

NETWORKING LUNCH

OPTION 1:

\$38.00 PER PERSON

Cold lunch (baguettes, wraps or sourdough rolls, cheese platter, fruit platter, juice and mineral water)

OPTION 2:

\$47.00 PER PERSON

Select two hot dishes:

- Butter chicken*
- Thai green chicken curry* (GF,NF,DF)
- Red beef curry* (GF,DF,S)
- Lamb rogan josh* (GF,NF,DF)
- Barramundi, tomato & tamarind curry* (GF,DF,S)
- Tarator of ocean trout, walnut & parsley salad with yoghurt dressing (GF,S)
- Beef bourguignon with steamed parsley potatoes (GF)
- Navarin of lamb with chat potatoes (NF,DF)
- Lamb ragout with potato gnocchi & shaved parmesan (NF)
- Chicken cacciatore with spinach mac 'n' cheese (NF)
- Coq au vin with steamed rice (GF)
- Chicken & mushroom pie (NF)
- Goat cheese & pumpkin ravioli with napolitana sauce (V)
- Penne with roasted pumpkin, pine nuts & sage (V)
- Orecchiette with thyme, mushrooms & bacon (NF)
- Grilled asparagus frittata with dried tomato aioli (GF,NF,V)
- Eggplant parmigiana (NF,V)

All curries served with rice

Select two salads:

- Golden couscous with moghrabieh, almonds & dried apricots (V)
- Greek salad with white balsamic dressing & creamy feta (GF,NF,V)
- Tossed leaves of fresh mesclun salad dressed with olive oil & balsamic vinegar (GF,NF,DF,V)
- Thai-style salad with iceberg lettuce & aromatic herbs (GF,DF,S)
- Rice vermicelli, Asian herbs & peanuts with nam jim dressing (GF,DF,V,S)
- Mediterranean roasted vegetable salad with herbs & balsamic vinegar (GF,NF,DF,V)
- Roasted beetroot with rocket, yoghurt & nigella seeds (GF,NF,V)
- Orange, rocket & fennel salad (GF,NF,DF,V)
- Potato salad with ricotta, parmesan & cider vinegar dressing (GF,NF,V)

Select one dessert:

- Raspberry brûlée tart (NF,V)
- Chocolate merlot tart (NF,V)
- Apricot & almond slice (V)
- Tiramisu (V)
- Orange syrup & polenta cake (GF,V)
- Lemon meringue tart (NF,V)

Served with:

- Seasonal fruit platter (GF,NF,DF,V)
- Bread rolls (NF,V)
- Orange juice & mineral water
- Freshly brewed coffee & selection of T Bar teas

Platters can be added to any catering package & are suitable to serve up to 10 people each, unless stated otherwise. Pricing is per platter.

For stand-alone functions, a minimum order of one platter for every 10 people is required.

Tray service for platter menu will incur an additional cost.

PLATTERS

• Antipasto	\$175.00
• Beef or chicken satay (GF) (30 pieces)	\$190.00
• Cheese selection served with lavosh (V)	\$180.00
• Crisps & nuts (V)	\$30.00
• Dips, olives & pita bread	\$110.00
• Asian trio – spring rolls, shumai, satay (30 pieces)	\$190.00
• Chef's selection of hot pastries (30 pieces)	\$190.00
• Baguette (30 pieces)	\$135.00
• Seasonal whole fruit bowl (GF,NF,DF,V) (30 pieces)	\$77.00
• House-made sushi selection (GF,S)	\$175.00
• Assorted cold canapés (36 pieces)	\$115.00
• Assorted hot canapés (24 pieces)	\$115.00
• Salt & pepper prawns with lemon lime aioli (S) (24 pieces)	\$200.00
• Assorted mini muffins (V) (15 pieces)	\$85.00
• Assorted Danish pastries (V) (15 pieces)	\$85.00
• Sliced seasonal fresh fruit (GF,NF,DF,V)	\$88.00
• Chef's selection dessert platter (V) (30 pieces)	\$180.00

Hot platter items may not be available based on venue kitchen facilities.

Additional equipment may need to be hired for service of these items.

(GF) GLUTEN FREE (NF) NUT FREE (DF) DAIRY FREE (S) CONTAINS SEAFOOD (V) VEGETARIAN

Prices valid until 30 June, 2022



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