

Corporate Working Lunches

Presented on square china clean returnable platters, or non-returnable first-class disposable platters at extra cost. A minimum of three (3) clear working days notice required. Available for pick-up or delivery (cost applies)

SMALL ROLLS

Capeseed square

Sourdough round

Pane di casa oblong

\$7.10 per unit

SANDWICHES

Triangle sandwiches (4 points per serve) ***\$7.80***

Ribbons (3 fingers per serve/triple layered) ***\$9.90***

Baguettes (halves) ***\$8.80***

Wraps (large halves) ***\$8.80***

For the above range a selection of healthy, delicious and generous fillings may include:

Curried egg

Leg ham

Pastrami

Roast chicken

Smoked turkey

Swiss cheese

Tuna and chives

Vegetarian/avocado

with plentiful gourmet lettuce mix,
shredded carrot, Roma tomato/relish

GLUTEN-FREE available pre-ordered

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Corporate Working Lunches

(Continued)

HEARTY SOUPS

(minimum of 15 serves)

Ready to serve. All made from fresh local ingredients in our kitchen.

Traditional vegetarian minestrone

Thick winter root vegetable and lentil with crunchy thyme and parmesan crumbs

Creamy pumpkin

Creamy Swiss mushroom

\$11 per serve

SUBSTANTIAL SALADS

as MAINS – minimum of 15 serves. Made fresh in our kitchen from locally sourced produce. Vegan bases, protein/cheese can be added

Kale Caesar

Mixed grape tomatoes, shredded kale, chopped romaine, lime juice w ranch cashew dressing and garlic croutons

Spicy Thai

Roasted sesame tofu, raw corn, cucumber, shredded cabbage, basil, coriander, spicy sunflower seeds, rocket, chopped romaine, lime juice, w spicy cashew dressing and crunchy noodles

Guacamole Greens

Avocado, grape tomatoes, Spanish onion, tortilla chips, mesclun mix, lime juice, and coriander w vinaigrette and jalapeno

Hommus Tahini

Herb falafel, hommus, grape tomatoes, Spanish onion, cucumber, za'atar bread crumbs, shredded kale, chopped romaine, w cucumber tahini yoghurt dressing

Lentil & Avocado

Avocado, black lentils, soy spiced broccoli, raw beetroot, cucumber, shredded carrot, basil, roasted walnuts, rocket, chopped romaine w sticky balsamic vinaigrette

\$16 per serve

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Corporate Working Lunches

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WARM BOWL SALADS

Curry Cauliflower

Curry roasted cauliflower, shredded cabbage, coriander, golden raisins, quinoa, rocket, w hot sauce and cucumber tahini yoghurt dressing

Harvest Bowl

Soy sesame roasted brussel sprouts, cumin roasted sweet potato slices, sliced apples, roasted walnuts, mesclun mix, chopped romaine, cranberries w maple vinaigrette

Curry Chickpea Bowl

Chickpeas, carrot ribbons, shredded cabbage, golden raisins, coriander, roasted almonds, quinoa, baby spinach w curry yoghurt dressing

Wild Rice Mushroom

Roasted sesame tofu, warm Portobello mix, raw beetroot, cucumber, basil, spicy sunflower seeds, wild rice mix, shredded kale w miso sesame ginger dressing

\$18 per serve

Corporate Working Lunches

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WARMED OPTIONS

(minimum of 15 serves)

Croissants (medium size)

With baby spinach, shredded cheese, Roma tomato, and Moroccan jam
or with shaved leg ham, cheese and Roma tomato ***\$8.60 per serve***

Potatoes (stuffed medium and baked)

Vegetable lentil and cheese / chilli with red kidney beans both
with avocado and sourceam ***\$12 per serve***

Frittata wedge (spicy Spanish with chorizo, or vegetarian) ***\$12 per serve***

Lasagna (traditional meat, or roast layered vegetable with ricotta and Napolitano sauce) ***\$12 per serve***

Deep dish tart slices – chargrilled vegetable and ricotta ***\$12 per serve***

Vegan sweet potato, lentil and spring onion burgers with tzatziki ***\$12 per serve***

Moussaka (vegetarian – eggplant, potato, and chickpea) ***\$14 per serve***

Chicken thighs, baked Tandoori style with raita ***\$14 per serve***

Lamb mint meatball tagine with Greek yoghurt and herbs ***\$14 per serve***