

## Lunch on the Go

**\$22.00 per person**

**Minimum of 15 people**

### **Lunch bags include**

Sweet muffin

One piece of seasonal fruit

Tetra juice pack

**Including one item from each of the following, pastry, wrap & salad selection**

### **Pastry items: additional items @ \$6.00 per item**

Mushroom, sage & ricotta frittata

Roast pumpkin & feta frittata

Spinach & feta quiche

Bacon & mushroom quiche

Leek & blue cheese quiche

Smoked salmon & dill quiche

### **Wraps: additional items @ \$6.00 per item**

Falafel & feta wrap

Chicken, spinach & pesto wrap

Tandoori chicken wrap

Tuna salad wrap w gherkins

Roast beef wrap w mild jalapeno & cheddar

Salami wrap w artichokes & cos lettuce

Grilled vegetable wrap w green olive & chèvre

### **Salads – additional items @ \$5.50 per item**

Greek salad w tomatoes, Kalamata olives, feta, cucumber & oregano

Baby spinach & endive salad w semi dried tomatoes, crispy bacon & avocado

Marinated artichoke, green bean, olive & feta salad

Pearl barley w tomato, mint & preserved lemon

Red pepper, aubergine & Israeli couscous salad w preserved lemon dressing & fresh mint

Fattoush salad w cucumber, tomato & radish, lemon garlic dressing

Chinese potato salad w green onion, coriander & sesame lime dressing

Red potato salad w celery, gherkins, seed mustard & fennel

Curried kumara salad

## Working Lunches

Choose from our Daily Working Lunch Menu

OR

Create Your Own Working Lunch Menu

### Daily Working Lunch Menu

Minimum of 15 people

Five items @ \$23.00 per person including tea and coffee

Six items @ \$27.00 per person including tea and coffee

Seven items @ \$31.00 per person including tea and coffee

Add orange Juice @ \$8.00 per litre

#### Monday

##### *Hot Items*

Chicken w chorizo, artichokes, mascarpone & potato

Mexican bean, tomato & chipotle stew, garlic & cumin served w wild rice

Mushroom, sage & ricotta frittata

##### *Cold Items*

Five grain roll w pastrami, kraut & provolone cheese

Greek salad w tomatoes, kalamata olives, feta, cucumber & oregano

##### *Extras*

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

#### Tuesday

##### *Hot Items*

Mussaman beef curry w bamboo shoots; cassia & toasted peanuts served w steamed rice

Pumpkin, chilli & basil stir-fry w toasted pinenuts & spring onion

Vegetable samosas w minted yoghurt

##### *Cold Items*

Spelt roll w spicy pork, green capsicum & apricot chutney

Baby spinach & endive salad w semi-dried tomatoes, crispy bacon & avocado

##### *Extras*

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

**Wednesday****Hot Items**

Tagine of chicken, Manzanilla olive & sweet potato w chermoula

Roasted root vegetable ratatouille w oregano & parmigiano

Spinach & feta quiche

**Cold Items**

Sourdough roll w honey baked ham, Dijon & rocket

Marinated artichoke, green bean, olive & feta salad

**Extras**

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

**Thursday****Hot Items**

Lamb tikka w spiced eggplant & tomato raita served w garlic naan bread

Chickpea & yellow lentil dhal w coriander & ginger yoghurt

Potato curry roti rolls w raita

**Cold Items**

Chilli corn bread w smoked chicken, avocado & bacon

Caesar salad w cos lettuce, egg, bacon, croutons, parmigiano & anchovy dressing

**Extras**

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

**Friday****Hot Items**

Beef fattah w toasted almonds & garlic yoghurt sauce served w Lebanese bread

Stir fried Asian greens & silken tofu w rice noodles & toasted cashews

Roast pumpkin & feta frittata

**Cold Items**

Mini bagel w turkey, salad, cranberry & mizuna

Red pepper, aubergine & Israeli couscous salad w preserved lemon dressing & fresh mint

**Extras**

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

**Saturday****Hot Items**

Coconut chicken curry w toasted peanuts, cauliflower, green beans & kaffir lime rice

Vegetarian curry laksa w egg noodle, gai lan & bean sprouts

Green pea kachori w mint chutney

**Cold Items**

Ploughman's beef sandwich on rye w pickles & cheddar

Thai beef salad w pak chii, lime dressing & toasted rice

**Extras**

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

**Sunday****Hot Items**

Cuban pork in mojo sauce w sweet potato & orange

Potato & green pea curry w baby spinach & yoghurt

Bacon & mushroom quiche

**Cold Items**

Potato roll w tuna salad, crispy cos & capers

Fattoush salad w cucumber, tomato & radish w lemon garlic dressing

**Extras**

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

## **Create Your Own Working Lunch Menu**

**Minimum of 15 people**

**Choose a minimum of 4 items from the Hot & Cold Selection, plus your choice of extras**

*Freshly brewed coffee & selection of tea's included*

*Orange Juice @ \$8.00 per litre*

### **Hot Dishes @ \$7.00 per item**

Chicken w chorizo, artichokes, mascarpone & potato

Tagine of chicken, Manzanilla olive & sweet potato w chermoula

Coconut chicken curry w toasted peanut, cauliflower & green beans, kaffir lime rice

Chicken bahmi goreng w green onion, lime, coriander & bean sprouts

Mussaman beef curry w bamboo shoots; cassia & toasted peanuts served w steamed rice

Beef fatteh w toasted almonds & garlic yoghurt sauce, served w Lebanese bread

Mauritian beef curry w tomato & coconut chutneys served w wild rice

Lamb tikka w spiced eggplant & tomato raita served w garlic naan bread

Cuban pork in mojo sauce w sweet potato & orange

Pork & green peppercorn curry w Thai basil & jasmine rice

Malaysian fish sambal w galangal, tamarind & coconut served w roti

### **Vegetarian hot dishes @ \$6.00 per item**

Mexican bean, tomato & chipotle stew w garlic & cumin, served w wild rice

Pumpkin, chilli & basil stir fry w toasted pinenuts & spring onion

Roasted root vegetable ratatouille w oregano & parmigiano

Chickpea & yellow lentil dhal w coriander & ginger yoghurt

Stir fried Asian greens & silken tofu w rice noodles & toasted cashews

Potato & green pea curry w baby spinach

Pasta putanesca w tomato, olive & caper sauce

**Pastry items @ \$6.00 per item**

Mushroom, sage & ricotta frittata  
Roast pumpkin & feta frittata  
Spinach & feta quiche  
Potato curry rolls w raita  
Vegetable samosas w minted yoghurt  
Green pea kachori w mint chutney  
Bacon & mushroom quiche  
Lamb shank & mint pie  
Chicken & kumara pie  
Leek & blue cheese quiche  
Smoked salmon & dill quiche  
Pancetta & leek tortilla

**Salads @ \$5.50 per item**

Greek salad w tomatoes, Kalamata olives, feta, cucumber & oregano  
Baby spinach & endive salad w semi dried tomatoes, crispy bacon & avocado  
Marinated artichoke, green bean, olive & feta salad  
Pearl barley w tomato, mint & preserved lemon  
Caesar salad: Cos lettuce w egg, bacon, croutons, Parmagiano & anchovy dressing  
Thai beef salad w pak chii, lime dressing & toasted rice  
Red pepper, aubergine & Israeli couscous salad w preserved lemon dressing & fresh mint  
Fattoush salad w cucumber, tomato & radish, lemon garlic dressing  
Chinese potato salad w green onion, coriander & sesame lime dressing  
Red potato salad w celery, gherkins, seed mustard & fennel  
Curried kumara salad  
Potato, bacon & tarragon salad (*seasonal*)

**Breads @ \$5.00 per item**

Five grain roll w pastrami, kraut & provolone cheese  
Spelt roll w spicy pork, green capsicum & apricot chutney  
Sourdough roll w ham, Dijon & rocket  
Chilli corn bread w smoked chicken, avocado & bacon  
Mini bagel w turkey, salad, cranberry & mizuna  
Potato rolls w tuna salad, crispy cos & capers  
Flat bread w smoked chicken, avocado & watercress  
Mini bagels w smoked salmon & cream cheese  
Ploughman's beef sandwich w pickles & cheddar

**Wraps @ \$6.00 per item**

Falafel & feta wrap

Chicken, spinach & pesto wrap

Tandoori chicken wrap

Tuna salad wrap w gherkins

Roast beef wrap w mild jalapeno & cheddar

Salami wrap w artichokes & cos lettuce

Grilled vegetable wrap w green olive & chèvre

**Extras @ \$3.50 per item**

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices