

Corporate

Elevate your corporate event

CONFERENCE CATERING

Minimum 30 people

Continental Breakfast

Just baked croissants, churned butter & preserves (v)
Selection of Danish pastries (v)

Sweet and savoury muffin assortment

Freshly sliced seasonal fruit, honey yoghurt (v,df,gf)

Almond soaked chia puddings, berry compote, toasted coconut (v,df,gf)

Granola, cereal selection, chilled milks (v)

Noah's juice on ice

Tea & coffee selection

Plated Breakfast

Breakfast classic - scrambled eggs topped with chives, smoked bacon,
roasted tomato, sautéed mushroom, sourdough toast

Avocado on sourdough toast, feta, slow roast tomato, pepita seeds (v)

Two poached eggs on bagel, baby spinach, hollandaise sauce

Green goddess bowl, zucchini fritters, sauteed kale, quinoa, mushrooms

Noah's juice on ice

Tea & coffee selection

Buffet Breakfast

Cool selection

Just baked croissants, churned butter & preserves (v)

Selection of Danish pastries (v)

Sweet and savoury muffin assortment

Freshly sliced seasonal fruit, honey yoghurt (v,df,gf)

Almond soaked chia puddings, berry compote, toasted coconut (v,df,gf)

Granola, cereal selection, chilled milks (v)

Noah's juice on ice

Tea & coffee selection

Hot selection

Scrambled eggs, chives (v,gf)

Bacon rashers (gf,df)

Chipolata sausages

Scorched tomatoes (v,gf,df)

Sautéed mushrooms (v,gf)

Herb roasted tomatoes (df, v,gf),

Morning & Afternoon Tea Breaks

Seasonal sliced fruit, honey yoghurt(v,gf)

White chocolate, macadamia bikkie

Chocolate, peanut butter protein balls (v)

Baked cheese and tomato croissant (v)

Mini quiche assortment

Vegetable cruditie, dips (v,df,gf)

Chocolate brownie, raspberry

Bowl of fruits of the season (v,gf,df)

**Menus are subject to change





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Working Lunch

Sandwiches & wraps

Smoked ham, cheddar, tomato, dijon mayo, crusty roll
Egg, lettuce, cress, kewpie mayo, fluffy white bread (v)
Aged beef roast, semi dried tomato, rocket, horseradish cream
Pulled roasted chicken, avocado, shredded ice berg, baguette
Falafel wrap, hummus, cucumber, tomato, spinach wrap (v)
Fire roasted vegetables, pesto, young spinach wrap (v)

Bowls

All bowls served with brown rice

Super greens of edamame, garden peas, beans, sugar snaps and a spicy dressing (v,gf,df)
Spiced cauliflower, chickpeas, pumpkin, pomegranate tahini and toasted almonds (v,df,gf)
Hoisin roasted chicken with garlic sesame smashed cucumbers (lg, ld)

Lunch Enhancers

Seasonal sliced fruit selection
Double chocolate brownie slices

Banquet Lunch

Salads

Thai spiced shaved beef, fragrant herbs with chilli and lime dressing (gf, df)
Tuna Nicoise, beans, tomato, kalamata olives, potatoes, cucumber, lemon dressing (df, gf)
Super greens of edamame, garden peas, beans, sugar snaps and a spicy dressing (lg, v)
Little new potatoes, shallots, mustard seeds, parsley mayonnaise (df, v,gf)
Orecchiette pasta, rocket, toasted almonds, lemon, mint, and ricotta (v)
Heirloom tomato salad, red onion, buffalo mozzarella (v,gf)

Platters

Grilled salmon, sumac, lemon (gf, df)
Pan seared chicken breast, chimmi churry, micro herbs (gf, df)
Slow cooked lamb, pickled veg, hummus, flat bread
Grilled eggplant, cumin yoghur, mint, pomegranate (v,gf)
Rare roasted beef sirloin, watercress, red onion, mustard cream(gf)
Sousvide veal backstrap, topped with creamed tuna, capers, dill, lemon oil (df, gf)
Tumeric spiced roasted cauliflower, lambs lettuce, currents, toasted almonds, tahini dressing (gf, v, df)

**Menus are subject to change