

PINDAN CONFERENCE MENU

Morning/Afternoon Tea Options (select one option per break, served with tea and coffee) \$10.00 per person

- Freshly baked scones with gourmet jams, fresh cream
- Freshly baked muffins
- Grilled ciabatta bread served with chef's selection of exotic dips
- Antipasto platter
- Gourmet biscuits

Platter Menu One \$19.00 per person

Selection of baguettes and wraps, fillings include:

- Leg ham, tomato and Swiss cheese
- Smoked salmon cucumber and lemon dill mayo
- Chicken lettuce and tomato chutney
- Assortment of fresh salad
- Soft drinks and fruit juice

Platter Menu Two \$19.00 per person

Selection of baguettes and wraps; fillings include:

- Cold beef, dijonaise & tomato open baguette
- Chicken, mayonnaise & cucumber wraps
- Ham & garden salad wrap
- Assortment of vegetarian open sandwiches
- Soft drinks and fruit juice

Buffet Menu One \$24.00 per person

Choice of the following dishes, including 3 assorted salads, seasonal sliced fruit platter, soft drinks and fruit juice

- Home made vegetarian pasties made with sweet potato, red capsicum, chick peas, spinach, onion, garlic and rosemary
- Beef braised with sautéed mushrooms, cherry tomatoes, beans, onions, garlic and red wine served with Jasmine rice
- Home made Italian meat balls served with spicy Napoli, spinach and feta
- Seafood laksa with Asian vegetables, lychees and vermicelli noodles
- Kangaroo served with roasted sweet potato and spinach with cranberry reduction
- Chicken satay skewers with buttered snow peas, carrots, bok choy and pilaf rice

Buffet Menu Two \$27.00 per person

- Selection of baguettes and wraps
- Smoked salmon and pea Arancini risotto balls, served with a spicy Napoli sauce
- Home made vegetarian pasties made with sweet potato, red capsicum, chick peas, spinach, onion, garlic and rosemary
- Szechwan pepper and five spice calamari served with lemon mayonnaise
- Chicken tenderloins with thyme roasted Mediterranean vegetables and balsamic reduction
- Seasonal fruit platter
- Brewed coffee and tea
- Soft drinks and fruit juice

Buffet Menu Three \$27.00 per person

- Selection of baguettes and wraps
- Chicken with creamy garlic, onion and mushroom tartlets
- Fish goujons served with lemon and dill mayonnaise
- Open roast vegetable lasagna served with a Napoli sauce and melted cheese
- Lamb Souvlaki with cherry tomato, onion, thyme and olive oil
- Seasonal fruit platter
- Brewed coffee and tea
- Soft drinks and fruit juice