD SELECTIONS</u>	
Small Bacon & Egg Pies	Pesto Chicken Baguettes
Semi Dried Tomato, Potato, Pumpkin & Herb Frittata	Baked Leg Ham, Swiss Cheese & Basil Butter Croissants
Chorizo & Mozzarella Pizza	Fetta & Spinach Strudel
Tandoori Chicken Pizzetta	Beef, Bacon, & Red Wine Pies
Gourmet Sausage Rolls with Spicy Relish	Thai Green Chicken Pies
Mini Beef Schnitzels	Chicken & Leg Ham Bread Cases
Assorted Mini Quiche Selection	Honey Chilli Chicken Wings
Fish Bites with Tartare	Spring Rolls & Curry Samosas
Potato & Bacon Flans	Nori Rolls – Cold
Rice Paper Rolls – Cold	Savoury Muffins
Toasted Focaccia – Assorted Fillings	Soup of the Day – Served in Foam Cup
Smoked Salmon Panini with Red Onion Pickle	Ratatouille Tarts with Sweet Potato Top

## **BEVERAGES**

### **Full Day - \$5.50/guest**

Mocha Kenya Percolated Coffee  
Dilmah Tea  
Orange Juice 35%  
Chilled Water

### **Half Day - \$4.00/guest**

Mocha Kenya Percolated Coffee  
Dilmah Tea  
Orange Juice 35%  
Chilled Water

### **Optional Beverages**

Hot Chocolate ----- \$2.80/guest  
T2 Tea Selection – Sencha, Earl Grey, English Breakfast, Peppermint ----- \$2.50/guest  
3lt – 35% Orange Juice ----- \$8.50 each  
600ml Bottled Water ----- \$3.20 each  
100% Bottled Juice – Orange, Cloudy Apple, Five Fruits, Pineapple ----- \$4.20  
each  
600ml Assorted Soft Drinks ----- \$4.20 each

### **Fruit Selections:**

#### **Fresh Fruit Nibbles - \$3.40 per person**

Add fruit to any of your options

**Fresh Fruit Plate - \$5.00 per person** A selection of seasonal peeled fruit brought together to inspire healthy eating at all times. Served with a fruit yoghurt dip.

#### **Fresh Fruit Skewers - \$5.50 per person**

Chunks of fresh seasonal fruit pieces – skewered – lightly drizzled with chocolate and served with fruit yoghurt dip.

#### **Fresh Fruit Bowl - \$6.10 per person**

Seasonal fruit salad served in individual petite bowls. Sprinkled with Cashews, drizzled with honey and topped with a generous dollop of yoghurt.

## LUNCH

### **SANDWICHES & HOT FINGERFOOD - \$16.80/Guest**

Add Dessert for \$2.00/guest extra

Assorted Sandwiches Selection – (Wholemeal/White/Multigrain)

Mini Baguette Assortment

3 x Hot Finger Foods – See List Above

Fresh Fruit Platter

<b>SANDWICH/ROLL FILLINGS</b>	
Turkey, Ham, Cranberry & Salad	Chicken, Avocado & Salad
Salami, Fetta, Sundried Tomato & Onion	Ham, Swiss Cheese & Tomato
Chicken & Salad	Leg Ham & Salad
Chicken & Mayo	Tuna, mayo, Lemon Pepper & Salad
Cheddar Cheese & Relish	Egg & Salad
Chicken & Caesar Salad	Roast Beef, Onion & Peppered Tomato
Smoked Turkey & Apricot Chutney	Satay Chicken
Creole Chicken with Grilled Vegetable Pesto	Ham with Onion Jam
Smoked Salmon, Capers & Philly	Leg Ham, Cranberry Jelly & Philly
Shrimp with Cocktail Sauce	Honey Ham with Cheese & Pineapple Salsa
Tuna, Wasab Mayo & Salad	Egg, Red Onion & Sour Cream

### **LUNCH PACK #1 - \$18.50/guest**

Cocktail Sandwich Selection – Equivalent to 1 round per Lunch Pack

Spiced Egg & Spring Onion Shrimp, Cocktail Mayo & Shredded Lettuce

Roast Beef & Onion Marmalade

Ham, Cheddar & Pineapple Salsa

Cold Meat & Finger Salad

Fresh Fruit Salad

Dessert of the Day

**LUNCH PACK #2 - \$18.50/guest**

Half Baguette with Meat & Salad

Smoked Salmon, Caper & Creamed Cheese

Prawn & Avocado

Egg & Mayo

Creole Chicken

Mersey Valley Cheddar & Fruit Marmalade

Salami, Fetta, Spanish Onion & Sundried Tomato

Glazed Ham, Tasty Cheese & Pineapple Salsa

Quiche & Finger Salad

Fresh Fruit Salad

Dessert of the Day

Fresh Fruit Platter

\*\*\*\*Vegetarian Pack Available/Gluten free\*\*\*

**BUILD A BURGER - \$17.60/Guest**

Choose One Filling:

Minute Steak

Grilled Chicken

Handmade Beef Patties

With Bacon, Egg, Fried Onions, Lettuce, Tomato, Carrot & Cheese

Tomato Sauce

Fresh Lunch Roll & Butter

Fresh Fruit Platter

Dessert of the Day

**CHICKEN & SALAD LUNCH - \$18.00/Guest**

Roast Gourmet Chicken Pieces with Sausage Meat Stuffing

Greek Salad

Potato Salad

Coleslaw

Bread Rolls

Add Fresh Cut Fruit Platters for an Additional - \$2.50/guest

**SEAFOOD LUNCH - \$25.00/Guest**

All options come individually wrapped with fresh lemon and tartare sauce.

Fish, Chips & Greek Salad Plus Dessert of the Day

Or

Salt & Pepper Calamari, Chips & Greek Salad Plus Dessert of the Day

Or

Seafood Basket, Chips & Greek Salad Plus Dessert of the Day

Handmade – Battered Fish, Tempura Prawns (2),

Crumbed Calamari (2) & Seafood Bites (2)

**SOUP & SANDWICHES - \$15.50/Guest**

Assorted Sandwiches

Soup of the Day

Fresh Fruit Platter

Dessert

**SOUP & TOASTED FOCCACIA - \$17.60/Guest**

Toasted Focaccia

**Fillings:**

Salami, Fetta, Sundried Tomato & Rocket

Chicken, Dijonnaise & Gouda

Leg Ham, Roma Tomato & Swiss Cheese

Chicken, Cheese, Onion & Avocado

Soup of the Day

Garlic Bread

Fresh Fruit Platter

Dessert

**COLD BUFFET ONE - \$29.50/guest**

**\$27.50 without Fruit & Cheese**

Cold Creations:

Honey & Sesame Roast Boneless Chicken with Coconut & Coriander

Snapper, Shrimp, Mussel and Angel Hair Salad, Coriander, Fish Sauce & Ginger

Cheddar, Pinenut & Semi Dried Tomato Quiche

Salads:

Tomato, Red Onion, Fetta & Dukkah

Garden Leave, Cherry Tomatoes & Oregano Dressing

New Potato, Spring Onion & Green Peppercorn Mayo

Pineapple, Coconut & Coriander Coleslaw

Freshly Baked Multigrain, White & Wholemeal Dinner Rolls with Butter

To Finish:

Fresh Seasonal Fruit, Australian Cheese, Dried Fruit, Nuts & Savoury Biscuits

**COLD BUFFET TWO - \$29.50/guest**

**\$27.50 without Fruit & Cheese**

Cold Creations:

Smoked Salmon, Brie & Spinach Quiche

Lemon Grass, Chilli & Coriander Dressed Beef & Crispy Noodle Salad

Honey Baked Ham, Salami, Pickled Vegetables & Mustards

Tandoori Baked Chicken, Spiced Yoghurt, Cucumber & Potato

Salads:

Moroccan style Cous Cous, minted zucchini, pepitos & pinenuts

Pesto Mayonnaise & Pasta Salad

Five Spiced Cabbage Slaw

Assorted Gourmet Summer Leaves with Shaved Parmesan & Dijon Vinaigrette

Freshly Baked Multigrain, White & Wholemeal Dinner Rolls with Butter

To Finish:

Fresh Seasonal Fruit, Australian Cheese, Dried Fruit, Nuts & Savoury Biscuits

### **BUFFET HOT LUNCH - \$26.50/person**

Minimum of 20 guests

Your Choice of:

Two Salads

Three Hot Selections

Bread & Butter Selection

#### **SALADS:**

Tossed Salad

Greek Salad

Caesar Salad

Coleslaw

Continental Pasta

Waldorf

Hawaiian Rice

Potato & Smokey Bacon

#### **HOT SELECTIONS:**

Singapore Noodles with Beef, Pork & Chicken

Malaysian Chicken Curry

Cottage Pie with Cheesy Potato Top

Old Fashioned Fish Pie

Garlic Chicken on Basil Pesto Pasta

Thai Red Beef Curry & Rice

Beef Lasagne

Parmesan Crumbed Fish with Fresh Lemon

Teriyaki Chicken & Rice

### **WORKMEN'S LUNCH - \$17.60/Guest**

Potato Pie with Melted Cheese Top

Handmade Sausage Roll

Handmade Cornish Pastie

Tomato Sauce

300ml Iced Coffee or Choc Milk

Vanilla Slice

### **Business Lunch – Buffet A - \$21.00/guest**

Soup/Rolls/Salad/Fruit

Soup of Your Choice  
Freshly Baked Bread & Butter Selection

Garlic Chicken, Cos & Parmesan Tortilla Roll  
Honey Ham, Prosciutto, Brie & English Mustard Baguette

Penne Pasta Salad with Basil Pesto & Tomatoes  
Cos Lettuce with Creamy Caesar Dressing & Chopped Egg

Fresh Sliced Seasonal Fruit

Selection of Cheese & Savoury Biscuits

\*\*\* Can be presented in Lunch Pack or Buffet Style\*\*\*

### **Business Lunch – Buffet B - \$21.00/guest**

Soup/Rolls/Salad/Fruit

Soup of Your Choice  
Freshly Baked Bread & Butter Selection

Tandoori Chicken, Shredded Greens & Mango Chutney Philly in a Tortilla Roll  
Salami, Fetta, Sundried Tomato & Purple Onion Turkish Bread

Cous Cous, Pinenuts, Apricot & Orange Salad  
Tomato, Camembert, Cucumber, Purple Onion & Dukkah Salad on Baby Greens

Fresh Sliced Seasonal Fruit

Selection of Cheese & Savoury Biscuits

\*\*\* Can be presented in Lunch Pack or Buffet Style\*\*\*

### **Lunch Additional Choices**

Compliment your lunch with any of the additional specialities:



### **Salad Selection - \$4.00/guest**

Presented in an individual show bowl with disposable fork.

Greek Salad with Creamy Fetta & Eagle Vale Olives

Caesar Salad with Chopped Egg & Handmade Mayo

Four Bean Salad with Baby Leaves & Italian Vinaigrette

Continental Pasta with Pesto Mayonnaise

Roma Tomato, Red Onions, Marinated Feta Cheese & Dukkah

Traditional Coleslaw

Potato with Smokey Bacon & Honey Mustard

Chickpea, Celery with Cumin & Coriander Yoghurt Dressing

Apricot & Almond Couscous on Baby Greens

### **Soup Selection - \$3.90/guest**

Served as individual portions in foam cup.

Vine Ripened Tomato Soup with Mint Cream

Sweet Potato & Carrot Soup

Chicken & Sweet Corn

Butternut Pumpkin & Apple

Cream of Chicken & Corn Chowder

Smoked Ham, Thyme & Green Pea

Potato & Leek

Mediterranean Vegetable

### **Cheese Selection - \$9.10/guest**

Fine Australian & International Cheeses including:

Tasmanian Brie, Blue Castello, Mersey Valley Vintage Cheddar, Quince Paste and Blue Poppy & Rye Crisp Breads garnished by Fresh & Dried Fruit.

### **Sandwich Selection - \$5.50/round**

See list above for fillings & selections.

### **Baguette Selection - \$8.50/gourmet roll**

See above list for fillings & selections.