



CATERING PACKAGES

Sweet Breakfast Package 16 P/P

Assorted mini pastries,
Chia pudding pots w/ berries
Granola yogurt pots w/ berries
Fresh seasonal fruit platter.

Savoury Breakfast Package 16 P/P

Bacon & egg sliders w/ hot chipotle sauce
Mushroom & egg sliders w/ tomato kasundi
Fresh seasonal fruit platter

Lunch Sandwich Package 24 P/P

Mixed platters of sandwiches and wraps
Garden salad
Fresh fruit platter
Afternoon sweet platter

Breakfast & Lunch Grazing Package \$38 (Minimum Of 10 People)

Bacon & egg sliders w/ smoked chipotle hot sauce
Mushroom & egg sliders w/ tomato kasundi
Fresh fruit platter
Choice of one grazing station
Afternoon sweet platter

OR

Assorted pastries
Seasonal fresh fruit platter
Mini chia pudding pots & mini yogurt berry pots
Choice of one grazing station
Afternoon sweet platter

WINTER MENU 2018



Afternoon Tea Package 16 P/P

Banana bread w honey whipped butter
Fresh fruit & chocolate platter

Vegetarian option available on request
All menus are gluten free

Current Grazing Stations

Daily Lunch 24 p/p – No minimum

Portuguese style grilled chicken breast
Lemon & thyme roasted Atlantic salmon fillets
Seasonal salads, fresh bread, butter

Asian Lunch – 24 p/p 10 people minimum

Poached free range chicken breast
Broccolini & cashew nut salad
Rice noodle salad, tofu w/ tamarind & peanut sauce
Vegetable dumplings & black vinegar dressing

Scandi Lunch – 24 p/p 10 people minimum

Cold smoked salmon, hot smoked trout
Fennel & orange salad, lime & dill cream cheese
Cucumber salad, pumpernickel & rye bread

Vegetarian Lunch – 24 p/p no minimum

Soup of the day
Baked portabello mushrooms, grilled haloumi
Seasonal salads, fresh bread

Individual items - minimum of 4 per item

Banana and date bread - 6 each
Coconut and chia pudding w/ berries - 6 each
Freshly baked muffins - 6 each
Bircher muesli w/ vanilla, apple & figs - 6 each
Yogurt & granola pots - 6 each
Fresh fruit salad cups - 6 each
Bacon & egg rolls - 11 each
Mushroom & egg rolls - 11 each
Pumpkin, goats cheese & spinach frittata - 11 each
Zucchini & haloumi fritters w/ tomato relish - 11 each
Daily sandwiches - 11 each

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Daily Substantial Salad – Platters minimum of 4 people

Vegetable crudities w/ fresh dips - 12 p/p

Cheese board w/ lavosh, dried fruits & nuts - 16 p/p

Charcuterie board w/ smoked meats, pickles, olives, bread - 16 p/p

Antipasto platter w/ marinated vegetables, feta & olives - 16 p/p

ORDER CUT OFF IS MIDDAY, TWO DAYS PRIOR TO YOUR SHOOT

Special requests and dietary requirements must be confirmed in writing 48 hours in advance