# SAMPLE MENU FOR CATERED GROUPS 

BREAKFAST

Fruit Juices:
Cereal:

Fresh Fruit:
Fruit Platter:
Canned Fruit:
Toast:
Pancakes:

Orange, apple
Cornflakes, Weetbix, Toasted muesli, Rice Bubbles, (Porridge if requested).
Bananas, oranges, apples \& fruits in season
Assorted seasonal fruits
Peaches, pears and plums (in natural juice) with natural yoghurt
White or multigrain bread with vegemite, jam or marmalade, raisin toast.
With maple syrup

## Buffet Breakfast (Additional charge or by prior agreement):

Selection of cereals \& muesli (porridge on request), canned fruits, fresh fruits, natural yoghurt, range of toast, bacon, sausages, scrambled eggs, grilled tomatoes, mushrooms, hash browns, croissants.

## LUNCH

Make your own Sandwiches or Rolls: Multigrain \& white bread or mixed rolls, Fillings: Ham, corned beef, turkey, tuna, cheese, tomato, lettuce, beetroot, alfalfa, carrot, mayonnaise, sauce.
Selection of pre-prepared gourmet sandwiches, rolls \& wraps with assorted fillings and spreads.
BBQ: Make your own Hamburgers: Beef burgers and sausages, with tomato, lettuce, beetroot, cheese, carrot, pineapple tomato sauce \& coleslaw.
Filos: Chicken and mushroom, chicken and avocado, spinach and feta, vegetable, served with tossed green salad.
Baked potatoes served with garlic butter, cheese, coleslaw, bacon, sour cream, carrot \& mild bean mix
Soup: Soups served with dinner rolls or crusty herb \& garlic bread, cream of pumpkin, chicken \& sweet corn, French onion, minestrone, potato \& leek, hearty chicken \& vegetable, pea \& ham.
Quiche: Quiche Lorraine, vegetarian or bacon, leek and sundried tomato served with tossed green salad.
Chicken Caesar salad: Fresh chicken, bacon, boiled eggs, parmesan cheese and crusty croutons tossed
through cos lettuce.
Chicken Burgers: With lettuce, cheese, tomato, mayonnaise, pineapple, carrot \& coleslaw

Lamb or Chicken Souvlaki: Wraps with lettuce, cheese, tomato, cucumber, carrot and garlic sauce.
Tandoori chicken \& lamb skewers: Marinated meat served with fresh salad, lettuce cheese, tomato, carrot and with a garlic yoghurt sauce.
Sausage rolls \& pasties: Assorted home-made sausage rolls \& pasties
Antipasto platter: Selection of cold meats, roasted marinated vegetables, cheese, sundried tomatoes, dips, assorted crackers and fresh bread.
Fruit \& cheese platter: Selection of fresh fruits, dried fruits, cheeses, and crackers
Dessert available upon request from dessert selection for lunch at additional charge

## DINNER STARTERS

## Soup and dinner roll:

Trio of dips with Turkish Bread: Bruschetta:
Garlic \& herb bread:
Chicken and lamb skewers:

Minestrone, potato \& leek, French onion, chicken \& sweet corn, cream of pumpkin, hearty vegetable \& chicken, beef \& vegetable, pea \& ham.
Homemade Turkish bread with assorted dips
Tomato, basil, and feta \& tuna, lemon, and cucumber Freshly baked garlic \& herb bread Marinated chicken skewers \& dipping sauce

Dinner starters available upon request at additional charge

## DINNER

## Main Courses:

Lasagne (Meat or Vegetable) served with tossed green salad, chat potatoes \& crusty French bread stick.
Fish (crumbed portions or steamed herb \& lemon) served with fries, coleslaw or green tossed salad, tartare sauce, \& fresh lemon wedges.
Chicken korma, Madras Beef or Tandoori Chicken curry with rice and steamed vegetables B.B.Q. marinated chicken served with tossed green salad or coleslaw, baked potatoes \& crusty herb bread.
Roast chicken, beef, pork or lamb served with roast vegetables or salad.
Meatballs in tomato sauce with mashed potatoes and vegetables
Jacket baked potatoes served with a selection of cold meats sour cream, grated cheese, coleslaw, bacon, chives.
BBQ steaks with mushroom or pepper sauce served with fries, coleslaw \& potato salad.
Marinated lamb \& roast vegetable salad with baked potatoes, crusty herb \& garlic bread.
Chicken parmigiana served with scalloped potatoes and seasonal vegetables.
Beef \& red wine pie or casserole served with rice or mashed potato \& vegetables.
Apricot chicken with rice, peas, carrots and broccoli
Spaghetti Bolognese with crusty garlic bread

Gourmet Pizza assortment: E.g. tandoori chicken \& feta, chicken \& camembert, double smoked ham \& pineapple, ham, basil tomato \& ricotta.

Vegetarian options:
Fresh vegetable lasagne
Spicy vegetable filo's
Vegetarian quiche
Vegetable pasties and pizzas
Vegetarian burgers or sausages

Tofu or bean salad
Pasta Napolitana
Vegetable frittata
Fried rice
Vegetable \& tofu stir fry with noodles

DESSERT SELECTION

Fresh fruit salad with ice cream.
Apple pie or strudel with cream or ice cream.
Baked pear or fruit crumble with cream or ice cream.
Chocolate self-sauce pudding with cream \& ice cream.
Chocolate brownie with cream and berries.
Chocolate cake served with cream or ice cream.
Fruit sponge with custard and cream.
Individual meringues with cream and berries.
Sticky date pudding with caramel sauce and ice cream.
Butterscotch Pudding with cream and ice cream.
Mixed berry self-sauce pudding with cream \& ice cream.

## MORNING, AFTERNOON BREAK, SUPPER

Cordial, tea, coffee, Milo, biscuits and fresh fruit are always available.
Freshly baked muffins: chocolate chip, apple and cinnamon, mixed berries, orange \& poppy seed, sultana \&mixed spice, lemon \& coconut.
Scones (plain, date or sultana) with jam \& cream.
Fresh seasonal fruits, dried fruits \& cheese platters
Birthday cakes or cupcake platters
Home-made jam drop, cornflake or chocolate chip biscuits
Selection of home-made slices / chocolate brownie
Platters of vegetable sticks, crackers and assorted dips.

## SPECIAL DIETARY REQUIREMENTS

## We can obtain foods to cater for vegetarian, halal, gluten free and dairy free diets.

All special dietary information needs to be returned with the Response Form by the date requested to allow us to order the food in time for your visit.
When there are very strict dietary requirements we are happy to prepare simple meals.
We welcome "can and can't eat" notes which will be attached to menu notes for our kitchen staff.

