

Corporate Lunches 2018



Sandwich - Salad Buffet \$20pp



1. Assortment of Fresh Crusty Baguettes, Grain Rolls and Wraps
2. Selected Cold Cuts to include Lean Roast Beef, Sliced Ham, Stripped Chicken Breast, Tuna in Aioli, Smoked Salmon and Salami
3. Sliced Swiss Cheese, Shredded Cheddar, Egg and Beetroot
4. Crisp Cos Lettuce, Rocket, Tomato, Cucumber, Carrot, Red Onion, Seasonal Sprouts and Shoots, Salad Dressings and Vinaigrettes
5. English, Dijon and Seed Mustards, Selection of Pickled Vegetables, Relishes and Chutneys
6. Gourmet Seasonal Fruit Bowl and Cookie Platter

Mexican - Wrap n' Roll Bar \$20pp



1. Start with Hot Flour Tortillas fresh off the BBQ
2. Add Choice of Hot Fillings
 - Ground Beef Chilli Con Carne
 - Chicken BBQ'd in Special Mexican Rub with Garlic Corn Rice Mix
 - Hearty Mixed Bean and Vegetable Stew with Quinoa
3. Top with Cheese and Fresh Salad Selections from the Salad Bar
4. Enhance with Jalapenos, Guacamole, Fresh Salsa and Sour Cream
5. Sauce from our Authentic Range of Mexican Sauces & Condiments
6. Wrap n' Roll and Enjoy! Finish with a Gourmet Seasonal Fruit Bowl

An Artisan Slider-Burger BBQ with Wedges \$20pp



1. Assortment of Soft White, Sour Dough and Grain Buns
2. Pure Beef Slider Patties Crafted Angus Beef Chuck Steak
3. Potato Wedges, Grilled Onions, Cheddar Cheese
4. Cos Lettuce, Rocket, Tomato, Red Onion

Saucy Artisan Condiments

- USA Bourbon BBQ Sauce - Served Warm from the Pot
- Beetroot and Aged Balsamic Vinegar Relish
- Old Fashioned Homemade Tomato Sauce
- A Jalapeno Chilli Salsa
- Dijon Mustard and Gherkin Spread

Lunches Served with Freshly Ground Coffee, Tea Selections, Orange and Apple Juice. Other Lunch Options Available Upon Request