

## CATERING MENU – INDIVIDUALLY PACKAGED SERVINGS

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### BREAKFAST PACK OPTIONS (minimum 10 people)

**Breakfast Pack 1** \$21.00 per person  
 Danish Pastries and muffins  
 Egg and bacon muffin  
 Plain Greek yoghurt cup with muesli  
 Sliced fresh fruit  
 Orange juice

**Breakfast Pack 2** \$21.00 per person  
 Lemon and raspberry friands  
 Warm croissant filled with ham and cheese  
 Plain Greek yoghurt cup with muesli  
 Sliced fresh fruit  
 Orange juice

### LUNCH PACK OPTIONS (minimum 10 people)

**Roast Chicken Pack** \$23.50 per person  
 Dill & parsley chicken with avocado, fresh asparagus and mayonnaise tortilla wrap  
 120gm fresh green salad with spinach, lettuce, cucumber, cherry tomatoes & marinated feta  
 Chocolate brownie  
 40 gm cheese platter with Maffra cheddar, Gippsland brie, crackers, quince paste and grapes

**Glazed Ham Pack** \$23.50 per person  
 Glazed Ham with Dijon mayonnaise, tomato and Swiss cheese baguette  
 120gm Fresh green salad of spinach, lettuce, cucumber, cherry tomatoes and marinated feta  
 Fruit Mince tart  
 40gm Cheese platter with Maffra cheddar, Gippsland brie, crackers, quince paste and grapes

**Smoked Salmon Pack** \$23.50 per person  
 Smoked salmon, cream cheese, cucumber, red onion and spinach on rye ribbon sandwich  
 120gm couscous salad with toasted pistachios and coriander  
 Lemon and raspberry friand  
 40gm Cheese platter with Maffra cheddar, Gippsland brie, crackers, quince paste and grapes

### LUNCH PACK OPTIONS cont.

**VEGETARIAN PACK** \$23.50 per person  
 Egg with chive and mayonnaise, carrot, cucumber and lettuce ribbon sandwich  
 120gm Green bean, asparagus and roasted almond salad  
 Lemon tart  
 40gm Cheese platter with Maffra Cheddar, Gippsland Brie, crackers, quince paste and grapes

**VEGAN PACK** \$23.50 per person  
 180gm roasted pumpkin, beetroot, red onion, zucchini, tatsoi and quinoa salad  
 Caramel slice  
 Roasted nuts  
 Hummus with carrot, celery and capsicum sticks and crackers  
 Grapes

### SANDWICH, WRAP & ROLL PACKS

#### Vegetarian & Vegan fillings available on request

**Point Sandwiches** \$12.35 each  
 6 point sandwich pack; with chicken avocado spinach / egg carrot lettuce / ham cheese tomato fillings

**Ribbon Sandwiches** \$13.35 each  
 4 ribbon pack with; chicken asparagus avocado spinach / Swiss cheese tomato cucumber pesto and cos / roast beef tomato relish cream cheese and lettuce / egg carrot lettuce fillings

**Bagel Pack** \$14.95 each  
 2 bagels; roast pumpkin, avocado tomato cream cheese salad / chicken celery lettuce

**Baguette and Wraps** \$12.75 each  
 Half baguette and a half wrap with assorted fillings

**GF Crepe** \$15.95 each  
 2 crepes cut in halves with; chicken avocado, lettuce / egg carrot lettuce / smoked salmon cream cheese / Swiss cheese salad fillings

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### SALAD PACK OPTIONS (minimum 10 people)

<b>Chicken Salad</b>	<b>\$13.75</b>
Roast chicken, cos lettuce, egg, avocado, fresh asparagus and aioli dressing	
<b>Lamb Salad</b>	<b>\$13.75</b>
Marinated Greek lamb with spinach, fetta, cherry tomato red onion and cucumber	
<b>Vegetarian Salad</b>	<b>\$13.75</b>
Roasted pumpkin, chive and red capsicum frittata with green salad	
<b>Vegan Salad</b>	<b>\$13.75</b>
Green bean, broccolini salad with toasted almonds, quinoa, tatsoi, coriander and cranberries	

### AFTER LUNCH / SWEET OPTIONS

<b>Fruit Plate</b>	<b>\$6.95</b>
Individual serves of sliced fresh seasonal fruit	
<b>Cheese Plate</b>	<b>\$8.25</b>
Gippsland brie, Maffra cheddar with quince paste, wafers and a mix of dried fruits and nuts	

### SWEET OPTIONS

<b>Freshly baked scone</b>	\$4.70 each
Served with pots of jam and cream	
<b>Muffins</b>	\$4.35 each
Blueberry & lemon, white choc & raspberry and apple & cinnamon	
<b>Friands</b>	\$4.70 each
Lemon & raspberry, all GF	
<b>Chocolate Brownie</b>	\$4.35 each
Fresh baked fudgy chocolate slice	
<b>Caramel Slice</b>	\$4.95 each
Vegan, DF & GF	
<b>Traditional Lemon Slice</b>	\$4.95 each
Vegan & DF	

### REFRESHMENTS

**Soft drinks & juices are served in individual bottles**

**Coffee & tea are in sachets with disposable cups**

Soft drinks	\$2.85 per person
Orange juice	\$2.50 per person
Coffee, tea and biscuits	\$3.00 per person