



Cold Luncheon

Minimum of 15 guests

This is ideal for a Casual Melbourne Cup catering option; fully inclusive of Cutlery Packs (knife, fork & napkin) and Compostable/recyclable Plates.

The Roast Buffet menu can be delivered to you 15 minutes prior to your planned eating time hot, sliced, and ready to eat in our Eco-friendly compostable catering food trays.

Delivery charges apply

MENU

Baked Chicken Breast with Honey, Saffron & Rosemary (GF):

Marinated infused with Honey, Saffron, Rosemary & Lemon

Gourmet Vegetarian Frittata (V, GF):

House made Vegetarian Frittata served with a tangy Tomato Relish

Spiced Cauliflower & Broccoli Salad (GF):

Charred Spiced Cauliflower & Broccoli, Currants, Coriander & Yogurt Dressing

Pumpkin Rocket Danish Fetta Salad (GF):

Roasted Pumpkin Fetta Rocket Vina Cotto

Homemade Potato Salad (GF):

Diced potatoes, onions, green capsicum, and parsley in a homemade mayonnaise dressing.

Assorted dinner rolls:

White, Wholemeal, Sesame Seed, and Butter portions

Set Menu – Unstaffed

Minimum 15 Guests: \$31.15pp

If you would like to add Dessert, please see our [Sweet Platter Box](#) options

You may wish to add:

Wild One Organic Pineapple Juice 360ml: \$5.00

Wild One Organic Banana Mango Apple Juice 360ml: \$5.00

Wild One Organic Lean Green Juice 360ml: \$5.00



Wild One Organic Apple & Guava Juice 360ml: \$5.00

Bottled Water 600ml: \$3.00

Soft Drinks 375ml: \$2.95

Eco-friendly recyclable cups 280ml (25 per pack): \$5.50

