



Working Lunch ~ Menu Samples 2008

Traditional Sandwich Lunch

1.5 rounds @ \$8.50pp

Includes variety of breads & wraps with traditional fillings.

Fillings include (chef's daily selection on rotation):

Chargrilled Vegetables with Hummus
Baby Spinach, Fetta, Capsicum & Olive Tapenard
Balsamic Portabella Mushrooms, Rocket & Oven Roasted Tomato Chicken Schnitzel with Lemon aioli
Mexican style Wraps & Tortillas Chardonnay Cured Ham with Cheddar Cheese & Mustard

Focaccia Melts with Swiss Cheese: *Chargrilled Vegetable & Tapenard /
Double Smoked Gypsy Ham / Tandoori Chicken / Ricotta, Spinach & Semi Dried Tomato*

Curried Chicken, Cucumber & Mango Yoghurt Dressing Tuna with Chilli & Coriander Mayonnaise
Smoked Turkey with Avocado, Green Salad & Cranberry Tandoori Chicken with Mint Yoghurt
Greek Salad with Roasted Eggplant Spanish Salami with Tabouli & Vine Ripe Tomato
Lemon Roast Chicken (Lemon Myrtle, Thyme and fresh Lemons with Garlic)

Gourmet Sandwich Lunch

1 round or 4 cocktail sandwiches @ \$10pp

1.5 rounds or 5 cocktail sandwiches @ \$12.50pp

Variety of breads including cocktail rolls and open sandwiches

Fillings include (chef's daily selection on rotation):

Smoked Chicken & Sweet corn with Basil Mayonnaise
Nicoise Tuna salad with Olive Tapenard
Panini of Moroccan Chicken, Avocado, Baby Spinach and Tomato Relish
Veal Schnitzel with Lemon Aioli
Caesar Salad Wraps & Rolls with Grilled Chicken
Chargrilled & Roasted Vegetables with Lemon Hummus & Wild Rocket
Poached Chicken Breast with Mango Chutney
Smoked Turkey with Cranberry Mayonnaise
Smoked Petuna Ocean Trout
Rare Roast Beef, Tomato & Basil with Creamed Horseradish
Teriyaki Beef with Snow Pea Sprouts, Cucumber & Butter Lettuce
Barossa Salami with Grain Mustard, Caramelised Onion, Capsicum
Avocado with Smoked Salmon & Baby Herbs
Prawns with Lemon & Chive Mayonnaise



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SANDWICH PACKAGE

Additional items (priced individually)

Savoury Finger Food Items @ \$3 (see sample menu below)

Mini Salad Box @ \$4.50

Fruit Skewer @ \$2.50

Sweet Treats / Petit Fours @ \$3

Seasonal Fruit Platter @ \$5.50 pp

Cheese Platter with Crackers & Chutney @ \$8.50 pp

SAMPLE MENU OF SAVOURY FINGER FOOD ITEMS

served with Sandwich Lunches include (Chefs daily selection on rotation):

Mini Snapper Pie

Savoury Filo Tarts

Foccacia Pizzas with Various Toppings

Beef Pies topped with Mash & Caramelised Onion

Moroccan Veal Rissoles

Vegetable Bhaji

Chicken & Vegetable Kebabs

Chicken Mini Drumettes (2 per serving)

Frittata: (Chargrilled Vegetables / Turkey & Cranberry / Ham, Cheese & Mushroom with Basil)

Quiche: (Spinach & Fetta Quiche / Tomato, Mushroom & Ricotta Quiche)

Pumpkin, Basil & Fetta Tart

Tandoori Chicken Tart

Gourmet Cocktail Sausage Skewers with Onion Confit

Mexican Beef Rissoles / Veal Rissoles with Tomato Salsa

Mild Curried Vegetable Pastry Puffs with Mango & Lime leaf

Peking Duck Risotto Balls

Pumpkin & Mushroom Risotto Balls

Roasted Vegetable Skewers

Soup Shots (hot or chilled) served in demi-tass or mini paper coffee cups

Potato Cakes topped with Sugar Cured Salmon / Italian Cured Meats

BBQ Sweet Chilli Chicken Pieces

Rice Paper Rolls with Various Savoury Fillings

Sweet Potato & Vegetable Curry Puffs

Thai Vegetable Rice Cakes with Chilli Jam



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SALAD SUGGESTIONS

Each bowl serves on average between 8 – 10 people

Leaf Salads, Mediterranean Style Salads \$35 per bowl

Vegetable, Pasta, Rice & Noodle Salads \$40 per bowl

Meat & Fish Dishes \$55 per bowl

Salad Suggestions include:

Baby Cos, Olives, Fetta & Roasted Tomato

Platter of Roasted & Chargrilled Vegetables

Cajun Spiced Pumpkin Cous Cous

Beetroot with Roasted Onion and Balsamic Dressing

Chicken Noodle Salad

Curried Chick Pea and Vegetable

Minted Potato, Chive & Celery Salad

Indian Style Rice with Lentils

Rocket & Pumpkin with Balsamic Mushrooms

Moroccan Style Cous Cous & Vegetable

Vegetable Rice Noodle Salad

Potato Salad with Smoked Ocean Trout, Parsley & Dill

Thai Beef Salad

Carrot, Sesame & Ginger Salad

Oriental Style Vegetables



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BUFFET STYLE LUNCHES

Light Buffet \$19.50pp for 1 selection served with Bread & Salad
Additional savoury selections charged at \$12.50 per selection per person
Dessert: Selection of Mini Sweet Treats & Seasonal Fruit \$10 per person

Minimum booking is for 8 Guests

Roast Corn Fed Chicken with Pumpkin & Rosemary filled Mushrooms
Escalope of Milk fed Veal with Parsley, Lemon, Capers and Olives
Gourmet Thick Sausages with Caramelised Onion & Creamy Paris Mash
Chilli Beef & Mushroom Noodles with Hoi Sin & Asian Greens
Chicken, Bacon & Baby Spinach Rigatoni with a Creamy Tomato & Basil Sauce
Moroccan Lamb Tagine with Cinnamon, Chick Pea & Vegetable Cous Cous
Indian Style Chicken & Mango Curry with steamed Basmati Rice
Mushroom & Basil Risotto Topped with Chargrilled Corn Fed Chicken Fillets
Smoked Salmon Risotto Frittatas with Wild Rocket & Lime Aioli
Lemon & Chilli Braised Veal Rissoles with Legumes, Tomato & Basil
Salmon Cakes with Preserved Lemon Mayonnaise
Chicken Stroganoff with Wild Rice
Suckling Pork with Orange and Sherry Glaze served with Creamy Polenta
Field Mushrooms filled with Pumpkin & Woodside Goats cheese topped with
Tapenard & Baked with Rosemary and Thyme
Peking Duck & Mushroom Risotto
Olive & Garlic Roast Chicken served with Roasted Vegetables, Cranberry Jus
Indian Spiced Lentil & Vegetable Cakes served with Pappadums, Cucumber Salad and Mango Chutney
Tofu, Broccoli, Pumpkin & Bean Sprout Stir Fry with Sesame Pork Cold
Meat Cuts & Charcuterie with Chutney, Mustards & Relish
Warm Salad of BBQ Duck & Soba Noodles with Chilli Jam and Star Anise



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Additional menus can be put together based on your personal favourites,
diet requirements and budget preferences

All prices are exclusive of Gst

48 hours notice may be required for some menu items

Less than 48 hours cancellation may incur a 30% fee.

Less than 24 hours cancellation will incur a 75% fee.