



## Tray lunch menu C

As at 4 February 2019

***Our caterer will donate \$1 from every lunch tray to a local charity. Thank you for your support.***

*All prices exclude GST and are subject to change without notice. Tray lunches are served cold and items cannot be substituted – minimum 5 trays of same type per order.*

**Four item tray lunch, \_\_\_\_\_ \$24.00pp**

### **Tea/Coffee is included**

Includes pump pots of L'affare filter coffee and hot water, herbal tea box, milk, milk jug, sugar and stirrers.

### **Tray 1**

Harvest seed roll - Leg ham, sweet mustard pickle, red pepper, mesclun and cheddar

Roasted kumara, rocket, sundried tomato, Haloumi and almond salad with pomegranate dressing (v, gf)

Spinach, chorizo, potato, tomato and feta frittata wedge with tomato chilli dip (gf)

Lemon fudge slice

### **Tray 2**

Sesame knot roll -Lemon pepper chicken, rocket, cucumber and pesto cream cheese

Prosciutto, walnut, mesclun, pear and feta salad with red wine dressing (gf)

Rocket, red pepper and Haloumi individual mini quiches (v)

Ginger kisses

### **Tray 3**

Olive roll -Peppered beef, horseradish cream, pickled red cabbage, rocket and Swiss cheese

Mexican salad -Chorizo, tomato, beans, corn and coriander with cos lettuce, tortilla crisps and avocado vinaigrette (df)

Thai pork spring rolls with sriracha mayo dip (gf)

White chocolate and caramel oat slice

#### **Tray 4 – Vegetarian (Healthy choice)**

Poppy plaid roll -Tomato, gherkin, cheddar, mesclun and beetroot hummus

Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (vegan, gf)

Spinach, artichoke, sundried tomato, olive and feta frittata with chargrilled vegetable relish (gf)

Fresh seasonal fruit skewer (v.gf.df)

#### **Tray 5- Vegan (Healthy choice)**

Sesame knot roll -Beetroot hummus, mesclun, tomato, avocado and alfalfa sprouts

Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (gf)

Spinach, pumpkin and walnut filo parcels

Raw chocolate coconut bars (gf)

#### **Tray 6 – Gluten free**

House made assorted sushi served with soy sauce, wasabi and pickled ginger (gf, df)

Cajun chicken, mesclun, cucumber, cashews and parmesan salad with Caesar dressing (gf)

Potato, bacon, mushroom, tomato and cheddar frittata with tomato relish (gf)

Passionfruit and crème fraiche friands (gf)

#### **Tray 7 – Paleo (Low carb)**

Spinach, mushroom, thyme and onion frittata

Chilli lime chicken skewer

Garden salad with sprouts and seeds with a Paleo dressing

Seasonal fruit salad with berry compote