

# Corporate Lunch Menu

## **Option A** \$55pp

### Morning tea

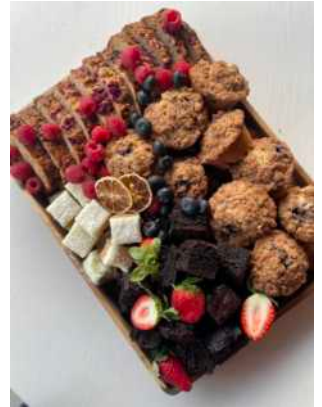
A selection of freshly baked banana, pear & raspberries bread, muffins and slices with tea and coffee.

### The baguette box

When time is of the essence and you need a quick but delicious lunch.

Individual box contains :

- gourmet roll filled with meats and salad
- Fruit
- Sweet treat



## **Option B** \$75pp

### Morning tea

A selection of freshly baked banana, pear & raspberries bread, muffins and slices with tea and coffee

### DYI gourmet lunch graze menu

Still time conscious with individual box but wanting your staff to feel spoilt

- Fresh bread & crackers
- Cheese
- deli meats
- antipasto
- fruits
- Sweet treat



## **Option C** \$99pp

### Morning tea

A selection of freshly baked goodies savoury and sweet served with tea and coffee

### Gourmet grazing platter menu.

Want your team to upbuild and mingle, well this is the one.

This graze offers pure happiness while leisurely grazing on our gourmet platters



Contains :

- gourmet cheeses
- Deli meats
- Dips and vegetables sticks
- Olives and antipasto
- Nuts and dried fruit
- Freshly baked bread and crackers
- Fresh fruit
- Sweet treats

### **Option D** \$126pp

#### Morning tea

A selection of freshly baked goodies savoury and sweet served with tea and coffee

#### The hot food graze menu

Encourages team building and getting to know your fellow workers over a leisurely gourmet lunch.

- Vietnamese pulled pork sliders with Asian slaw.
- Selection of Pastries
- Grazing platter with all the trimmings of our gourmet delights
- fruit platter
- sweet platter

### **Option E**

#### Gold star of grazing

- Grazing platter with all the trimmings of our gourmet delights
- Chicken schnitzel bites
- Lamb koftas
- Fresh prawns
- Raw oysters
- ?? (Still thinking )
- 
- sweet graze to finish

### **Option F**

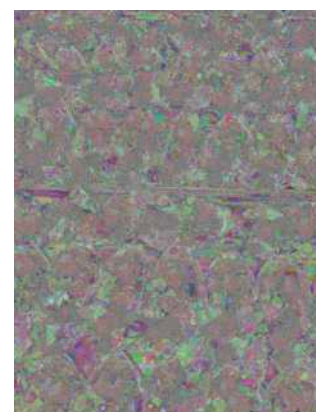
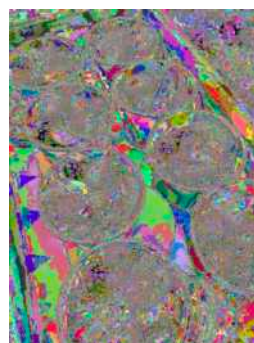
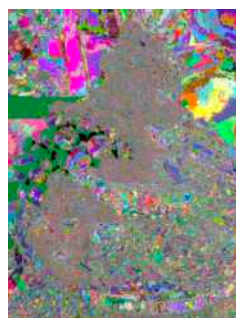
#### The brunch graze \$70pp

- banana, raspberry, pear bread with fresh raspberries
- ham and cheese, croissant's
- pikelets with cream and jam
- individual, granola and yoghurt cups with fresh berries
- cheese and prosciutto
- muffins
- fresh fruit platter

### **Gourmet add ons**

#### Grazing boats \$15pp

An individual charcuterie boat





Tomato, bocconcini with prosciutto platter \$120 per platter  
Served with fresh basil and a balsamic glaze

Salad box \$120 per platter

- spinach, pumpkin & feta
- Greek
- green salad
- Asian slaw
- creamy potatoes
- vegetable sticks with hummus



Fruit platter \$150 per platter  
Selection of season fruit

Sweet grazes

- small - \$80
- Medium - \$145
- Large - \$210

Trail mix \$5,95 per bag

For the afternoon pick me up

Individual bags with

- nuts
- dried fruit
- chocolates

