

Luncheon Menus

Working Luncheon 1

\$25 per person

Assorted Dips including Hummus, Baba Ghanoush and Tzatziki with Deli Loaves and Rolls

An array of freshly prepared International Food Platters

Chilled Honey Chicken with Sesame, Chilli and Basil

Thai 'Prawn & Fish' Salad with Crispy Noodles, Coriander, Coconut and Lime

Barbecued 'Shredded' Duck with Spring Onions, Cucumber and Hoisin Dressing

Greek Salad with pan-fried Haloumi and Lemon

Salad of Corn, Green Beans, Broccolini, Vietnamese Mint and Lemon

Sliced Seasonal Fresh Fruits

*Minimum 15 Pax

Working Luncheon 2

\$27 per person

An array of freshly prepared Antipasto Platters with Gourmet Breads

Smoked Salmon with Dill-Horseradish Cream and Capers

Prager Ham and Smoked Turkey, Grilled Vegetables and Olives

Peppered Beef Fillet with Crispy Onions and Mustard Pickle

Grilled Marinated Vegetables with Goats Cheese and Rocket Pesto

Sliced Seasonal Fresh Fruits

*Minimum 15 Pax

Luncheon Menus

* minimum order 30 guests

* includes chaffing dishes & serving utensils

Working Luncheon 3

\$27 per person

Baskets of Gourmet Rolls

Caesar Salad with parmesan Cheese, Spanish Anchovies and Croutons

Roast Potato Salad with Chorizo Sausage, Parsley and Smoked Paprika

Tomato with Basil and Virgin Olive Oil

Assorted Quiche Selection (*served warm or cold*) including; 3 pieces per person

Asparagus & Cheddar Cheese

Spinach, Ricotta & Sun Dried Tomato

Gypsy Ham, Spinach & Roast Capsicum

Sliced Seasonal Fruit Platter

Working Luncheon 4

\$27 per person

Baskets of Gourmet Rolls

Caesar Salad with Parmesan Cheese, Spanish Anchovies & Herb Croûtons

Vine Ripened Tomatoes, Fresh Basil, Candied Olives & Virgin Olive Oil

Fusilli Pasta with Smoked Chicken, Olives, Mushrooms & Tomato Herb Oil

Hot

Breaded Salmon Escallops with Salsa Verde

Spinach & Ricotta Tortellini, Napolitana Sauce

Sliced Seasonal Fruit Platter

Luncheon Menus

* minimum 20 guests

Plated Luncheon Selections

Entree

Caesar Salad with Garlic Croutons, Parmesan & Anchovy Dressing

Salad of Sesame Chicken, Green Pawpaw, Egg Noodles & Coriander, Honey Dressing

Pressed Peking Duck Terrine, Mandarin Crêpes & Hoisin

Tasmanian Smoked Salmon, Wild Rocket, Herb & Potato Rosti, Crème Fraiche

Cajun Fried Squid Salad with Avocado, Parsley & Coconut, Chili Dressing

Main Course

Grilled Chicken Breast on Salad of Rocket & Marjoram, Goats Cheese Filo

Baked Atlantic Salmon on Warm Salad of Middle Eastern Spiced Nicola Potatoes, Tzatziki

Green Chicken Curry with Coconut, Eggplant and Thai Basil*

Grilled Barramundi Fillet, Parsley Nicola Potatoes, Asparagus & Lemon Aioli

Tandoori Chicken Breast, Mango Pickle, Cucumber Yoghurt and Pappadum

Dessert

Baked Lemon and Lime Tart, Chantilly Cream, Raspberry Sauce

Tiramisu Semi Freddo, Almond Biscotti, Espresso Sauce

Milk Chocolate Mascarpone Tarte, Raspberry Reduction

Coconut Crème Caramel with Marinated Strawberries

Australian Cheese Selection with Dried Fruits, Fruit Jelly & Table Crackers

Three Courses \$50 per person

Two Courses \$40 per person