

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 Saltimbocca with Lemon and Caper Sauce served with cherry tomato and Basil quinoa salad

Beef Filet mignon wrapped in bacon with Mushroom Jus with garlic roasted potato and greens

Lemon & Pepper Grilled Salmon with Salsa Verde served with sweet potato mash and beans

Lamb Shank Ragu with Roasted Capsicum and Olives served with creamy mash potato & greens

Garlic and Rosemary Pork Filet with Red Wine Jus served with parsnip puree and grilled asparagus

Stuffed Chicken Breast of Spinach and fetta served with Rocket, Beetroot and Walnut Salad

Dessert Options

Light Mango fool with biscotti

Chocolate Brownie with butterscotch sauce and vanilla ice-cream

Fresh Fruit Salad with honey and mint yoghurt

Raspberry and white chocolate cheese cake

Sticky Date Pudding with vanilla custard

Inclusions:

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

Freshly baked bread rolls & butter

Extras

Wait 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