

CATERING MENU

BREAKFAST MENU OPTIONS

Breakfast Menu 1 \$18.50 per person
 Orange juice
 Selection of cereals
 Pastries and muffins
 Fruit platter and yoghurt
 Freshly brewed coffee and tea

Breakfast Menu 2 \$20.00 per person
 Orange juice
 English muffin topped with scrambled egg and
 crispy bacon
 Warm croissant filled with ham and cheese
 Fruit platter
 Freshly brewed coffee and tea

LUNCH MENU OPTIONS

Lunch Menu 1 \$21.00 per person
Four point sandwich
 Bagel
 Lemon/custard fruit tart
 Fruit platter

Lunch Menu 2 \$21.00 per person
 Half baguette
 Half wrap
 Selection of slices
 Fruit platter

Lunch Menu 3 \$22.00 per person
 Ribbon sandwiches
 Rice paper rolls
 Selection of nori rolls
 Fruit platter

Lunch Menu 4 \$22.00 per person
 Half baguette
 Beef and burgundy pie
 Lamb samosa with dill and coriander yoghurt
 Vegetable spring roll
 Chicken schnitzel with tomato relish
 Fruit platter

SANDWICHES, WRAPS AND ROLLS

Ribbon Sandwiches \$8.00 each
 A traditional sandwich made from a combination of
 white, multigrain, rye and wholemeal breads. Three
 pieces of bread filled with a selection of fillings (see
 below) and cut into fingers. One serve is three fingers.

Point Sandwiches \$11.00 each
 Sandwich made from white, wholemeal, rye or
 multigrain bread with delicious fillings (see below) cut
 into four points. One serve is six points.

Baguette and Wraps \$10.50 each
 Freshly baked baguettes and wraps filled with a
 selection of fillings that can be cut in half or thirds.

Lunch Rolls \$9.00 each

Mini Bagels Rolls \$6.00 each

Sandwich, wrap and roll fillings:

- Ham, tasty cheese, tomato and dijonaise
- Chicken fillet, avocado, mayonnaise and
lettuce
- Corn beef, cream cheese, cucumber, mustard
pickle and red capsicum
- Free range eggs, spring onion, mayonnaise
and crisp lettuce Fresh salad; avocado, carrot,
cucumber, capsicum, lettuce and dijonaise
- Turkey breast with cranberry, cream cheese.
cucumber and lettuce
- Mild salami with cream cheese, tomato, relish
and baby spinach
- Tuna mix with tuna, corn, capsicum, spring
onion, cucumber, lettuce and mayonnaise.
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Savory Hot Food

Party Pies \$2.55
 Sausage Rolls \$2.55
 Mini Quiches \$2.55

COLD BUFFET \$21.35 per person
 Selection of cold roasted meats and salads (minimum
 10 people).

Please note: prices include catering, crockery, cutlery and napkins. Outside caterers must supply own crockery, cutlery and napkins (these items can be hired from the Box Hill Town Hall if required). All prices GST inclusive.

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SWEETS MENU

<u>Baked plain scones</u> with jam and cream or date scones	\$4.00 each
<u>Muffins large</u> with fruit , chocolate and nut flavourings	\$4.00 each
<u>Muffins small</u> with fruit, chocolate and nut flavourings	\$2.45 each
<u>Muffins large</u> with fruit , chocolate and nut flavourings	\$3.85 each
<u>Selection of slices</u> ; passion fruit, chocolate brownie, raspberry frangipani, lemon, chocolate and date	\$4.00 each
<u>Portuguese tarts</u>	\$3.35each
<u>Macaroons</u>	\$2.20 each
<u>Custard fruit danish</u>	\$2.95 each
<u>Mini tarts</u> : lemon, nut or custard fruit	\$3.40 each
<u>Slices of cake</u> : apple tea cake, banana with lemon icing, chocolate with ganache icing or carrot with cream cheese icing	\$4.20 each
<u>Doughnuts</u> filled with custard or jam	\$3.30 each
Gluten Free Options	
Caramel slice	\$4.35 each
Raspberry and lemon friands	\$4.00 each
Vanilla slice	\$4.35 each
Chocolate brownie	\$3.30 each
Muffins large	\$4.00 each
Muffins small	\$2.45 each

PLATTERS

Fruit Platter Selection of seasonal fruits.	\$5.60 per person
Cheese Platter Selection of Australian cheese and dried fruits with crackers.	\$6.90 per person
Dips Platter Selection of dips with crudité's, crisp pita breads and Turkish bread toasts.	\$5.40 per person

REFRESHMENTS

Soft drinks	\$2.70 per person
Orange juice	\$1.00 per person
Tea, coffee and biscuits	\$3.00 per person