

PRESTIGE CATERING AND EVENT HIRE - CORPORATE MENUS

WORKING LUNCHES

MENUS CAN BE USED FOR LUNCH @ \$17.00PP OR DINNER @\$20.00PP. PRICES INCLUDE CHAFFING DISHES, CROCKERY, CUTLERY AND SERVIETTES. SERVED BUFFET STYLE.
MINIMUM 10 PEOPLE AND 48 HOURS NOTICE REQUIRED. STAFF AVAILABLE FOR HIRE IF REQUIRED.

COLD SELECTION

MENU 1

ASSORTED SANDWICHES
VIETNAMESE CHICKEN SALAD
PLATTER OF ASSORTED COLD MEATS
CONDIMENTS
VEGETARIAN FRITTATA
SPINACH, CHERRY TOMATO AND FETA SALAD
DINNER ROLLS WITH BUTTER PORTIONS

MENU 2

SELECTION OF OPEN SANDWICHES
CHILLED VIETNAMESE SPRING ROLLS
ASSORTED SUSHI WITH SOY AND WASABI
SEASONED ROAST CHICKEN PIECES
CAESAR SALAD
DINNER ROLLS WITH BUTTER PORTIONS

MIXED HOT AND COLD SELECTION

MENU 3

BUTTERNUT PUMPKIN SOUP (SERVED HOT)
CONTINENTAL MEAT PLATTER WITH
CONDIMENTS
QUICHE LORRAINE
TOSSED GARDEN SALAD
DINNER ROLLS WITH BUTTER PORTIONS

HOT SELECTION (ALL HOT MEALS INCLUDE FRESH BREAD ROLLS AND BUTTER PORTIONS)

MENU 4

VEGETARIAN LASAGNE
STIR FRIED CHICKEN GREEN BEANS, CHILLI
AND BASIL SERVED WITH JASMINE RICE
TOSSED GARDEN SALAD

MENU 5

SPINACH AND RICOTTA RAVIOLI WITH TOMATO
CONCASSE
GRILLED FISH WITH LEMON BUTTER
GREEK SALAD

MENU 6

PENNE CARBONARA
BEEF IN GREEN PEPPERCORN AND BRANDY
CREAM SAUCE
RICE PILAF
MESCULIN SALAD WITH BALSAMIC
VINAIGRETTE

MENU 7

ROAST BEEF WITH GRAVY
SATAY CHICKEN WITH STEAMED RICE
WARM SALAD OF ROASTED ROOT
VEGETABLES WITH BALSAMIC AND OLIVE OIL

MENU 8

MADRAS LAMB CURRY WITH STEAMED RICE
CHICKEN TORTELLINI IN A LIGHT GARLIC AND
CHIVE CREAM SAUCE
SPINACH TOMATO AND FETA SALAD

MENU 9

THAI CHICKEN CURRY WITH JASMINE RICE
PORK BELLY WITH CHILLI BARBECUE GLAZE
STIR FRIED NOODLES WITH VEGETABLES

MENU 10

SPAGHETTI TOSSED WITH PESTO, SUNDRIED
TOMATOES
CHICKEN PARMIGIANA
GREEK SALAD

MENU 11

LASAGNE BOLOGNAISE
CHICKEN PIECES MARINATED WITH HONEY
AND SOY
TOSSED GARDEN SALAD

MENU 12

SATAY BEEF WITH RICE
GRILLED FISH WITH CAPER BUTTER
MESCULIN SALAD

MENU 13

PAD THAI
CAJUN FRIED CHICKEN PIECES
TROPICAL COLESLAW

MENU 14

SWEET AND SOUR PORK WITH RICE
ROAST BEEF AND GRAVY
GREEN SALAD