

Working Lunch Menus

What day conference would be complete without a scrumptious buffet lunch, providing plenty of variety to suit every palate and dietary need.

Light Lunch - \$16.50pp

- ✦ Selection of sandwiches / rolls / wraps with various fillings
- ✦ Platter of fresh sliced seasonal fruits
- ✦ Chilled juice & soft drink
- ✦ Tea & Coffee

Working Lunch - \$20.00pp

- ✦ Selection of sandwiches / rolls / wraps with various fillings
- ✦ Home baked vegetarian frittata
- ✦ Two freshly prepared salads
- ✦ Platter of fresh sliced seasonal fruits
- ✦ Chilled juice & soft drink
- ✦ Tea & Coffee

Oriental Influence - \$28.00pp (minimum 20 people)

- ✦ Chicken and sweet corn soup
- ✦ Wok seared chicken and cashew nuts with oyster sauce
- ✦ Oriental stir fry vegetables
- ✦ Thai style beef with a mild chilli sauce
- ✦ Steamed basmati rice
- ✦ Two freshly prepared salads
- ✦ Platter of fresh sliced seasonal fruits
- ✦ Chilled juice & soft drink
- ✦ Tea & Coffee

(minimum 20 people)

Mediterranean Experience - \$28.00pp

- ✦ Minestrone soup with herb and garlic breads
- ✦ Home made lasagne:- meat **OR** vegetarian
- ✦ Pasta or Risotto of the day
- ✦ Two freshly prepared salads
- ✦ Platter of fresh sliced seasonal fruits
- ✦ Chilled juice & soft drink
- ✦ Tea & Coffee

(minimum 20 people)

Dietary Requirements should any of your guests have any special dietary requirements, please make us aware as we can *easily cater for their needs*.