

A. Breakfast Buffet – Continental

\$ 22.50 + GST per person

Danish pastries, fruit muffins and croissants baked fresh daily

Breakfast fruit preserves

Sliced seasonal fruit

Natural and berry yoghurt

Assorted breakfast cereals with full and low cream milk

Chilled fruit juice

Freshly brewed tea and coffee

B. Breakfast Buffet – Cooked

\$27.00 + GST per person

Danish pastries, fruit muffins and croissants baked fresh daily

Breakfast fruit preserves

Sliced seasonal fruit

Natural and berry yoghurt

Assorted breakfast cereals with full and low cream milk

Sliced continental meats and cheese

Chilled fruit juice

Cooked Selection

Crisp cooked bacon rashers

Sautéed breakfast sausages

Oven baked tomatoes

Roasted potatoes with sliced onions

Scrambled eggs

Freshly brewed tea and coffee

C. Morning and Afternoon Tea

One Item \$9.00 + GST Two Items \$11.00 + GST

Freshly brewed coffee and a selection of herbal teas served with whole fruit

Banana and walnut loaf (gf)

Chocolate brownie

Carrot cake with walnuts and citrus cream icing

Selection of raspberry & chocolate lamingtons

Mini muffins including gluten free

Donuts with cinnamon and sugar

Fresh seasonal fruit kebabs

Lemonade scones with jam and cream

Ham and cheese croissants

Bagel focaccia with pastrami and caramelized onion jam

Sausage rolls & gourmet mini pies with tomato ketchup

Pumpkin zucchini, basil and fetta frittata

Baked mini quiches (including vegetarian selection)

D. Luncheon – Buffet

\$32.00 + GST per person

Option One

Selection of freshly baked breads and rolls

Selection of continental deli cuts; champagne ham, hungarian salami, hot pork and manuka smoked chicken served with assorted dressings

Caesar salad, baby cos with bacon, egg, shaved parmesan, garlic croutons and caesar dressing

Asparagus salad with avocado oil

Hot Selection

Cajun spiced chicken breast with cucumber and coriander yoghurt

Roasted chat potatoes with smoked paprika and garlic

Seasonal vegetable stir fry with ginger and sweet soy and crispy noodles

Dessert

Chefs selection of sweet treat

Fresh sliced seasonal fruit platter

Freshly brewed tea and coffee

Option Two

Selection of freshly baked breads and rolls

Selection of continental deli cuts; champagne ham, hungarian salami, hot pork and manuka smoked chicken served with assorted dressings

Pasta salad with smoked chicken, roasted peppers and basil pesto

Slow cooked potato salad with shallots, bacon, lemon and olive oil

Hot Selection

Pan fried fish fillets with seared spinach, lemon and chive butter

Risotto verde with asparagus and shaved parmesan

Seasonal vegetable stir fry with ginger and sweet soy and crispy noodles

Dessert

Chefs selection of sweet treat

Fresh sliced seasonal fruit platter

Freshly brewed tea and coffee

Option Three

Selection of freshly baked breads and rolls

Selection of continental deli cuts; champagne ham, hungarian salami, hot pork and manuka smoked chicken served with assorted dressings

Salad of roasted pumpkin with honey, sweet chilli and coriander dressing

Garden salad with cucumber, tomato, red onion, seeded mustard and lemon dressing

Hot Selection

Roast lamb with rosemary and mint jelly

Oven roasted kumara and potatoes tossed in thyme & butter

Seasonal steamed vegetables gratin with cheddar cheese

Dessert

Chefs selection of sweet treat

Fresh sliced seasonal fruit platter

Freshly brewed tea and coffee

Option Four

Selection of freshly baked breads and rolls

Selection of continental deli cuts; champagne ham, hungarian salami, hot pork and manuka smoked chicken served with assorted dressings

Fresh garden salad with honey and seeded mustard dressing

Asian slaw with sesame and peanut dressing

Hot Selection

Hokkien noodle stir fry with vegetables, sweet soy and ginger chicken

Fried rice with spring onion, egg and fried shallots

Steamed chinese dumplings with dipping sauce

Dessert

Chefs selection of sweet treat

Fresh sliced seasonal fruit platter

Freshly brewed tea and coffee

E. Luncheon – Working Style

\$22.00 + GST per person

Option One - Build your own Sandwich

Selection of freshly baked breads and assorted rolls

Selection of continental meats including, ham, salami, hot pork, pastrami and chicken

Lemon pepper tuna

Mesculin greens, vine tomato, cucumber and beetroot

Cottage cheese, cheddar cheese and a selection of mustards, mayonnaise and relishes

Chefs selection of sweet treat

Fresh sliced fruit platter

Freshly brewed tea and coffee

Option Two - Asian Corner

Hokkien noodle stir fry with sweet soy chicken and fried shallots

Salad of asian greens, with bean sprouts, coriander and spring onion

Chefs selection of sweet treat

Fresh sliced fruit platter

Freshly brewed tea and coffee

Option Three - Pizza Station

Smoked chicken pizza with cranberry sauce and brie scented with coriander

Greek salad with feta, kalamata olives, tomato, cucumber and dressing

Chefs selection of sweet treat

Fresh sliced fruit platter

Freshly brewed tea and coffee

Option Four - Pasta Station

Penne pasta with smoked bacon, garlic, semi-dried tomato and parmesan cream

Caesar salad

Chefs selection of sweet treat

Fresh sliced fruit platter

Freshly brewed tea and coffee