

Day Catering Package #2 \$ 47.50 per person

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

Two Course Set Lunch	Your pre selection of either set entrée and set main course or set main course and set dessert -
Entrée	<ul style="list-style-type: none">> Spiced tomato and basil soup topped with goats cheese crouton> Crumbed Mediterranean chicken with guacamole and corn salsa> Shredded smoked chicken breast with blue cheese, walnuts and wild rocket salad> Grilled lamb kofta with petit Greek salad and minted garlic yoghurt dipping sauce> Vegetable frittata with mixed leaves and honey mustard dressing> Spinach and ricotta cannelloni topped with a rich tomato sauce and shaved parmesan cheese> Toasted Turkish bread with a selection of two dips and marinated kalamata olives
Main Course	<ul style="list-style-type: none">> Baked blue eye cod served on garlic mashed potatoes with julienne of vegetables and a lemon butter sauce> Pan fried gold band snapper with wok tossed Asian vegetable and noodles with a sweet soy and ginger sauce> Grilled chicken breast on a crisp rosti potato with brocolinni and red wine jus> Roasted beef fillet with turned potatoes, seasonal vegetables and a thyme jus> Grilled porterhouse steak with fried desiree potatoes, carrots and mushroom sauce> Pork loin medallions with herbed polenta, green beans and a seeded mustard cream sauce> Pumpkin and asparagus risotto topped with grilled asparagus and parmesan cheese> Baked capsicum filled with spicy rice, served with seasonal vegetables
Dessert	<ul style="list-style-type: none">> Fresh sliced fruit platter, per table> Platter of Australian cheeses, water crackers and dried fruits, per table> Cream brulee topped with rhubarb compote> Individual black forest cake served with double cream and cherry compote> Warm individual apple pie with whipped cream and vanilla ice cream> Sticky date pudding served with double cream and butterscotch sauce <p>Served with</p> <ul style="list-style-type: none">> Freshly brewed coffee, assorted tea and 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]