

Corporate Buffet for 20 people Min

Menu A

\$230 per head

Bow tie pasta with smoked salmon & black olives in citrus & lemon

Delicious Garden salad with (red onion, cherry tomato, Japanese cucumber, Green bean) French & Italian dressing

Vietnamese vegetable rolls with mixed herbs & smoked tofu sweet chili sauce dip

Basket of bread rolls with

Homemade vegetable lasagna with mozzarella cheese & rocket

Chicken stew with potato and carrots in tomato & garlic sauce

Sautéed broccoli and cauliflower

Saffron rice with egg and raisins, chopped fresh parsley

Chocolate Devils cupcake

Buffet warmers, serving tongs, ceramic salad bowls, platters

Can be provided at a flat rate of \$300

Delivery & pick up charges

Ceramic plates, proper cutlery can be provided at \$15 each set

Corporate Buffet for 20 people Min

Menu A

\$260 per head

Spicy pork salad with shallots and coriander

Homemade vegetable samosa with mint yogurt dip-V

Grilled eggplant with sun-dried tomato, feta cheese & fresh herbs

Basket of bread rolls with butter

Prawns and sautéed mixed vegetable with quail eggs

Roasted tenderloin with rosemary roasted potatoes

Linguini with roasted cherry tomatoes and artichokes, pesto-V

Lemon meringue

Chocolate fudge cake

Buffet warmers, serving tongs, ceramic salad bowls, platters

Can be provided at a flat rate of \$300

Delivery & pick up charges

Ceramic plates, proper cutlery can be provided at \$15 each set

Corporate Buffet for 20 people Min

Menu B

\$300 per head

Crab cakes with French cream cheese & fresh dill

Homemade red and yellow capsicums & mozzarella quiches

Classic Greek salad with goat's cheese & chopped fresh mint-V

Basket of bread rolls with butter

Breaded pork chop with sautéed red cabbage with citrus & apple sauce

Spinach and ricotta ravioli with tomato & pesto, shaved parmesan-V

Poached salmon with asparagus in light cream sauce, fresh dill

Homemade apple Pie

Fresh fruit salad

Buffet warmers, serving tongs, ceramic salad bowls, platters

Can be provided at a flat rate of \$300

Delivery & pick up charges

Ceramic plates, proper cutlery can be provided at \$15 each

Afternoon Coffee Break Package min of 25 covers
At \$180 per head

Finger sized sandwiches platters

Egg and fresh dill & mustard mayo on brown wheat bread
Smoked salmon with capers & lettuce in herb mayo on brown
Gammon Ham & brie with Dijon & honey mayo

Rolled roasted bell peppers & zucchini with feta on tortilla
Tuna with salsa Verde on crostini
Chocolate tartlets
Raspberry and vanilla mousse

Breakfast Catering

20 Covers at \$200 each

Choose any 2 kinds

Basket of assorted croissant & Danish
Smoked salmon with cream cheese bagel with poppy seeds
Homemade vegetable cheese
Fruit assorted muffins

Choose any 3 items

Baked Beans
Pork sausage
Scramble eggs
Mushroom
Bacon
Grilled tomato

Buffet warmers, serving tongs, ceramic salad bowls, platters
Can be provided at a flat rate of \$300

Delivery & pick up charges

Ceramic plates, proper cutlery can be provided at \$15 each

