UNSW Conference menus

UNSW Conference menu
$43.25 + GST per person

Morning tea
Daily selection of biscuits and slices, such as:
*Honey and almond cake; Dark chocolate fudge cake; A selection of shortbread; Carrot cake
Coffee and a selection of teas, orange juice, mineral water

Lunch
Selection of gourmet sandwiches on a variety of breads including Turkish, bagels, baguettes, wraps, multigrain, white, wholemeal, rye, such as:
*Rare roast lamb, tabouli, hommos and mixed leaves; Shaved Virginia smoked ham, dried tomato, pesto and mixed leaves; Chicken Caesar with bacon bits, mini croutons, Caesar dressing and cos lettuce; Salmon, capers, parsley, lemon mayonnaise and watercress; Chargrilled vegetables (zucchini, red capsicum, eggplant), Brie, tomato jam and mixed leaves
Premier cheese and crackers
Seasonal fresh fruit platter
Coffee and a selection of teas, orange juice, mineral water

Afternoon tea
A selection of biscuits and slices
Coffee and a selection of teas

Premium Conference menu
$53.10 + GST per person

Morning tea
Flourless mini orange jaffa cakes
Or
Petit friands in a variety of flavours such as Lemon; Passionfruit; Raspberry; Coffee
Coffee and a selection of teas, orange juice, mineral water

Lunch
Selection of assorted gourmet rolls and sandwiches
Selection of seafood and vegetarian sushi rolls
Avocado, asparagus and cherry tomato salad
Premier cheese and crackers
Seasonal fresh fruit skewers with dipping yoghurt
Coffee and a selection of teas, orange juice, mineral water

Afternoon tea
A selection of biscuits and slices
Coffee and a selection of teas

Phone: 02 9663 4840
Fax: 02 9663 4841
PO Box 223 Kensington NSW 1465
Caterers Gold Licence 105
www.gastronomy.com.au

Boardroom Caterer of the Year
Site Caterer of the Year 2005
Venue Caterer of the Year 2003
Small Business of the Year - Services 2003
UNSW Conference menus

Active Ate Conference menu
$74.95 + GST per person

Morning Recharge
Individual snack packs of Australian dried apricots, pears and muscats with roasted almonds, raw cashews and macadamias
Coffee and selection of teas, orange juice and ruby red grapefruit juice

Lunch
Lamb skewers with lemon and oregano
Nicoise salad - seared tuna on a salad of green beans, fresh basil, sliced red radish, steamed Nicolla potatoes and kalamata olives
Pita bread falafel wrap hot off the grill
Beetroot and mint salad
Mixed leaf salad with tomato, cucumber, avocado, mushrooms, snow pea sprouts
Rye and wholegrain breads
Bite-size crepes with mango and coconut
Seasonal fresh fruit salad with rosewater syrup
Orange juice and mineral water
Coffee and selection of teas

Afternoon rejuvenation
Meringue bites in traditional, chocolate and passionfruit
Parmesan shortbread
Coffee and selection of teas, V8 Vegetable Juice and V8 Citrus Splash “poppas”

Corporate Conference menu
$78.60 + GST per person

Morning tea
A selection of sweet bites such as Raspberry almond layers; Double chocolate sandwiches
Selection of seasonal whole fresh fruit
Coffee and selection of teas, orange juice and ruby red grapefruit juice

Lunch
Char-grilled chicken pieces with rosemary and lemon
Javanese salad of steamed vegetables, tofu and egg served on steamed rice with a warm, freshly roasted peanut sauce
Vietnamese rice paper rolls with avocado and mint
Caramalised balsamic onion, baby spinach, sweet potato, pine nuts, olive and fetta salad
Mixed leaf salad
Selection of seeded sourdough rolls
Selection of premier cheese with preserved fig, fresh pear and Pane Croccante
Vanilla profiteroles with caramel
Coffee and a selection of teas, orange juice and mineral water

Afternoon tea
Mini white chocolate mud lamingtons
Selection of seasonal whole fresh fruit
Coffee and selection of teas