



Working Lunches

Minimum of 35 guests \$27.90 per person

Monday

Selection of Mini Flute Sandwiches

Mixed Mesclun Salad with Vine-ripened Tomatoes, Cucumber and Garden Fresh Herbs
with a Creamy French Dressing

Oven Roasted Pumpkin Salad with Toasted Fennel Seeds, Creamy Feta Cheese and Baby Spinach

Grilled Beef, on a Thai Noodle Salad served in a Noodle Box

Chicken and Lamb Kebabs

Chefs Cake selection and Fresh Whole Fruit

Freshly Brewed Coffee and Fine Tea Selection

Tuesday

Selection of Savoury Tortilla Wraps

Gourmet Potato Salad Marinated in an Herb Mayonnaise with Gherkins, Sautéed Red Onions,
Capers and Italian Parsley

Garden Mixed Green with Fresh Herbs, Snow Pea Shoots, Sweet Cucumber and Tomatoes

Roasted Lamb on an oven baked Vegetable Medley with a Thyme and Lemon Glaze

Stir-fried Rice with Coriander Spiced Shrimps

Chefs Cake selection and Fresh Whole Fruit

Freshly Brewed Coffee and Fine Tea Selection

Wednesday

Selection of Mini filled Baps

Cannellini Bean and Vegetable Julienne Salad with a Sun-dried Tomato and Parmesan Dressing

Garden Mixed Greens with Fresh Herbs and Shoots

Selection of Savouries from our Bakery

Thai Chicken Curry with Scented Rice

Chefs Cake selection and Fresh Whole Fruit

Freshly Brewed Coffee and Fine Tea Selection

Thursday

Selection of Dagwood Sandwiches

Mixed Mesclun Salad with Vine-ripened Tomatoes, Cucumber and Garden Fresh Herbs
with a Creamy French Dressing

Farfalle Salad with Basil Pesto, Sun-dried Tomatoes, Kalamata Olives, Roasted Red Onions,
and Grilled Mixed Peppers

Sweet and Sour Pork with Steamed Lemongrass Rice

Spinach and Ricotta Ravioli with a Mushroom and Basil Pesto Sauce topped with Parmesan Shavings

Chefs Cake selection and Fresh Whole Fruit
Freshly Brewed Coffee and Fine Tea Selection

Friday

Focaccia Loaf Sandwiches

Curried Rice and Lemongrass Salad with Toasted Coconut and Coriander

Caesar Salad with Cos Lettuce with Garlic Croutons, Soft Boiled Eggs,
Shaved Parmesan, and Crispy Bacon Lardons, served with a Creamy Anchovy Dressing

Golden Brown Beer Battered Fish Fillets with Tartare Sauce

Mexican Beef Casserole and Steamed Rice

Chefs Cake selection and Fresh Whole Fruit
Freshly Brewed Coffee and Fine Tea Selection

Saturday

Selection of Club and Mini Bread Roll Sandwiches

Mixed Mesclun Salad with Vine-ripened Tomatoes, Cucumber
and Garden Fresh Herbs with a Creamy French Dressing

Orzo Pasta Salad with Flame-grilled Capsicum, Tomatoes, Grilled Eggplant,

Pickled Lemon and Italian Parsley

Selection of Savouries from our Bakery

Butter Chicken with Basmati Rice

Chefs Cake selection and Fresh Whole Fruit
Freshly Brewed Coffee and Fine Tea Selection

Sunday

Selection of Dagwood Sandwiches

Mixed Mesclun Salad with Vine-ripened Tomatoes, Cucumber and Garden Fresh Herbs
with a Creamy French Dressing

Gourmet Potato Salad Marinated in a Herb Mayonnaise with Gherkins,
Sautéed Onions, Capers and Italian Parsley

Spinach and Ricotta Ravioli with a Mushroom and Basil Pesto Sauce topped with Parmesan Shavings

Sweet and Sour Pork with Steamed Lemongrass Rice

Chefs Cake selection and Fresh Whole Fruit
Freshly Brewed Coffee and Fine Tea Selection

All prices are quoted exclusive of GST