

# 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.

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)

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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 &amp; 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 &amp; 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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