

# Conference Menu Selections

## Sample Menu

### Breakfast

#### Continental Buffet Breakfast

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

Variety of cereals  
Yoghurt  
Assortment of 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 Plated Breakfast

Plated selection of scrambled eggs, bacon, sausage & tomato

### Homemade Morning & Afternoon Tea

#### Morsel Selections

Assorted muffins  
Scones with jam & cream  
Savoury cheese scones  
Light & crispy danishes  
Yeast bun

Warm selection of cakes  
Donuts  
Sliced fruit platter  
Whole fruits

### Buffet Lunch

*All dishes served with fresh seasonal salad*

#### Main Dish Choices - served with rice & condiments

Beef stroganoff  
Sweet & sour pork  
Beef & asparagus  
Tempura battered fish in honey glaze  
Thai chicken curry

Singapore noodles with vegetables  
Chicken A'la king  
(red & green capsicum & mushroom cream sauce)  
Chicken with tarragon & mushroom  
Pork with honey braised vegetables

#### Main Dish Choices - served with pasta & shaved parmesan

Veal ravioli with sauce neapolitan  
Spaghetti bolognaise  
Chicken & mushroom carbonara  
Vegetarian ravioli with sun-dried tomato cream sauce

### Pre-Dinner Cocktail Food

#### Mini Spring Rolls

Served with a sweet chilli sauce

#### Italian Meatballs

Served with a tomato relish dipping sauce

#### Mini Quiches

#### Battered Prawn Tails

Potato baskets with cheese

#### Thai Fish Cakes

Homemade Vegetarian Pasties

#### Deep Fried Wontons

Served with soy sauce

#### Salt & Pepper Squid

#### Mini Dim Sims

Served with soy sauce

#### Cocktail Frankfurts



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## Sample Menu

### Dinner

#### Soup

##### Pumpkin Soup

Cream of pumpkin with roasted almond flakes

##### Soup Duo

Basil, tomato, roasted pumpkin & coriander, topped with sour cream

##### Potato, Leek & Bacon Soup

Creamy potato & leek soup with diced bacon pieces

#### Entrée

##### Crispy Skin Chicken Salad

Crispy skin chicken breast on gourmet lettuce with semi-dried tomato & balsamic vinegar dressing

##### Spinach & Mushroom Tart

Individual spinach & mushroom tart, topped with cheese

##### Prawn & Avocado Salad

Fanned avocado & prawns served with a tomato salsa & toasted pita bread

##### Chicken & Mushroom Pastry

Succulent chicken pieces sautéed with mushrooms & onions, napped with a champagne volute & served in a puff pastry case

##### Chicken Satay

Chicken tenderloin marinated in Thai spices, served with pilaf rice & peanut sauce

##### Lamb Salad

Warm lamb back strap with gourmet lettuce, roasted roma tomatoes & prosciutto served with balsamic vinegar dressing

##### Vegetarian Cannelloni

Topped with a tomato, herb & olive sauce with cheese

##### Scallop Kilpatrick

Scallops wrapped in bacon with a helping of Kilpatrick sauce served on a bed of fluffy white rice

#### Mains - served with bowls of fresh salad & seasonal vegetables served to the table

##### Macadamia Chicken

Filled with avocado & roasted with macadamia nuts, served with mango sauce

##### Atlantic Salmon

Grilled fillet served on a bed of mash potato & topped with mango & mint salsa

##### Chicken Filo

Fresh chicken breast filled with spinach & cream cheese, wrapped in filo pastry, baked until golden brown & served with whiskey garlic cream sauce

##### Roasted Pork Loin

Served on a potato rosti with traditional gravy

##### Marinated Baked Fillet of Barramundi

Served with a black pepper, caper & chive butter

##### Char Grilled Vegetable Stack

With grilled fetta, seasoned in basil pesto & napoli sauce

##### Lamb Wellington

Tender lamb steaks topped with a mushroom paté wrapped in puff pastry & served with a creamy mushroom sauce

##### Chicken Ballantine

Boneless chicken pocketed with asparagus, wrapped in bacon & served with a rich hollandaise sauce

##### Peppercorn Encrusted Roast Beef

Roast beef served medium with a traditional gravy & Yorkshire pudding

##### Angus Beef fillet\*

Served medium with a swiss brown mushroom sauce (\*Additional \$3.00 applies)

#### Dessert

##### Brandy Snap Basket

Filled with fresh seasonal fruit, ice cream & raspberry coulis

##### Individual Pavlova

Marshmallow meringue topped with Chantilly cream & fresh seasonal fruit accompanied by a berry coulis

##### Apple Strudel

Country classic with a wonderful mix of ripe apples, sultanas & cinnamon, encased in crisp flaky pastry & served with vanilla ice cream

##### Day Night Chocolate Mousse Cake

Chocolate sponge with contrasting layers of dark & light mousse fillings, topped with chocolate ganache, served with Chantilly cream

##### Strawberry Cheesecake

A light & fluffy strawberry cheesecake decorated with Chantilly cream & fresh strawberries

##### Berry Pudding

Light & fluffy vanilla pudding with a cascading berry sauce, served with vanilla ice cream

##### Brandy Alexander Profiteroles

Golden profiteroles filled with fresh cream & drizzled with decadent brandy Alexander sauce

##### Crème Caramel

A light velvet custard drizzled with a toffee sauce

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