

Minimum of 15 people

Choose a minimum of 4 items from the Hot and Cold Selection

Plus your choice of extras (costs detailed below)

Tea and coffee included

Orange Juice \$8.00 per litre

Hot Dishes \$7.00 per item

Chicken with chorizo, artichokes, mascarpone and potato

Tagine of chicken, manzanilla olive and sweet potato with chermoula

Coconut chicken curry with toasted peanut, cauliflower and green beans, kaffir lime rice

Chicken bahmi goreng with green onion, lime, coriander and bean sprouts

Mussaman beef curry with bamboo shoots, cassia and toasted peanuts served with steamed rice

Beef fattah with toasted almonds and garlic yoghurt sauce, served with Lebanese bread

Mauritian beef curry with tomato and coconut chutneys served with wild rice

Lamb tikka with spiced eggplant and tomato raita served with garlic naan bread

Cuban pork in mojo sauce with sweet potato and orange

Pork and green peppercorn curry with Thai basil and jasmine rice

Malaysian fish sambal with galangal, tamarind and coconut served with roti

Vegetarian Hot Dishes \$6.00 per item

Mexican bean, tomato and chipotle stew with garlic and cumin, served with wild rice

Pumpkin, chilli and basil stir fry with toasted pinenuts and spring onion

Roasted root vegetable ratatouille with oregano and parmigiano

Chickpea and yellow lentil dhal with coriander and ginger yoghurt

Stir fried Asian greens and silken tofu with rice noodles and toasted cashews

Potato and green pea curry with baby spinach

Pasta putanesca with tomato, olive and caper sauce

Pastry Items \$6.00 per item

Mushroom, sage and ricotta frittata

Roast pumpkin and feta frittata

Spinach and feta quiche

Potato curry rolls with raita

Vegetable samosas with minted yoghurt

Green pea kachori with mint chutney

Bacon and mushroom quiche

Lamb shank and mint pie

Chicken and kumara pie

Leek and blue cheese quiche

Smoked salmon and dill quiche

Pancetta and leek tortilla

Salads

\$5.50 per item

Greek salad with tomatoes, Kalamata olives, feta, cucumber and oregano
Baby spinach and endive salad with semi dried tomatoes, crispy bacon and avocado
Marinated artichoke, green bean, olive and feta salad
Pearl barley with tomato, mint and preserved lemon
Caesar salad with cos lettuce with egg, bacon, croutons, parmagiano and anchovy dressing
Thai beef salad with pak chii, lime dressing and toasted rice
Red pepper, aubergine and Israeli couscous salad with preserved lemon dressing and fresh mint
Fattoush salad with cucumber, tomato and radish, lemon garlic dressing
Chinese potato salad with green onion, coriander and sesame lime dressing
Red potato salad with celery, gherkins, seed mustard and fennel
Curried kumara salad
Potato, bacon and tarragon salad (seasonal)

Breads

\$5.00 per item

Five grain roll with pastrami, kraut and provolone cheese
Spelt roll with spicy pork, green capsicum and apricot chutney
Sourdough roll with ham, dijon and rocket
Chilli corn bread with smoked chicken, avocado and bacon
Mini bagel with turkey, salad, cranberry and mizuna
Potato rolls with tuna salad, crispy cos and capers
Flat bread with smoked chicken, avocado and watercress
Mini bagels with smoked salmon and cream cheese
Ploughmans beef sandwich with pickles and cheddar

Wraps

\$6.00 per item

Falafel and feta wrap
Chicken, spinach and pesto wrap
Tandoori chicken wrap
Tuna salad wrap with gherkins
Roast beef wrap with mild jalapeno and cheddar
Salumi wrap with artichokes and cos lettuce
Grilled vegetable wrap with green olive and chevre

Extras

\$3.50 per item

Green garden salad
Platter of seasonal fruits
Chef's selection of sweet slices

**Restaurant Associates reserve the right to substitute ingredients according to seasonality
Please advise at your earliest convenience any dietary requirements
Additional vegetarian options available on request
All prices are exclusive of GST**