

Boardroom / Dinner Menu

Minimum 20 people

Two Course Lunch consisting of
One Main and One Dessert
\$75.00 per person

Two Course Lunch consisting of
Choice of Two Mains Courses and Two Desserts
Meals Served Alternately 50/50
\$85.00 per person

Main Options

Chicken breast stuffed with smoked bacon and sage farce

Lemon, herb and pine nut crusted Salmon with Salsa Verde

Lamb Shank Ragu with Roasted Capsicum and Olives

Beef Filet mignon wrapped in bacon with Red Wine Jus

Szechuan Spice-Rubbed Pork with roast garlic jus

Dessert Options

Fresh Fruit Salad with honey and mint yoghurt

White chocolate and raspberry brulee with almond biscotti

Lemon and Coconut fool topped with berries and crispy meringue

Chocolate and orange tart with raspberry coulis

Classic Sticky date pudding with walnut and butterscotch sauce

Inclusions:

A chef to cook & prepare your meals, all cutlery, crockery and linen look napkins.

Freshly baked bread rolls & butter

Extras

Service Staff

Set Up Fee \$100

Delivery Fee charged by location

Table Cloth hire \$20 per cloth

Please also refer to delivery fee and terms & conditions for additional information and/or charges