

Lunch Menus

WORKING LUNCH No. 1(Minimum 20 guests) **\$15.75 per person**

Selection of foccacia/2xlavoche rolls/mini baguettes with gourmet fillings

Fresh fruit , boutique cheeses, nuts and crackers

Mini chocolate nut fudge brownies

Orange juice & mineral water

(We can vary the selections if you are entertaining the same guests over a period of time)

WORKING LUNCH No. 2 (All served on platters) **\$16.75 per person**

Rice paper wraps with assorted vegetarian fillings

Lavoche rolls with chicken Caesar salad

Mini bagels with smoked salmon, cream, cheese, rocket & caper

Seasons best fresh fruit platter

Shaved parmesan cheese served with freshly baked house bread

Chocolate jaffa nut fudge brownies

Orange juice & mineral water

Please advise us of any dietary requirements

Minimum delivery fee of 5.00

Then add 1.00 pr kilometre over 5kms
each way - Delivery for a minimum of 10 guests

STAND AROUND LUNCH (Minimum 15 guests) **\$17.50 per guest**

Cocktail style food but more substantial in size (choose any five)

Potato and olive frittata with basil pesto

White bait fritters & ginger dipping sauce

Calzones with silver beet, Spanish onion & fetta

Rice paper rolls with Asian vegetables, coriander and soy

Lavoche rolls with assorted gourmet fillings

Middle Eastern chicken pieces with raita

Pizzetta's with tomato basil & bocconcini

Fried mushroom risotto balls

GOURMET LUNCH BANQUET (min 15 guests) \$27.50 per guest

All served on platters

Antipasta platter -vegetable frittata, semi dried tomato,

Polenta, eggplant, bocconcini

Mezze plate -three dips & house bread

Charcuterie plate – a selection of gourmet meat smallgoods &

Condiments

Lavoche rolls with assorted gourmet fillings

Chicken leek & pancetta flan

Boutique cheeses, nuts & things

Chocolate nut fudge brownies

(We are happy to change some of these options to hot dishes if you have the facilities to heat & keep them hot)