

CORPORATE CATERING



BREAKFAST



Minimum 40pax
\$32pp | Standard Breakfast Buffet
\$42pp | Upgraded Breakfast Buffet

STANDARD BREAKFAST BUFFET

- Maple Bacon
- Scrambled Egg
- Breakfast Sausage
- Hash brown
- Roasted Tomato
- Roasted Mushrooms
- Croissants
- Assorted Breads & Condiments

UPGRADED BREAKFAST BUFFET

- Maple Bacon
- Scrambled Egg
- Breakfast Sausage
- Herbed Potatoes
- Roasted Tomato
- Roasted Mushrooms
- Croissants
- Breakfast Cereals
- Yoghurt
- Assorted Danishes
- Assorted Breads & Condiments

ADD ONS AND UPGRADES

- Tea & Coffee Station (For duration of event) +\$5.5 per person
- Juice Station + \$4 per person
- Fruit Platter (15-20 Serves) + \$100 per platter





MORNING OR AFTERNOON TEA

\$12pp | 2 Rounds
Select 2 Sweet & 2 Savoury

SWEET

- Lamington
- Date Scone
- Caramel Slice
- Chocolate Brownie
- House Made Muffins
- Lemon Curd Tart
- Carrot Cake
- Banana Cake
- Banana Bread with Maple Butter

SAVOURY

- Ham, Tasty Cheese & Tomato Relish Croissant
- Quiche - Chefs Selection
- Zucchini Slice
- Herb & Cheese Scone
- Caramelised Onion & Feta Tartlet
- Beef Sausage Roll
- Puff Pastry Scrolls - Chef's selection
- Ribbon Sandwiches
- Chicken Vol au Vent

ADD ONS AND UPGRADES

- Tea & Coffee Station (For duration of event) + \$5.5 per person
- Soft Drinks + \$4.5 per person
- Juice Station + \$4 per person
- Fruit Platter (15-20 Serves) + \$100 per platter



WORKING LUNCH



\$16.5pp | 1.5 Rounds | Select 2 Sandwiches & 1 Wrap

\$21pp | 2 Rounds | Select 2 Sandwiches & 2 Wraps

SANDWICHES

- Ham, Tasty Cheese & Tomato Relish
- Pastrami, Onion Jam, Oak & Tomato
- Egg, Mayo & Chive

- Roast Beef, Sweet Mustard Pickles & Oak
- Shredded Chicken, Mayo & Wholegrain Mustard
- Tomato, Spinach, Avo, Oak, Red Onion & Kalamata Olive

WRAPS

- Chicken, Red Onion, Grilled Corn, Capsicum, Carrot, Cheese & Garlic Mayo
- Chicken Schnitzel, Salad Greens, Carrot, Red Onion, Capsicum & Sweet Chilli
- Thai Beef, Salad Greens & Peanut

- Roast Pumpkin, Beetroot, Hummus, Spinach & Red Onion
- Chicken & Bacon Caesar
- Ham, Oak, Carrot, Capsicum, Red Onion, Cheese and Aioli



ADD ONS AND UPGRADES

- Soft Drinks + \$4.5 per person
- Juice Station + \$4 per person
- Fruit Platter (15-20 Serves) + \$100 per platter
- Hot Finger Food Platter (Approx. 40 pieces)+ \$100 per platter



FORK & WALK LUNCH

\$22pp | Select 2

BEEF

- Beef Stroganoff & Rice
- Beef Bolognese pasta with Parmesan
- Thai Beef Salad

CHICKEN

- Butter Chicken & Rice
- Pesto Chicken Pasta
- Chicken Caesar Salad

SEAFOOD

- Lemon Pepper Battered Fish & Chips

VEGETARIAN

- Mushroom Risotto
- Roast Pumpkin and Quinoa Salad

ADD ONS AND UPGRADES

- Soft Drinks + \$4.5 per person
- Juice Station + \$4 per person
- Fruit Platter (15-20 Serves) + \$100 per platter
- Hot Finger Food Platter (Approx. 40 pieces)+ \$100 per platter



BUFFET LUNCH

\$25 pp | Select 1 Main, 1 Side & 2 Salads

\$35 pp | Select 2 Main, 2 Sides & 3 Salads

MAIN

- House Made Lasagna
- Roasted Chicken & Gravy
- Mustard Crust Roast Beef
- Meatballs in Sugo
- Grilled Salmon & Sauce Vierge
- Roast Pork & Gravy

SIDES

- Roasted Root Vegetables
- Steamed Vegetables & Extra Virgin Olive Oil
- Asian Styled Stir-Fried Vegetables
- Herbed Chat Potatoes
- Creamy Mashed Potato

- Lemon Pepper Battered Fish
- Cottage Pie
- Thai Green Chicken Curry
- Butter Chicken & Roti
- Soup & Bread Rolls

- Beer Battered Fries
- Cauliflower & Broccoli Mornay bake
- Steamed Rice
- Pasta

SALADS

- Red & Green Cabbage Slaw, Carrots & Red Onion
- Cous Cous, Apricot, Shaved Almond, Parsley, Red Onion & Capsicum
- Creamy Potato, Bacon Lardons, Egg and Spring Onion
- Traditional Caesar, Bacon Lardons, Egg, Parmigiano
- Roasted Pumpkin, Cos, Quinoa, Tomato & Walnut
- Penne, Red Onion, Tomato, Herbs & Pesto Mayo

