

Melbourne Cup Menus



Sit back and enjoy the “race that stops the nation” while you feast on a delicious lunch.

*Inclusive of crockery, cutlery and serviettes. Minimum charge 10 adults, subject to suburb.
Delivered to your workplace . Staff available if required.*

<p>Melbourne Cup Special 19.50 Rustic mini rolls, bagels, baguettes, brioche filled with a selection of gourmet fillings (gfo)(vo) Roast chicken pieces scented with lemon and thyme Communal bowls of:</p> <ul style="list-style-type: none"> • Penne, pesto, mayonnaise, toasted pine nuts (v) • Maple glazed pumpkin, chickpeas, toasted sesame and baby kale (v) • Mixed greens, balsamic dressing (gf)(v) 	<p>Melbourne Cup Hot Buffet 23.90 Tender spit roasted Dardanup beef (gf) Steaming hot jacket potatoes with sour cream and chives (gf)(v)</p> <ul style="list-style-type: none"> • Slaw of wombok, fresh vegetables, mint, coriander, roast cashew, nuoc cham (gf)(v) • Roast beetroot, baby spinach, lentils, herb dressing (gf)(v) • Mixed greens, shaved fennel, orange and rosemary dressing (gf)(v) <p>Traditional gravy (gfo) Dijon and grain mustards (v) Selection of fresh bread rolls and butter (gfo)(v)</p>
<p>Melbourne Cup Finger Food 19.50 <i>(all items chilled)</i> Assorted sushi, soy, pickled ginger (gfo)(vo) Vietnamese rice paper rolls, peanut sambal (gfo)(v) Thai chicken and herb cakes, sweet chilli sauce Stick pork skewers, hoisin glaze Char siu chicken drumettes Vietnamese slaw, fresh vegetables, sprouts, mint, coriander, nuoc cham (v)</p>	<p>Add a classic salad for only 1.90pp Tropical coleslaw (v) Tossed garden (gf)(v) Greek (v) Italian pasta (v) German potato Hawaiian rice (v)</p> <p>Add an extra dish</p> <p>Tasmania smoked salmon, Spanish onion, capers, lemon, horseradish (gf) 6.00 Whole cooked prawns, cocktail sauce, lemon wedges (gf) 9.00</p>
<p>Melbourne Cup Cold Buffet 22.90 Brandy and peppercorn pate on melba toasts (v) Platters of seasoned roast chicken pieces served with aioli Platters of sliced honey cured leg ham, Hungarian salami and mortadella Antipasto platter including marinated olives, semi dried tomatoes, pickled vegetables and cheeses (gf) Communal bowls of:</p> <ul style="list-style-type: none"> • Penne pasta, pesto, toasted pine nuts, mayonnaise (v) • Maple glazed pumpkin, chickpeas, toasted sesame and baby kale (gf)(v) • Mixed greens, balsamic dressing (gf)(v) <p>Crusty picnic rolls with butter (gfo)(v)</p>	<p>Add a dessert</p> <p>Seasonal fresh fruit platter (gf)(v) 4.95 Individual pavlova, fruit and cream (gf)(v) 6.90</p> <p>Add a drink</p> <p>Bottled water (600mls) 2.60 Fruit juice (100%) with glasses 2.80 pp Soft drink (cans) 2.20</p>

Phone 1300 66 36 11 or
email info@prestigecatering.com.au
for a quote or booking

“Stress free - you were right! You made it so easy, thanks”.