



## SAMPLE MENUS

### Morning Tea and Afternoon Tea Options

#### Cold

Spinach and cheddar cheese muffins

Devonshire scones

Carrot and walnut cake with cream cheese icing

Chocolate brownie

Miniature Danish pastries

Afghan biscuits/Anzac biscuits

Miniature citrus tarts

Berry and citrus teacake

Banana loaf

Lemon and poppy seed cake

White chocolate blondie

Oat and raisin cookies

#### Hot

Cabanos sausage rolls

Cocktail quiches with a selection of fillings

Miniature homemade beef mince pies

Filled miniature croissants





## Working Lunch Options

### Hot

Lamb, vegetable and Moroccan mince samosas  
Chicken kebabs with roasted red peppers and a dipping sauce  
Seasonal homemade soup with specialty bread:  
Traditional sausages rolls with a dipping sauce  
Spicy lamb fillos with yoghurt, walnut and mince sauce  
Bacon and egg pie  
Miniature quiches filled with mushroom and leek

### Cold

Miniature croissant OR bagels filled with smoked salmon and avocado  
Specialty breads filled with roast beef or chicken and salad  
Wok box salad  
filled with beef or chicken, julienne vegetables and an Asian dressing  
Seasonal vegetable tart  
Smoked salmon crumpet (min 14pax)  
Spicy beef, guacamole and ranch sauce tortilla wrap





### **Fork Lunch Option**

Potato, chorizo, courgette and red pepper frittata

Beef Lasagne

Chargrilled chicken salad, beef, avocado and baby leaf salad, black bean dressing

Lamb or Chicken, apricot tagine with spiced couscous

Chicken Caesar Salad

Smoked fish pie

Vegetarian Lasagne

#### ***Accompanied by***

Garden Salad

Specialty Bread

### **Ploughmans Lunch Option**

Generous platters consisting of items such as:

2 types of cheese, salami and cold meats, smoked salmon, pickles, olives, sun dried tomatoes, chutney, guacamole, home made pate, freshly baked breads

Mesclun salad

#### ***Followed by***

Sweet item

Seasonal fruit or fruit kebabs with a yoghurt dip

