

Corporate Menu

Salads and Appetizers:

- Green Salad with shaved root vegetables and honey mustard vinaigrette
 - Pasta salad with Portobello mushroom and sun dried tomato pasto
 - Grilled vegetable salad with balsamic vinegar
 - Beet and apple salad
 - Sweet potato and red lentil spared
 - New Age style coleslaw
 - Moroccan Pitted olive salad
 - Pesto and olive oil with breads
 - Sweet Potato latkes with chili mayonnaise
 - Mini deep fried rice balls served on tomato coconut cream sauce

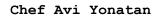
Main courses:

- Assorted sandwiches pulled beef sliders, chicken breast with pesto and mozzarella cheese, grilled vegetable with herbs aioli, roast beef with arugula and Dijon mustard, Tunisian chicken
 - Potato wedges with smoked paprika
 - Pasta Primavera

Desserts:

- •Mixed nuts pie with caramel
- White chocolate brownies
 - Seasonal Fruit Platter

We can provide staff to ensure your event goes smoothly and stress free. We cater for all dietary requirements, just let us know when placing your order.





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