



Corporate Working Lunches

Presented on returnable platters, baskets and boards
 Minimum of three clear working days' notice
 Pick up, or delivery (cost applies)

Fresh Rolls or Sandwiches Selection

Rolls may include:

Bagels	Sourdough round	
Capeseed square	Low GI Hi-fibre\$10.00 per unit
Diamond rolls		
Multigrain half baguette	Lepinja cut in halves \$12.00 per unit
Sandwiches cut into triangles (four points).....		\$11.50 per unit
Gourmet ribbon sandwiches (three fingers per serve, triple layered		\$12.00 per serve

Wraps

Whole, generously filled wrap cut into halves..... \$14.00 per unit

Fillings

for the above selections all with plentiful gourmet lettuce mix, shredded carrot, relishes and condiments that may include:

- Chicken, celery and mayonnaise
- Curried egg and chive
- Roast beef, tomato and tomato relish
- Rainbow roasted vegetables w hummus (zucchini, capsicum, pumpkin, and eggplant)
- Roast chicken, avocado and Moroccan jam
- Shaved leg ham, matured cheese, tomato and grain mustard
- Smoked turkey breast, avocado and cranberry
- Swiss cheese, tomato, avocado and corn relish
- Tuna, mayonnaise, tasty cheese and chives
- Bocconcini, avocado, tomato and basil pesto

Note : gluten-free and vegan options available pre-ordered at extra cost



Corporate Working Lunches

(continued)

Hearty Soups w Fresh Crusty Rolls

Minimum of 15 serves, freshly made and hot ready to serve

- Hearty traditional minestrone vegetable based or w pancetta
- Thick winter root vegetable and lentil w crunchy thyme and parmesan crumbs
- Creamy thick pumpkin
- Chunky chicken vegetable
- Chicken and sweetcorn\$16.00 per serve

Plant-based Substantial Salad Boxes

Individual presentation for a minimum of 15 serves

Protein can be added to salad at extra cost:

- marinated feta, or grilled haloumi.....\$10.00 per serve
- grilled cajun chicken fillets.....\$12.00 per serve
- seared Atlantic salmon fillet.....\$14.00 per serve

Salad Box Cold Varieties - full meal serve

Spicy Thai tofu salad (roasted sesame tofu, raw corn, spring onions, bean shoots, cucumber, shredded red cabbage, julienne carrot, cos lettuce, coriander, spicy toasted tamari sunflower seeds w spicy sesame dressing (Vegan).....\$22.00 per serve

Guacamole greens (avocado, grape tomatoes, cucumber, red capsicum, Spanish onion, mesclun mix, tortilla chips, fresh coriander w jalapeno lime vinaigrette) (Vegan).....\$22.00per serve

Falafel hummus (herb falafel, hummus, grape tomatoes, cucumber, red capsicum, Spanish onion, cos lettuce w lemon tahini dressing and zaatar) (Vegan).....\$22.00 per serve



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(continued)

Salad Box Plus Varieties – full meal serve

- Black lentil, avocado and beetroot (roasted beetroot, avocado, black lentils, soy spiced broccoli, cucumber, mesclun mix, julienne carrot, spring onions, and roasted walnuts w sticky balsamic vinaigrette) (Vegan)..... \$23.00 per serve
- Curried cauliflower and chickpea (curry roasted cauliflowerettes and chickpeas, shredded red cabbage, carrot ribbons, quinoa, cos lettuce, cucumber and chopped roasted almonds w tangy curried yoghurt dressing)..... \$23.00 per serve
- Harvest (soy sesame roasted Brussel sprouts, cumin roasted sweet potato slices, thin sliced green apples, chopped cos lettuce, cranberries, and roasted walnuts w lemon maple dressing)..... \$23.00 per serve
- Winter pumpkin and grain (cumin roasted jap pumpkin, brown lentils, brown rice, Spanish onion, crispy baby capers, currants, baby spinach leaves, and toasted pumpkin seeds w chopped parsley and whipped ricotta lemon zest dressing)..... \$23.00 per serve
- Spicy Udon tofu noodles (marinated tofu, broccolini, baby spinach, edamame, zucchini, shredded carrot, mushrooms, spring onions and noodles with chilli tahini sesame sauce)..... \$23.00 per serve



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(continued)

Warm Meal Options

Four (4) clear working days' notice required for a minimum of 15 serves

Spicy Spanish frittata slice w leeks, mushrooms, chorizo, semidried tomatoes, capsicum and chives.....\$22.00 per serve

Baked potatoes (large)

- chilli con carne w red kidney beans, cheese, avocado, sour cream
- vegan smoky baked cannellini beans w tomato and avocado salsa

..... \$24.00 per serve

Moroccan spiced baked chicken thighs, vegetables and chickpeas w couscous or quinoa GF \$25.00 per serve

Vegan moussaka (layered eggplant and potato slices w spicy chickpea lentil sauce) \$26.00 per serve

Lasagne (traditional or vegetable based) \$25.00 per serve

Creamy pumpkin, chickpea and spinach Korma w basmati rice \$25.00 per serve

Chicken tikka masala w basmati pilaf rice and cumin lime yoghurt..... \$26.00 per serve

Lamb mint meatball tagine w mixed leaves, herbs and yoghurt \$26.00 per serve