

## Corporate Morning and Afternoon Tea Menus



*Inclusive of crockery, cutlery and serviettes. Menus based on 75% quantity per person.  
Items can be 'mixed and matched'. Minimum numbers subject to suburb.*

<p><b>Most Popular</b></p> <ol style="list-style-type: none"> <li>1. Mini quiche Lorraine (gfo)(vo) Party pie (gfo) Spinach and ricotta roll (v) Lemon shortbread finger (v)</li> <li>2. Selection of finger sandwiches (1/2pp) (gfo)(vo) Caprese skewette (gf)(v) Profiterole (v) Blueberry friand (v)</li> <li>3. Petite pie (gfo) Pumpkin and feta tart (v) Spicy sausage roll (gfo) Caramel slice (v)</li> <li>4. Leg ham, mustard and cheddar scroll Spinach and mushroom mini quiche (gfo)(v) Rhubarb and raspberry crumble slice (v) ANZAC biscuit (v)</li> <li>5. Sausage roll (gfo) Quinoa, feta and corn pie (gf)(v) Assorted Danish pastry (v) Shortbread finger (v)</li> </ol>	<p>9.50</p>	<p><b>Gourmet</b></p> <ol style="list-style-type: none"> <li>6. Roast beef, horse radish, rocquette finger sandwiches (1/2pp) (gfo) Baby ham and cheese croissant Selection of vegetable tarts (gfo)(v) Carrot and walnut cake (v)</li> <li>7. Cajun chicken, avocado and lettuce lavash roll (1/3pp) Smoked bacon, asparagus, brie and egg pie Yoghurt, granola and berry parfait (v) Glazed strawberry tart (v)</li> <li>8. Mini bagels with assorted fillings (1pp) (gfo)(vo) Petite pie (gfo) Apple and sultana loaf with whipped cinnamon butter (v) Chocolate and almond croissant (v)</li> </ol>	<p>9.90</p>
<p><b>Healthy</b></p> <ol style="list-style-type: none"> <li>9. Honey banana power smoothie (pre blended) (gf)(v) Smoked chicken and pumpkin tart Avocado, baby spinach, sprouts, aioli finger sandwiches (v) Basket of fresh whole fruit (gf)(v)</li> <li>10. Mini bagels, cream cheese, shaved chicken, sprouts Zucchini and parmesan slice with tomato chutney (gf)(v) Corn chips with fresh guacamole and salsa (gf)(v) Crunchy quinoa and cacao power balls (gf)(v)</li> <li>11. Vegetable crudité, roasted capsicum and cashew dip (gf)(v) Premium Australian cheese selection, lavash, water crackers, dried fruits and nuts (v) Fig and date cake, salted caramel frosting (v) Basket of fresh whole fruit (gf)(v)</li> </ol>	<p>9.90</p>		

## Individual Selections

### Biscuits and Café Cookies

ANZAC (v)	3.80
Choc chip cookie (v)	3.80
Florentine (gf)(v)	2.90
Lemon shortbread finger (v)	2.90
Melting moment (v)	3.80
Yoghurt muesli delight (v)	3.80

### Cakes, Friands and Slices

Apple and sultan loaf, whipped cinnamon butter (v)	3.90
Banana cake (v)	
Carrot and walnut cake (v)	
Fig and date cake, salted caramel frosting (v)	
Mudcake (v)	
Scone (fruit or plain), jam/cream (v)	
Caramel slice (v)	4.50
Friand blueberry (v)	
Friand orange and poppy seed (v)	
Rhubarb and raspberry crumble slice (v)	

### Healthy

Crunchy quinoa and cacao power balls (gf)(v)	4.50
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
Yoghurt granola and berry parfaits (v)	5.50

### Muffins

3.70 small 4.50 large

Apple and blueberry (sml only) (v)	
Apple and cinnamon (lg only) (v)	
Choc chip (sml or lg) (v)	
Orange and poppy seed (lg only) (v)	
Raspberry and white chocolate (lg only) (v)	
Sticky date (sml only) (v)	

### Pastries and Tarts

Assorted petites (v)	3.90
Cappuccino éclair (v)	2.40
Chocolate and almond croissants (v)	4.50
Danish pastry (v)	3.20
Glazed fruit tart (v)	3.30
Lemon meringue tart (v)	3.30
Mini chocolate éclair (v)	2.40
Mini custard tart (v)	2.40
Mini matchstick (v)	2.40
Pecan pie (v)	3.30
Profiterole (v)	2.40
Strawberry tart (v)	3.30

## Savoury

Bacon, egg and cheese tart (gfo)	4.50
Caprese skewette (gf)(v)	4.50
Corn chips with fresh guacamole and salsa (gf)(v)	4.50
Croissant, ham, cheese	petite 4.50 large 6.50
Croissant, smoked salmon, cream cheese and capers	6.50
Leg ham, mustard and cheddar scroll	4.50
Mini bagels, cream cheese, shaved chicken, sprouts	5.00
Mini pizzas (vo)	2.90
Mini quiche (gfo)(vo)	2.90
Pesto cheese swirl (v)	3.50
Pie – petite or party (gfo)	2.90
Quinoa, feta and corn pie (gf)(v)	3.50
Pumpkin and feta tart (gfo)	2.90
Risotto ball with basil pesto (v)	2.90
Roast vegetable tart (gfo)	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 and ricotta roll	2.90
Sushi, soy, pickled ginger (2 pieces pp) (gfo)(vo)	3.50
Vegetable crudité, roasted capsicum, cashew dip (gf)(v)	3.90
Vietnamese rice paper rolls, mint, peanut sambal (gf)(v)	3.00
Zucchini and parmesan slice with tomato chutney (gf)(v)	3.50

### All Day Conference Mints

3.00

### 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 9.00pp percolated 9.60pp



*"Whether it is a small morning tea or a larger sundowner, you never let us down.  
Food was perfect and enjoyed by all once again. Thanks Prestige!"*