

Corporate Lunch and Dinner



Menus based on 100% quantity per person. Items can be 'mixed and matched'.
 Minimums apply per suburb. Supplied in biodegradable box(es), exclusive plates, cutlery and napkins.
 Available to purchase: biodegradable knife/fork/napkin set \$1.30ea and biodegradable small plate \$0.50ea

Finger Food Lunches

1. Assorted mixed sandwich (gfo)(vo) 16
 Dip selection with crudité and grissini (v)
 Assorted sushi, soy, pickled ginger (gf)(v)
2. Selection of finger sandwich (gfo)(vo) 18
 Party pie (gfo)
 Sausage roll (gfo)
 Mini quiche Lorraine (v)
3. Chicken, iceberg, aioli finger sandwich (gfo)(vo) 20
 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) 20
 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) 22
 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) 22
 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, 24
 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, roquette (gfo)(vo) 27
 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, 29
 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.
 We use your company for our regular morning tea and lunches and knew that you would not let us down*

Hot Buffet Lunch / Dinner

32

includes bread roll and butter (gfo)(v)

- minimum charge 12 adults

- minimum 48 hours notice

10. 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)

11. 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)

12. 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)

13. 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)

14. Lamb Rogan Josh, jasmine rice and pappadums

Potato and pea samosas, mint yoghurt sauce (v)

Kachumba salad (gf)(v)

Individual Selections

Bagel (gfo)(vo) 8

Baguette - meat, salad (gfo)(vo) 8

Baguette - chicken strip, lettuce, mayo (gfo)(vo) 9

B.L.T. (gfo)(vo) 9

Continental focaccia (vo) 9

Croissant - ham, cheese (vo) 8

Croissant - smoked salmon, cream cheese, mescaline (vo) 8

Gourmet roll (gfo)(vo) 8

Gourmet wrap (vo) 8

Panini (gfo)(vo) 8

Sandwich (gfo)(vo) 7

Turkish bread - toasted ham, mozzarella, grain mustard 8

Combination: sandwich, wrap, roll - 1/2 each item pp 12**Combination:** bagel, sandwich, wrap - 1/2 each item pp 12**Savoury Additions**

Bacon, egg and cheese tart (gfo)(vo) 4.50

Curry puff, sweet chilli and sesame dip (v) 3.50

Lemon and oregano chicken kebabs (gf) 4.50

Mini pizza (vo) 3.50

Mini quiche (gfo)(vo) 3.50

Mushroom and pine nut arancini (v) 3.50

Pie – petite or party (gfo) 3.50

Pumpkin and feta frittata (gf)(v) 3.50

Quinoa, feta and corn pie (gf)(v) 3.50

Risotto ball with basil pesto (v) 3.50

Roast vegetable tart (gfo)(v) 3.50

Sausage roll – spicy or traditional (gfo) 3.90

Smoked bacon, asparagus, brie and egg pie (gf) 4.50

Smoked chicken and pumpkin tart (gfo) 3.50

Spinach and mushroom mini quiche (gfo)(v) 3.50

Spinach & ricotta roll (gfo)(v) 3.50

Sushi, soy, pickled ginger (2 pieces pp) (gfo)(vo) 3.90

Vietnamese rice paper rolls, peanut sambal (gfo)(v) 4

Zucchini and parmesan slice with tomato chutney (gf)(v) 3.90

Fruit and Cheese Options

Fruit kebab (gf)(v) 4.50

Fruit, sliced, platter (gf)(v) 6

Fruit, whole (gf)(v) 2.50

Fruit and cheese platter (v) 8

Gourmet cheese platter (v) 8.50

Beverages - Single Serve

Bottled water (600 ml) 2.50

Bottled juice (500 ml) 5

Fruit juice (100%) with bio cup/glass 3

Soft drink (can) 2.50

Tea and coffee - percolated 3.60

Beverages - All Day

Fruit juice (100%) with bio cup/glass 6.50

Tea and coffee - percolated 9.60

"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."