

SEMINAR CATERING

Morning / Afternoon Tea

TEA & COFFEE

Tea, Percolated Coffee \$4.95pp
(or Instant Coffee) \$4.15pp

CONTINUOUS TEA & COFFEE

Tea & Percolated Coffee \$6.95pp
(complimentary when ordering morning and afternoon tea)

TEA BREAK OPTION #1

Home-made cookies served with tea, percolated coffee & OJ \$5.45pp

TEA BREAK OPTION #2

Choose one of the following:
Home-baked muffins, scones (with jam & cream) or danish pastries served with tea, percolated coffee & OJ \$7.05pp

TEA BREAK OPTION #3

Choose one of the following:
Home-baked mini strawberry flans, ham & cheese or ham & tomato croissants served with tea, percolated coffee & OJ \$7.20pp

TEA BREAK OPTION #4

Fresh seasonal fruit platter served with tea, percolated coffee & OJ \$7.80pp

Luncheon Menus

SANDWICH LUNCH

Toasted sandwiches with a selection of fillings, both meat and vegetarian \$9.95pp

LIGHT LUNCH

Assorted sandwiches (as above) with fresh seasonal fruit & cheese platter \$15.25pp

BUSINESS LUNCH

Chef's Choice of 2 of the following:
Bruschetta: feta, sundried tomato & olive tarts: sausage rolls: curry puffs: vegetarian triangles: mini-quiche: spring rolls & dipping sauce PLUS selection of sandwiches, tossed garden salad & fresh seasonal fruit platter \$21.50pp

OPTIONAL PLATTER EXTRAS

Soup of the day: spring rolls with dipping sauce: trio of dips with pita bread: nori rolls: thai fish cakes: falafels: tempura fish fillets: chicken caesar salad \$4.60pp

**Tea, percolated coffee & Orange juice is included with all luncheon menus. Please advise in advance if there are any Special Dietary Requirements. Please note prices are inclusive of GST and are valid from 1st January 2009. Prices subject to change.*

