

Menu TD-A-10
Based on 10 people
$\$ 490$ per person

## Breakfast

Mini Pain au chocolate V
Fresh fruit skewers $V$
Mini ham n cheese croissants

## Mains

(choose 3)
Philly cheesesteak sliders 10 pcs
Herbed lamb chops 15 pcs
Canadian honey glazed ham 3 kg
Crispy chicken fillets with aioli 20 pcs
Chickpea curry with roti (small tray) V

## Sides

Aussie roasted baby potatoes salad with herbs, mild mustard mayo and cherry tomatoes (1 tray) V
Greek salad served with feta cheese and olives (1 tray) V
Roasted pumpkin, couscous, tomato, cheddar served with fresh basil dressing (1 tray) V
Selection of rolls with butter 15 pcs $V$

## Dessert

Walnut chocolate brownies $V$
Fresh fruit platter (1 tray) V

## Afternoon snacks 15pcs each

Mini sausage rolls
Mini veggie quiches $V$
Mini assorted cookies $V$


## Menu TD-A-20

## Based on 20 people

\$390 per person

## Breakfast

Mini Pain au chocolate $V$
Fresh fruit skewers V
Mini ham and cheese croissants

## Mains

(Choose 3)
Philly cheesesteak sliders (1 pc per person)
Herbed lamb chops (1 pc per person)
Canadian honey glazed ham
Crispy chicken fillets with aioli ( $2-3$ pcs per person)
Chickpea curry with roti or rice (1 tray) V

## Sides

(Choose 3)
Aussie roasted baby potatoes salad with herbs, mild mustard mayo and cherry tomatoes (2 trays) V
Greek salad served with feta cheese and olives (2 trays) V
Roasted pumpkin, couscous, tomato, cheddar served with fresh basil dressing (2 trays) $V$
Cumin roasted Cauliflower (1 tray) V
Selection of rolls with butter 25 pcs $V$

## Dessert

Triple fudge cake $V$
Fresh fruit platter (1 tray) V

## Afternoon snacks 20 pcs each

Mini sausage rolls
Mini veggie quiches $V$
Mini assorted cookies $V$


## Menu TD-B-20

Based on 20 people
\$390 per person

## Breakfast

Mini bacon rolls
Assorted mini Danish V
Fresh fruit skewers $V$

## Mains

(Choose 3)
Peri peri chicken
Beef and veggie skewers with sesame dressing
Baked salmon fillet with lemon and herbs
Stir fried baby corn, peppers, broccoli, carrots with garlic and onions served with rice $V$

## Sides

(Choose 3)
Potato salad with chives $V$
Caesar salad with parmesan and croutons
Roasted veggies, quinoa, roasted tomatoes, red onion and eggplant with Italian dressing $V$
Roasted broccoli with crispy garlic $V$
Chicken skewers with peanut satay sauce
Selection of rolls with butter 25 pcs $V$

## Desserts

Blueberry cheesecake $V$
Fresh Fruit platter $V$

## Afternoon snacks

Chocolate chip cookies V
Onion pakodas $V$

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## Menu TD-C-20

## Based on 20 people

\$495 per person

## Breakfast 20 pcs each

## (Choose 2)

Mini bacon rolls
Assorted mini danish V
Ham and cheese mini croissants
Mini pain au chocolate $V$

## Starter

(Choose 2)
BBQ Chicken wings
Vegetable spring rolls with sweet chilli sauce $V$
Chicken skewers with homemade satay sauce
Swedish meatballs with dipping sauce
Veggie skewers $V$

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## Mini Sliders

 <br> (Choose 1) <br> Pulled pork with BBQ sauce <br> Philly cheese steak <br> Pulled Chicken with homemade Nepalese sauce}

## Mains <br> (Choose 2)

Peri peri chicken with veggies
Beef sirloin and veggie skewers
Baked salmon fillet with lemon and herbs
Stir fried baby corn, peppers, broccoli, carrots with garlic and onions served with rice $V$

## Sides

(Choose 3)
Potato salad with chives $V$
Caesar salad with parmesan and croutons $V$
Roasted veggies, couscous, tomatoes, red onion and eggplant with Moroccan dressing $V$
Roasted broccoli with crispy garlic $V$
Selection of rolls with butter 20 pcs $V$

## Desserts

Blueberry cheesecake $V$
Fresh Fruit platter V

Afternoon snacks
Chocolate chip cookies $V$
Mini veggie quiche $V$

