

## CORPORATE LUNCHES

MONDAY-FRIDAY 11AM TO 2PM



### LIGHT LUNCH

Sandwiches with assorted gourmet fillings  
Wraps with assorted delicious fillings  
Fresh seasonal fruit platter  
with chocolate dipped strawberries  
Orange juice

**\$19.50 per person (min of 10)**

### Hot Bowl Lunch

Individual hot bistro bowls choose one from the following options:

- Hokkien noodles with seasonal vegetables;
- Mushroom risotto with shaved parmesan;
- Thai green chicken curry with jasmine rice;
- Penne carbonara with bacon and mushroom;
- Soup of the week

Fresh seasonal fruit platter  
Orange juice

**\$32 per person (min of 10)**

### Mediterranean Lunch

IToasted 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)**

**Pricing includes GST  
Delivery charges apply**

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

### 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

**\$24.00 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

**\$32 per person (min of 10)**

### Popular 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 \$5per person  
Salted caramel slice \$4.50 per person  
Disposable plates, cups, and napkins \$1.75 per person