

Corporate Lunch and Dinner Menus



*Inclusive of crockery, cutlery and serviettes. Menus based on 100% quantity per person.
Items can be 'mixed and matched'. Minimum numbers subject to suburb.*

Finger Food Lunches

1. Assorted mixed sandwich (gfo)(vo) 15.90
Dip selection with crudité and grissini (v)
Assorted sushi, soy, pickled ginger (gf)(v)
2. Selection of finger sandwich (gfo)(vo) 15.90
Party pie (gfo)
Sausage roll (gfo)
Mini quiche Lorraine (v)
3. Chicken, iceberg, aioli finger sandwich (gfo)(vo) 15.90
Assorted petite pie (gf)
Chilli and lime chicken wings (gf)
Mushroom and pine nut arancini (v)
Panko crumbed fish, aioli
4. Leg ham, mustard, cheddar sandwich (gfo)(v) 16.90
Samosas with sweet chilli sauce (v)
Moroccan crunchy chicken wings (gf)
Spinach and ricotta rolls (v)
Rosemary and garlic beef kebabs (gf)
5. Assorted gourmet bagels (gfo)(vo) 17.90
Risotto balls with basil pesto (v)
Mini quiche (gfo)(vo)
Crab and chive tartlet (gfo)
Rosemary and lemon thyme chicken kebabs (gf)
Curry puffs, sweet chilli and sesame dip (v)
6. Lavash bread wraps (gfo)(vo) 18.90
Spicy Italian meatballs with tomato sugo
Lemon and oregano chicken kebab (gf)
Herb and parmesan arancini (v)
Pizzette with parma ham and bocconcini (gfo)(vo)
Pumpkin and pine nut tartlet (gfo)(v)

Gourmet Finger Food Lunches with Salad

7. Poppy seed bagel, chicken, avocado, baby spinach, 20.90
Swiss cheese, mayonnaise (gfo) (vo)
Parmesan polenta topped with basil pesto, slow roast
tomato and goats cheese (gf)(v)
Zucchini, sour cream and chive frittata, rouille (gf)(v)
Chick pea, dill and feta filo tart (gfo)(v)
Moroccan crunchy chicken wings (gf)
Mushrooms stuffed with feta, pine nut and herbs (gf)(v)
Roasted pear, pecorino and arugula with pink peppercorns,
hazelnut, honey vinaigrette (gf)(v)
8. French baguette, leg ham, brie, rocket(gfo)(vo) 21.90
Mini quiche Lorraine (gfo)(vo)
Almond crusted mushrooms, cheese and chive dip (gf)(v)
Choux puffs filled with pumpkin puree and cheesy crust (v)
Grilled haloumi, chorizo and olives, hot lemon squeeze (gf)
Roasted beetroot, spinach and feta with balsamic and
herb dressing (gf)(v)
Green puy lentils, shaved fennel, asparagus spears, wild
rocket, shallots and Chardonnay vinaigrette (gf)(v)
9. Focaccia filled with prosciutto, semi-dried tomato, 22.90
mozzarella, pesto (v)
Lemon and oregano chicken kebabs (gf)
Mushroom arancini balls (v)
Parmesan polenta topped with basil pesto, slow roast
tomato and goats cheese (v)
Baby cos, shaved fennel, radish, orange and rosemary
vinaigrette (gf)(v)
Panzanella salad of grilled zucchini, grilled red onion,
toasted rustic bread, Roma tomatoes, green and black
olives, red wine vinaigrette (gf)(v)

"A massive THANK YOU to your team. Your food was well received by the participants of our seminar.

10. Pulled lamb with basil pesto on brioche slider 23.90
 Toasted flat breads with baba ghanoush (v)
 Sweet corn and manchego croquette with aioli (v)
 Petite fillet mignon (gf)
 Roasted pear, kumara and Brussel sprout with macadamia
 and mustard dressing (gf)(v)
 Israeli cous cous (Mograbieh) with vine ripe tomatoes,
 continental cucumbers, Spanish onion, wild rocket, chilli
 lime vinaigrette (v)
11. Mini Banh mi with marinated pork and Asian slaw 23.90
 Vietnamese rice paper rolls, mint, peanut sambal (gf)(v)
 Assorted sushi nori rolls, soy, wasabi (gf)(v)
 Kaaragee chicken with Tonkatsu sauce
 Asian style roast chicken, kimchi, nashi pear, fennel and
 chilli cashew salad
 Salad of sprouts, mint, coriander, baby leaves, carrot,
 capsicum and cucumber with ginger dressing (gf)(v)
- Hot Buffet Lunch/Dinner** Lunch 24.90 Dinner 28.90
 - includes bread roll and butter (gfo)(v)
 - minimum charge 10 adults
 - minimum 48 hours notice
12. Butternut pumpkin soup (v)
 Charcuterie board of premium cured meats
 Roast free range chicken pieces, lemon and thyme (gf)
 Roast potato, crispy bacon, spring onions, dill, seed
 mustard, rocket leaves and aioli (gf)
 Roasted pear, pecorino, arugula with pink peppercorns,
 hazelnut honey vinaigrette (gf)(v)
13. Tender breast of chicken with sage and prosciutto, green
 olive and tomato salsa (gf)
 Slowed cooked tagine of chickpea, lentils and vegetables
 in a tomato, saffron coulis (v)
 Moroccan spiced cous cous, plump sultanas, shallots, roast
 pumpkin, baby spinach, Danish feta (v)
14. Confit lamb, garlic and rosemary, potato puree, red
 wine jus (gf)
 Sweet potato and ricotta cannelloni in tomato sugo (v)
 Roasted root vegetables, spinach and balsamic glaze (gf)(v)
15. Salt and pepper chicken spare ribs (gf)
 Master stock poached pork belly, chilli caramel (gf)
 Vietnamese salad of tatsoi, sprouts, carrot, capsicum,
 cucumber, mint, coriander and basil, soy and ginger
 dressing (gf)(v)
16. Lamb Rogan Josh, jasmine rice and pappadums
 Potato and pea samosas, mint yoghurt sauce (v)
 Kachumba salad (gf)(v)

Individual Selections All (vo)	
Bagel (gfo)	7.00
Baguette - meat, salad (gfo)	7.00
Baguette - chicken strip, lettuce, mayo (gfo)	7.50
B.L.T. (gfo)	7.50
Continental focaccia	7.50
Croissant - ham, cheese	6.50
Croissant - smoked salmon, cream cheese, mescaline	6.50
Gourmet roll (gfo)	6.90
Gourmet wrap (gfo)	6.90
Panini (gfo)	6.90
Sandwich (gfo)	6.20
Turkish bread - toasted ham, mozzarella, grain mustard	6.90
Combination: sandwich, wrap, roll - 1/2 each item pp	10.00
Combination: bagel, sandwich, wrap - 1/2 each item pp	10.00

Savory Additions

Bacon, egg and cheese tart (gfo) (vo)	4.50
Curry puff, sweet chilli and sesame dip (v)	2.50
Lemon and oregano chicken kebabs (gf)	3.40
Mini pizza (vo)	2.90
Mini quiche (gfo)(vo)	2.90
Mushroom and pine nut arancini (v)	2.90
Pie – petite or party (gfo)	2.90
Pumpkin and feta frittata (gf)(v)	2.90
Quinoa, feta and corn pie (gf)(v)	3.50
Risotto ball with basil pesto (v)	2.90
Roast vegetable tart (gfo)(v)	3.50
Sausage roll – spicy or traditional (gfo)	2.90
Smoked bacon, asparagus, brie and egg pie (gf)	3.50
Smoked chicken and pumpkin tart	3.50
Spinach and mushroom mini quiche (gfo)(v)	3.50
Spinach & ricotta roll (gfo)(v)	2.90
Sushi, soy, pickled ginger (2 pieces pp) (gfo)(vo)	3.50
Vietnamese rice paper rolls, peanut sambal (gfo)(v)	3.00
Zucchini and parmesan slice with tomato chutney (gf)(v)	3.50

Fruit and Cheese Options

Fruit kebab (gf)(v)	4.50
Fruit, sliced, platter (gf)(v)	4.95
Fruit, whole, in a basket (gf)(v)	2.50
Fruit and cheese platter (v)	6.50
Gourmet cheese platter (v)	6.90

Beverages - Single Serve

Bottled water (600 mls)	2.60
Bottled sparkling mineral water (1.25L) with glass	2.80 pp
Bottled orange juice (500 mls)	4.00
Fruit juice (100%) with glass	2.80 pp
Soft drink (cans)	2.20
Soft drink (1.25L) with glass	2.80 pp
Tea and coffee	standard 3.20 pp percolated 3.60 pp

Beverages - All Day

Fruit juice (100%) with glass	6.50 pp
Tea and coffee	standard 9.00 pp percolated 9.60 pp

"I have once again engaged the services of Prestige Catering to coordinate full catering services (breakfast, morning tea, lunch, afternoon tea and evening meals) both on and off site for up to 160 guests per sitting over a 5 day period...and we were extremely happy with the quality of product, staff and service provision. Prestige should be congratulated."