

WORKING BUFFET LUNCH I

SOUPS

(choose one)

Cream of Pumpkin & Curry Soup

Wild Mushroom Soup

Fish Chowder

Cold Potato & Leek Soup

Chilled Carrot & Ginger Soup

SELECTION OF COLD CUTS & CHEESES

Country Ham | Roast Beef | Roast Turkey | Imported Salami

Cheddar Cheese | Brie Cheese

TUNA SALAD

with Celery & Chives

HEARTS OF ROMAINE WITH AIOLI DRESSING

shaved Parmesan Cheese & Roasted Pecans

PASTA SALAD

with Grilled Vegetables & Fresh Herbs

TERRA CHIPS

(all root vegetable chips)

Selection of Bread & Condiments

MINIATURE FRENCH PASTRIES

No Soup | **\$29** per person

With Soup | **\$39** per person

Selection of Sodas & Juices | **\$6.50** each

SANDWICH LUNCHEON

Assorted Sandwiches

Tuna | Egg | Ham & Cheese | Turkey & Swiss | Chicken Salad

All on Premium Rustic Breads served with Potato Chips

\$18 per person

WORKING BUFFET LUNCH II

TOMATO MOZZARELLA SALAD

Drizzled with Olive Oil & Sea Salt

CAESAR SALAD

Traditional Caesar Salad served with Croutons

MEDLEY OF VEGETABLES

ROASTED POTATOES

CATCH OF THE DAY

Pan-fried with Lemon Butter Sauce

ROASTED CHICKEN

served with a Rosemary Mushroom Sauce

MINIATURE DESSERT SELECTION

\$65 per person

Plus 17% service charge

STAFFING, DELIVERY AND EQUIPMENT CHARGES

Staff charges on your final bill are based on industry agreed rates
From the time they start setting up until the function is finished and cleared.

Restaurant Manager | \$75 for the event time | 3 hours minimum

Executive Chef | \$75 for the event time | 3 hours minimum

Chef | \$45 per hour | 3 hours minimum

Waiter | \$45 per hour | 3 hours minimum

Bartender | \$45 per hour | 3 hours minimum

Porter | Event Setup | \$25 per hour
(prior event set up)

or

17% Service Charge
(whichever is higher)

EQUIPMENT

China, cutlery, glassware and linens | \$4.50 to \$8.50 per person

Chairs | \$9 each

Printed Menu | \$3 each