

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
Sparkling water

\$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
Sparkling water

\$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
Sparkling water

\$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
Sparkling water

\$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 feta (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

Tel: 4228 1800
[email: office@culinarious.com.au](mailto:office@culinarious.com.au)

Pricing includes GST
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