

## Day Catering Package – BBQ Option\* \$ 47.50 per person

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|----------------------|---|
| Arrival Refreshments | Freshly brewed coffee and assorted tea  |
| Morning Tea          | <p>Freshly brewed coffee and assorted tea served with your pre selection of <b>one</b> of the following [additional morning tea items available @ \$ 3.50 pp]:</p> <p>Sweet selection:</p> <ul style="list-style-type: none"><li>&gt; Handmade deluxe biscuits</li><li>&gt; Danish pastries</li><li>&gt; Sweet muffins</li><li>&gt; Mini almond or chocolate croissants</li><li>&gt; Spanish churros donuts with chocolate dipping sauce [maximum 50 delegates]</li><li>&gt; Raspberry and pear loaf with butter portions</li><li>&gt; Homemade mini muffins [maximum 100 delegates]</li><li>&gt; Traditional scones [plain and fruit] served with preserves, whipped cream and butter portions [maximum 60 delegates]</li><li>&gt; Warm Portuguese custard tarts</li><li>&gt; Fruit tart with a custard filling [maximum 60 delegates]</li><li>&gt; Caramel slice</li><li>&gt; Carrot cake slice</li><li>&gt; Macadamia fudge brownie slice</li><li>&gt; Mini vanilla slice</li><li>&gt; Muesli and yoghurt slice</li><li>&gt; Fresh sliced fruit platter</li><li>&gt; Fruit skewers with a yoghurt dipping sauce [seasonal] [maximum 60 delegates]</li></ul> <p>Savoury selection:</p> <ul style="list-style-type: none"><li>&gt; Warm mini croissants [ham and cheese, tomato and cheese]</li><li>&gt; Red Thai chicken mini pies</li><li>&gt; Goat's cheese and caramelised red onion tartlets</li><li>&gt; Roasted beetroot and fetta tart</li><li>&gt; Olive, cheese and basil pin wheel</li><li>&gt; Mini pumpkin and fetta frittatas</li><li>&gt; Ham and cheese puff pastry scrolls</li><li>&gt; Mexican chicken empanada</li><li>&gt; Toasted mini bagels with cream cheese and smoked salmon</li><li>&gt; Pumpkin and filo triangles</li><li>&gt; Char sui pork puffs</li><li>&gt; Finger sandwiches [maximum 60 delegates]</li><li>&gt; Platter of Australian cheese and dried fruits [maximum 60 delegates]</li></ul> <p>continued over page</p> |

- From the BBQ
- > Char sui marinated salmon
  - > Tandoori chicken satays
  - > Garlic and rosemary marinated lamb skewers
  - > Chef's homemade beef patties
  - > Chef's homemade crisp potato and vegetable rosti
- Served with a selection of breads, rolls, condiments and sauces
- Salads
- > Roast pumpkin, semi dried tomatoes and green bean salad
  - > Steamed chat potato salad with seeded mustard dressing
  - > Spiral pasta with shredded chicken in a coconut and lime dressing
  - > Mixed lettuce with cucumber, cherry tomatoes and red onion
- Dessert
- Select **one** of the following
- > Fresh sliced fruit platter
  - > Platter of Australian cheeses, water crackers and dried fruits
  - > Chef's selection of mini cakes and slices
- Beverages
- > Freshly brewed coffee and assorted tea
  - > Chilled orange juice
- Afternoon Tea
- Freshly brewed coffee and assorted tea served with your pre selection of **one** of the morning tea items [additional afternoon tea items, available @ \$ 3.50 pp]
- \*Please note
- Minimum 20 persons. Served in Infuse Restaurant. Not suitable for stand up lunches in foyer areas.