

M E N U

LUNCH
QUICK
AND
EASY

HOT
BOXES

FRESH SALADS

AB-
BOTT'S
VILLAGE
BAKERY

SAVOU-
RIES
DELI-
COUS

Lunch

GOURMET BREADS

Sandwiches, Wraps, Rolls & Baguettes

Our gourmet range of sandwiches, wraps and rolls are made fresh daily with Abbott's Village Bakery breads.

Our chef prepares a range of fresh gourmet ingredients to fill these breads and vegetarian is a standard 30% inclusion.

Full list of our yummy flavours are available upon request.

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| Gourmet Turkish Breads | \$8.80 |
| Sandwiches Harvest Seeds & Grains, Light Rye, Rustic White, Farmhouse Wholemeal | \$6.60 |
| Gourmet Lavash Wraps Halves or Bite Sizes | \$8.50 |
| Gourmet Rolls Country Grains, Farmhouse Wholemeal | \$7.50 |
| French Baguette | \$8.40 |

SMALL BITES Minimum 5 serve per items

CLASSIC

\$2.50

per serve

Mini Arancinis (V)
Oriental Samosas (V)
Oriental Spring Rolls (V)
Garlic Prawn Twisters
Nori Sushi Roll
Mini Quiche Tartlet (V)
Mini Gourmet Pies
Moroccan Chicken Drummettes
Butter Chicken Tartlets
Creamy Mushroom & Thyme Tartlets (V)
Oriental Curry Puffs (V)
Free Range Grilled Portuguese Chicken Skewers

DELUXE

\$3.00

per serve

Frittata Slice of the Day (V) (GF)
Thai Fish Cake served with Sweet
Fresh Vietnamese Vegetarian Rice Paper Roll (V) (GF)
Thai Beef Salad Rice Paper Roll
Crumbed Prawns Served Thai Sweet Chili
Mini Chicken Parmigianas
Vegetarian Gyozas served with Ginger Soy (V)
Mini Tuna & Corn Pattie
Mini Margherita Pizza (V)
Italian Meatballs in Arrabiata Sauce
Baba Ghanoush Lavash Bite (V)

PREMIUM

\$3.50

per serve

Barramundi Fish Goujons served with Tartare
Japanese Crumb Chicken Goujon served with Aioli
Tempura Prawn served with Sweet Chilli Aioli
Tandoori Chicken Cutlets served with Raita (GF)
Spanish Chorizo & Bocconcini Skewers (GF)
Mini Chicken & Cream Cheese Roulade
Smoked Salmon & Cream Cheese Profiteroles
Mini Corn Fritters with Crème Fraiche (V)
Mini Rocket, Bocconcini & Parma Ham Pizza
Tomato Trilogy & Pesto on Focaccia (V)
Peking Duck Wrap
Blue Cheese & Spiced Jam on Toast (V)

* Prices valid for 2014

la mint.

EVENTS + GOURMET CATERING

V.119314

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EASY PICK LUNCHES Minimum 10 serves may apply

OPTION 1

\$15.50
per person

Assorted Gourmet Sandwiches & Lavash Bites
Mini Quiche Tartlets
Grilled Moroccan Chicken Skewers
Oriental Platter of Sushi, Spring Rolls & Samosas

OPTION 2

\$16.50
per person

Choice of
Goats Cheese, Roast Pumpkin, Spinach & Almond Tart
Spinach, Three Cheese & Cashew Pie
Gourmet Chicken, Leek & Tarragon Tart
Gourmet Steak & Ale Tart
Oriental Platter of Sushi, Spring Rolls & Samosas
Salad of the Day

OPTION 3

\$17.50
per person

Assorted Gourmet Turkish Breads
Mini Arancinis with Sweet Chilli Aioli
Honey Soy Chicken Drumettes
Sushi Platter
Salad of the Day
Seasonal Fruit Platter

OPTION 4

\$17.50
per person

Assorted French Baguettes
Mini Gourmet Pies
Mini Chicken Parmigianas
Oriental Platter of Sushi, Spring Rolls & Samosas
Salad of the Day or Fresh Fruit Platter

OPTION 5

\$19.50
per person

Hot Dish of the Day
Salad of the Day
Garlic Prawn Twisters
Sushi Platter
Seasonal Fruit Platter

OPTION 6

\$19.50
per person

Hot Dish of the Day
Salad of the Day
Sushi Platter
Assorted Petit Fours or Mini Cakes
Seasonal Fruit Platter

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Pick 'n' Choose

WORKING LUNCH BOXES Minimum 10 serves may apply

OPTION 1

\$15.00

per person

Choice of Gourmet Bread
Whole Fresh Fruit or Sliced Fruit
Sweet of the Day
Bottled Juice or Water

OPTION 3

\$17.50

per person

Hot Dish of the Day
Whole Fresh Fruit or Sliced Fruit
Sweet of the Day
Bottled Juice or Water

OPTION 4

\$18.50

per person

Choice of Gourmet Bread
Gourmet Salad of the Day
Whole Fresh Fruit or Sliced Fruit
Sweet of the Day
Bottled Juice or Water

HOT BOXES Minimum 10 serves may apply

\$9.50

\$7.50 large

small

Teriyaki Chicken & Rice
Classic Spaghetti Bolognese
Moroccan Chicken Spiced Cous Cous
Thai Green Curry Chicken & Rice
Malaysian Satay Chicken & Coconut Rice
Penne Mushroom & Sundried Tomato Carbonara (V)
Spinach & Ricotta Ravioli (V)
Kung Po Chicken & Cashew with Rice
Penne Alla Vodka (V)
Lentil Potato Curry served with Spiced Basmati (V)

OPTION 2

\$16.50

per person

Choice of:

Goats Cheese, Roast Pumpkin, Spinach & Almond Tart
Spinach, Three Cheese & Cashew Pie
Gourmet Chicken, Leek & Tarragon Tart
Gourmet Steak & Ale Tart

Salad of the Day
Whole Fresh Fruit or Sliced Fruit
Bottled Juice or Water

OPTION 5

\$22.50

per person

Hot Dish of the Day
Gourmet Salad of the Day
Choice of Two Small Bites
Sweet of the Day or Fresh Fruit
Bottled Juice or Water

SALAD BOXES Minimum 10 serves may apply

\$6.50

per serve

Israeli Cous Cous with Toasted Almonds & Roasted Peppers (V)
Moroccan Chicken & Spiced Cous Cous
Classic Greek (V) (GF)
Wild Rocket, Blue Cheese & Toasted Walnuts with Raspberry Vinegrattee (V)
Crispy Bacon Caesar
Edamame & Five Bean Rainbow Salad (V) (GF)
Pesto Spirali Pasta & Fetta (V)
Pumpkin, Spinach & Pine Nuts (V) (GF)
Cajun Spiced Potato Salad with Creamy Aioli

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TO SHARE

| | |
|--|-----------|
| <i>Anti Pasto Platter</i> Variety of Premium Cold Cut Meats & Cheeses, Marinated Olives, artichoke, eggplant, Dips & Grissini | \$6.50 pp |
| <i>Fresh Cut Seasonal Fruit Platter</i> | \$3.00 pp |
| <i>Dips N More</i> Fresh Vegetable Crudites, Turkish Breads and Trio of Dips | \$5.00 pp |
| <i>Australian Cheese Platter</i> Variety of Australian Cheese served with Quince Paste, Crackers, Dried Fruits & Nuts | \$5.50 pp |

BEVERAGES

| | |
|---|--------------------------|
| <i>Freshly Percolated Five Senses Tea & Premium Herbal Teas</i> | \$3.50 PP per session |
| <i>Fresh Juices</i> | \$1.50 PP |
| <i>Sparkling Water</i> | \$2.50 EA |
| <i>Chilled Bottled Water</i> | \$1.50 EA |
| <i>Chilled Soft Drinks</i> | \$2.00 PP |
| <i>Chilled Small Juice Bottles</i> | \$3.50 EA |
| <i>Fresh Juices & Soft Drinks</i> | \$3.00 PP |

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free

The above menu can also be provided for at external locations but equipment and setup surcharge may apply

- Minimum of 10 Guests required. Surcharge may apply otherwise.
- The above menus are provided as samples from our Autumn/Winter 2014 Range
- Please do let us know if you would have item you would prefer and we will be happy to tailor to your requirements.
- Weekend/Public Holiday Surcharge may be applicable
- Sit Down Dinners are served as a alternate drop service. Please advise if you require otherwise.
- Special Dietary Requirements can be catered for upon request.

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