

Conference Menu Selections

December
2009

Breakfast

Continental Buffet Breakfast

Selection of breads & pastries
Fresh fruit
Selection of chilled fruit juices
Selection of teas & filtered coffee

Variety of cereals
Yoghurt
Assortment of Beerenberg jams & conserves

Fully Cooked Buffet Breakfast

Continental buffet, plus a delicious selection of:

Eggs, cooked to your liking
Roast Tomato
Mushrooms
Hash browns

Bacon
Chipolatas
Baked beans

Business Express Breakfast

Warmed Croissants (Ham & cheese; Chocolate filled; Plain with jam & cream)
Fresh fruit & yogurt

Business Plated Breakfast

Plated selection of scrambled eggs, bacon, sausage & tomato

Morning & Afternoon Tea

Morsel Selections

Assorted mini muffins
Scones with jam & cream
Savoury pinwheel scones
Selection of cakes & slices

Sliced fresh fruit
Sweet selection of mini croissants
Warm cheese & bacon rolls
Whole fruits

Buffet Lunch

Main Dish Choices – served with rice, pappadums & raita

Thai green chicken curry
Beef stroganoff
Lamb rogan josh

Moroccan lamb
Butter chicken

Main Dish Choices – served with pasta & shaved parmesan cheese

Penne bolognaise
Chicken & mushroom carbonara
Smoked salmon & spinach with mustard cream
Mediterranean with olives, spanish onion & semidried tomatoes
Chorizo sausage, tomato & basil

BBQ Buffet Lunch

Traditional BBQ

Marinated chicken skewers
Seasoned minute steaks
Selection of fresh tossed salads
Chutneys, mustards & sauces

Gourmet sausages
Mustard & cream potato bake
Crusty breads
Seasonal fruit platter

Gourmet BBQ

Marinated char grilled octopus
Rosemary & garlic minute steaks
Gourmet sausages
Selection of fresh tossed salads
Chutneys, mustards & sauces

Honey soy chicken sticks
Lemon peppered prawn skewers
Mustard & cream potato bake
Crusty breads
Seasonal fruit platter



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Sample Menu

Dinner

Soup

Cream of Butternut Squash with Fetta and Truffle Oil
Thyme infused Cauliflower and Bacon
Gazpacho with Extra Virgin Olive Oil
Carrot and Coriander with Chilli Salt

Entrée

Antipasto Platters to Share with Marinated Vegetables and Cured Meats
Goats Cheese and Cherry Tomato Tart with Rocket
Vodka cured Trout with Orange Segments, Prawns, Volcanic Salt and Dill Emulsion
Garlic Buttered Bug Tails with char-grilled Lemon and Mesclun
King Prawn Cocktail with shredded Iceberg and Marie Rose Sauce
Herb Crusted Beef Carpaccio with Rocket, Parmesan and Extra Virgin Olive Oil
Garlic and Rosemary Marinated Saltbush Lamb Cutlets with Spicy Tomato Relish
Twice cooked Pork Belly with Pumpkin Puree and Glazed Baby Apple
Confit Duck Salad with Chi Herbs and Hot Sour Dressing

Main *(All served with Bread Rolls and Side of Vegetables)*

Sweet Potato Rosti with Summer Vegetables and Gorgonzola Dolce
Roast Swordfish with Saffron Rice, Julienne Salad, Nahm Jim
Atlantic Salmon with Garlic crushed Chats, Asparagus and Orange Hollandaise
S.A. Snapper with Pepperonata Sauce and Rocket
Garlic and Rosemary Marinated Saltbush Lamb Cutlets with Spicy Tomato Relish
Confit Duck Legs with Braised Red Cabbage, Corella Pear and Shiraz Jus
Watsonia Organic Pork Rib Eye with Dauphinoise Potato, Roast Apple and Cider Sauce
Bacon and Camembert stuffed Chicken Breast with Broccolini, Mash and Sage Cream Sauce
Peppered Sirloin with Confit Tomato, Herbed Potato Galette and Béarnaise Sauce

Dessert

Coconut Crème Brulee with Pistachio Nut Biscotti
Passionfruit Pannacotta with Grilled Peach Cheeks and Lime Sorbet
Cabernet Sauvignon Poached Pear with Mixed Berries and Cinnamon Reduction
Summer Pudding with Old English Toffee Ice Cream
Tiramisu with Chocolate Ice Cream
Seasonal Fruit Salad with Vanilla infused Yoghurt

Pre-Dinner Cocktail Food

Morsel Selections

Gazpacho Shots with Extra Virgin Olive Oil
Scallop Shooters with Nahm Jim
Selection of Oysters
Cucumber cups with Prawns and Aioli
Mozzarella stuffed Aranchini's
Mini Goat's Cheese and Cherry Tomato Tartlets
Prawn Twisters with Sweet Chilli
Rare Roast Beef with Horseradish Cream
Gratinated Baby Artichokes with Béarnaise
Asparagus Tips and Prosciutto
Wholemeal Crouts with Crème Fraiche and Trout Roe



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