



EVENTS AT CAULFIELD

# *Seminar Menus*

≈ REFRESHMENT OPTIONS

≈ STAND-UP WORKING LUNCHEON OPTIONS





## REFRESHMENT OPTIONS

Freshly brewed coffee and a selection of teas  
**\$6.00 per person**

Freshly brewed coffee and a selection of teas  
served with pure butter cake lamingtons  
**\$9.00 per person**

Freshly brewed coffee and a selection of teas  
served with homemade cookies  
**\$9.00 per person**

Freshly brewed coffee and a selection of teas  
served with freshly baked scones with fruit conserve and whipped cream  
**\$9.00 per person**

Freshly brewed coffee and a selection of teas  
served with Louisiana muffins  
**\$9.50 per person**

Freshly brewed coffee and a selection of teas  
served with assorted mini danishes  
**\$9.50 per person**

Freshly brewed coffee and a selection of teas  
served with freshly baked croissants  
**\$9.50 per person**

Freshly brewed coffee and a selection of teas  
served with egg, bacon and chive savoury tarts  
**\$9.50 per person**

Freshly brewed coffee and a selection of teas  
served with fresh seasonal fruits  
**\$9.50 per person**

Freshly brewed coffee and a selection of teas  
served with macadamia fudge brownies  
**\$9.50 per person**

Valid until 31<sup>st</sup> December 2010  
Menus subject to change



## ADDITIONAL OPTIONS

### ADDITIONAL REFRESHMENT SELECTION

Additional items may be selected to be served during your morning or afternoon tea break. *Minimum numbers will apply.*

**\$3.50 per person, per item selection**

### CONTINUOUS FRESHLY BREWED COFFEE AND A SELECTION OF TEAS

Served continuously for a 4 hour duration:	<b>\$11.50 per person</b>
Served continuously for an 8 hour duration:	<b>\$17.50 per person</b>



Valid until 31<sup>st</sup> December 2010  
Menus subject to change



## STAND-UP WORKING LUNCHEON OPTIONS

### STANDARD WORKING LUNCH

Please select from the following menus:

- ≈ 4 Sandwich Fillings
- ≈ 1 Salad
- ≈ 2 Dessert Items
- ≈ Served with soft drink, orange juice and freshly brewed coffee and tea

**\$32.50 per person**

### SUPERIOR WORKING LUNCH

Please select from the following menus:

- ≈ 4 Sandwich Fillings
- ≈ 1 Salad
- ≈ 2 Savoury
- ≈ 2 Dessert Items
- ≈ Served with soft drink, orange juice and freshly brewed coffee and tea

**\$35.50 per person**

Valid until 31<sup>st</sup> December 2010  
Menus subject to change



## WORKING LUNCH — SANDWICH FILLINGS

### **Pita wraps, European gourmet rolls and mini bagels filled with:**

- ≈ Shaved turkey, cheese, tomato and apricot relish
- ≈ Chicken, lettuce, avocado and mango salsa
- ≈ Hungarian salami on rocket with antipasto vegetables
- ≈ Lettuce, tomato, cucumber and cheese (v)
- ≈ Egg, bacon, tomato and lettuce
- ≈ Roast beef, horseradish mayonnaise and salad
- ≈ Felafel, tabouleh and hommus (v)
- ≈ Shaved leg ham, blue cheese, mayonnaise and red coleslaw
- ≈ Smoked salmon, cucumber, dill and crème fraîche
- ≈ Grilled marinated capsicum, zucchini and eggplant with pumpkin dip (v)
- ≈ Hungarian salami, semi-dried capsicum, lettuce, grated cheese and fresh pesto
- ≈ Roast chicken fillet with Asian inspired vegetables and mustard mayonnaise
- ≈ Curried egg with lettuce (v)
- ≈ Smoked ham with cheese, tomato and honey flavoured mustard
- ≈ Tandoori chicken with lettuce, cucumber and citrus flavoured yoghurt
- ≈ Poached chicken caesar salad
- ≈ Brie, sun dried tomato pesto and sprout salad (v)
- ≈ Pastrami, cheese, tomato, olive tapenade and lettuce
- ≈ Smoked trout, avocado, semi-dried tomato and horseradish mayonnaise
- ≈ Roast turkey, emmentelle cheese, tomato, lettuce and seeded mustard mayonnaise
- ≈ Avocado, cheese, tomato and peppered mayonnaise (v)



## WORKING LUNCH – SALADS

- ≈ Caesar salad with coddled egg, crisp pancetta, shaved parmesan, chopped herbs and anchovy dressing
- ≈ Roast chat potatoes with garlic aioli, crisp bacon and chive batons
- ≈ Mixed garden salad with cherry tomato, crumbled goats cheese, mixed pimentos, snow pea shoots and balsamic olive oil dressing
- ≈ Gado-gado salad of cabbage, potato, bean sprouts, cucumber, boiled egg, bean curd, prawn crackers and peanut dressing
- ≈ Egg noodle and sesame chicken salad, with Asian vegetables and soy dressing

## WORKING LUNCH – SAVOURY ITEMS

- ≈ Spinach and pine nut felafel (v)
- ≈ Selection of beef and chicken satay skewers
- ≈ Selection of gourmet mini pies with chunky tomato relish
- ≈ Goats cheese, olive and red capsicum tart (v)
- ≈ Traditional Italian bolognese arancini
- ≈ Savoury topped pizza, tomato, cheese, chicken and caramelised pineapple
- ≈ Chicken goujons served with chilli mayonnaise
- ≈ Assorted Asian delicacies served with plum sauce
- ≈ Beef and vegetable samosas served with cucumber and garlic yoghurt
- ≈ Double crumbed lamb cutlets with smoked eggplant relish

## WORKING LUNCH – DESSERT ITEMS

- ≈ Sliced seasonal fruit platter
- ≈ A selection of local cheese with dried fruit, crackers and walnut bread
- ≈ Seasonal fruit tart with orange jelly and double cream
- ≈ Baked New York cheesecake, passionfruit cream and citrus sauce
- ≈ Rhubarb and apple crumble with sauce anglaise and double cream
- ≈ Lemon tart with vanilla infused mascarpone and macerated strawberries
- ≈ Dark chocolate ganache tart with biscotti and whipped cream
- ≈ Mini jam donuts and mini vanilla custard donuts