

LIGHT BUFFET BREAKFAST *(minimum 10 guests)*

Served with disposable plates, cutlery and napkins. Food drop only.

Sweet treats

- Chocolate fudge brownie (gf, v)
- Yoghurt cups / blueberry compote / granola crunch (v)
- Fruit skewers / truffles honey / pistachio dust (gf, v)

From the bakery

- Bacon and egg pies / tomato relish
- Avocado / feta / croissants (v)
- Wild mushroom frittatas (gf, v)

WORKING LUNCH PLATTERS *(minimum 10 guests)*

Served with disposable plates, cutlery and napkins. Food drop only.

- Quiche Lorraine / tomato chutney
- Spinach / fetta frittata / caramelized onion jam (gf, v)
- Buffalo mozzarella basil tart / parmesan gratin (v)
- Duo of house salads (gf, v)
- Seasonal sliced fruit platter (gf, v)
- Rocky road slice (v)

BAKERY LUNCH PLATTERS *(minimum 10 guests)*

Served with disposable plates, cutlery and napkins. Food drop only.

- Bacon roulade / mushroom pate / mozzarella cheese
- Silverbeet fetta pie / black onion jam (gf, v)
- Veal pasties / bush tomato chutney
- Duo of house salads (gf, v)
- Seasonal sliced fruit platter (gf, v)
- Chef selection of petite sweets

PLOUGHMAN LUNCH PLATTERS *(minimum 10 guests)*

Served with disposable plates, cutlery and napkins. Food drop only.

- Daily fresh breads / butter
- Sliced / cured / smoked meats / dips / terrine
- Pickled / charred vegetables / mustard (v)
- Seasonal sliced fruit platter (gf, v)
- Boutique cheese platter / crisps / condiments (v)

gf – gluten free, v – vegetarian, vg – can be served vegan

FULL BUFFET – OPTION 1 *(minimum 10 guests)*

Full service, crockery and cutlery.

Variety of bread / parsley butter (gf, v)

Sides

- Five bean salad / cranberry / spinach (gf, v, vg)
- Roast kipfler / horseradish creme fraiche / pancetta (gf)
- Baby cos / tempered tomatoes / ranch (gf, v, vg)

Mains

- Chicken roulade / spinach / wild mushroom (gf)
- Potato gnocchi / Napoli sauce / ricotta / baby spinach (v, vg)
- 12-hour slow cooked black Angus beef / roast shallot / jus (gf)

Treats

- Boutique cheese platters / quince paste / crisp breads (gf, v)
- Sliced seasonal fruit platter (gf, v, vg)

FULL BUFFET – OPTION 2 *(minimum 10 guests)*

Full service, crockery and cutlery.

Variety of bread / parsley butter (gf, v)

Sides

- Roasted root vegetable / candied onion / braised red cabbage (gf, v, vg)
- Wakame / noodle salad / fragrant herbs / Nam Jim (v)
- Buttered greens with dukkah and feta (gf, v, vg)

Mains

- Eggplant parmigiana / Napoli sauce / grana padano (gf, v, vg)
- Thai crusted Atlantic salmon / lime aioli (gf)
- Moroccan chicken tagine / minted yoghurt (gf)

Indulge

- Chocolate hot pots / mascarpone (gf, v, vg)
- Lemon tarts / clotted cream / candied lime
- Strawberry shortcake / berries (gf, v, vg)

gf – gluten free, v – vegetarian, vg – can be served vegan

Please contact Kerri Trail for all inquiries and orders:

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