



## Working Lunch 1

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### **Sandwich Option**

Lavosh wrap, Sourdough rolls, Turkish pide, French baguette, whole-meal,  
Multi-grain, white sandwich loaf  
If purchased individually or add on to conference package

### **Master Butchers Selection**

Shaved ham, lettuce, tomato, grain mustard  
Pastrami, cream cheese, mustard pickle  
Roasted lamb, hummus, tabouleh (Low GI)  
Cajun spiced beef shaved & fruit chutney  
Char Sui pork with sweet chilli, Asian slaw  
Salami, pickles, mustard, lettuce

### **Vegetarian**

Char grilled vegetable fruits w/babaganoush  
Grated carrot with yoghurt (Low GI)  
Herbed cream cheese & cucumber  
Avocado, tomato & basil

### **Poultry**

Tandoori chicken, peppery leaves (e.g. rocket)  
Chicken, celery, relish mayo,  
Shaved turkey breast & cranberry sauce

### **Seafood**

Smoked salmon, cucumber, horseradish (Low GI)  
Tuna, egg and mayonnaise  
Poached flaked salmon dill, sour cream and lettuce (Low GI)

### **Griddled Gourmet Sandwich Wraps**

Hot pastrami, coleslaw with mustard  
Grilled ham, emmenthal cheese and tomato  
Tandoori chicken  
Souvlaki spice shaved roasted lamb



## Working Lunch 2

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Assorted crusty breads and rolls  
Mixed green salad  
Antipasto platter  
Selection of vegetarian and meat pizzas  
Baked lasagna  
Tomato and bocconcini salad with balsamic and olive oil  
Rocket and parmesan salad  
Tiramisu  
Chilled fresh fruit juices and soft drinks  
Coffee and tea

## Working Lunch 3

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Assorted crusty breads and rolls  
Antipasto platters  
*Two selected hot specialties*  
Rice pilaf  
Assorted continental meats with condiments  
*Selection of two salads with dressings*  
Sliced seasonal fruit and cheese platters  
Chilled fresh fruit juices and soft drinks  
Coffee and tea

## Working Lunch 4

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Assorted crusty breads and rolls  
Soup of the day  
*Ploughman's style lunch including the following:*  
Double smoked ham and pâtés  
Chilled BBQ marinated chicken drumsticks  
Cheddar cheese  
Pickled onions and chutneys  
Fresh fruit platter  
Coffee and tea



## Conference day packages working lunches

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### Hot Specialties

*(Please select 2 if Working Lunch 3 is selected)*

- Thai green chicken curry
- Beef bourguignon
- Veal ragout in an orange and basil sauce
- Mediterranean lamb and white bean stew
- Stir fried beef in black bean sauce
- Sautéed chicken with capsicum, onions, tomatoes and mushrooms
- Fillets of fish of the day in a champagne dill beurre blanc
- Pumpkin and spinach ravioli in a spicy tomato salsa
- Shell pasta with roasted zucchini, green peas and herb cream
- Stir fried Asian vegetables tossed with hokkein noodles in a chili soy sauce

### Gourmet Salads

*(Please select 2 salads with dressings if Working Lunch 1 or 3 is selected)*

- Roast sweet potato and beet root
- Asian sprouts and greens with oriental vinaigrette
- Minted tomato and cucumber salad
- Chick pea salad
- Greek style salad
- Indian style potato salad
- Mixed garden salad with Italian dressing
- Asian coleslaw salad
- Tomato with basil and pine nuts
- Tossed Caesar salad