

# CORPORATE LUNCHES

## Minimum of 10 people



### Morning and Afternoon Tea Catering Additions:

**Morning Tea Boards** chef's seasonal selection may include muffins, banana bread, friands, scones, house made biscuits, slices, savoury mini quiches, Danishes, petits croissants, served with accompaniments (2 pieces per person)

**\$12.50pp** add a fresh fruit platter with your MT boards for **\$17.50pp**

**Afternoon Tea** (choose 1 from the following): \* Danish pastry \* Banana bread \* Friands \* Muffins \* Assorted baked cupcakes \* Fresh baked buttermilk scones with jam and cream \* **\$5.50pp**

### Lunch Packages: (dietaries can be accommodated)

#### Light Lunch

Sandwiches with assorted gourmet fillings

Wraps with assorted delicious fillings

Fresh seasonal fruit platter

with chocolate dipped strawberries

Orange juice

**\$21.50 per person (min of 10)**

#### Light Lunch with Sweets

Sandwiches with assorted gourmet fillings

Wraps with assorted delicious fillings.

Fresh seasonal fruit platter with chocolate dipped strawberries

Sweetie Platter with a selection of slices, cakes, sweet tartlets etc

Orange juice

**\$26.50 per person (min of 10)**

#### Fresh and Healthy

Individual gourmet salad bowls, choose one from the following options:

- Thai beef salad;
- Santorini Salad (with lemon and herb marinated chicken, olives, tomatoes, cucumber, red onion and avocado on cos);
- Vietnamese vermicelli salad (your choice of topping: chicken, prawn or vegan spring roll);
- Caesar salad with chicken;
- Mediterranean vegetable and quinoa salad.

Fresh seasonal fruit platter

Handmade protein ball

Orange juice

**\$35 per person (min of 10)**

#### Mediterranean Lunch

Toasted Turkish Fingers

Mediterranean Vegetable wrap

House-made mini wagyu beef pies

Mushroom & risotto parmesan balls with garlic aioli

Fresh seasonal fruit platter with gourmet cheese and crackers

Sweetie Platter with a selection of slices, cakes, sweet tartlets, etc

Orange juice

**\$35 per person (min of 10)**

### Popular Lunch Additions:

- Vegetarian Vietnamese rice paper rolls with Asian dipping sauce \$5 per person
- Savoury tartlets with choice of Lorraine or spinach and fetta (V) \$5 per person
- House made wagyu beef pies \$5 per person
- Mushroom and parmesan arancini \$5 per person
- Salted caramel slice \$5 per person
- Fresh seasonal fruit and gourmet cheese platter (for 10) \$148
- Disposable plates, cups, and napkins \$1.75 per person

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**Pricing includes GST**  
**Delivery charges apply**