

Day Catering Package #3 \$ 47.50 per person

Arrival Refreshments Freshly brewed coffee and assorted tea

Morning Tea Freshly brewed coffee and assorted tea served with your pre selection of **one** of the following [additional morning tea items available @ \$ 3.50 pp]:

Sweet selection:

- > 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]

Savoury selection:

- > 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]

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Buffet Lunch
Cold Buffet

- > Smoked sliced chicken breast
- > Sliced double smoked ham
- > Chef's selection of marinated vegetables and cheese
- > Green bean, Kalamata olives and cherry tomato salad
- > Traditional Caesar salad with cos lettuce, bacon and croutons

Served with a selection of breads, rolls, condiments and sauces

Hot Buffet

Please pre select **two** of the following:

- > Pan fried rockling served with a Moroccan vegetable and chickpea casserole
- > Wok tossed calamari with capsicum, snow peas and corn with chilli
- > Baked chicken breast with a mushroom ragout
- > Roast leg of lamb, roast potatoes, seasonal vegetables served with a rosemary jus and mint jelly
- > Chef's savoury mince served with Yorkshire puddings, mashed potatoes and seasonal vegetables
- > Roasted pork loin with caramelised apple
- > Baked spinach and ricotta cannelloni topped with tomato sauce and cheese
- > Thai vegetable curry with steamed Jasmine rice

Served with seasonal vegetables and fried chat potatoes

Dessert

Please pre 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, assorted tea and chilled orange juice

Minimum 20 persons, maximum 80 persons. Served in Infuse Restaurant.
Not suitable for stand up lunches in foyer areas.

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]