



EXPRESS BOARDROOM LUNCH DINING

This menu has been designed for a light boardroom lunch, not to replace a full three course sit down dinner. All meals will be prepared at Wine & Dine 'm Catering kitchens and serviced by Wine & Dine 'm Catering front of house staff. Meals are served at room temperature and are sized in between an entrée and main size. Desserts are petite in size and served on a shared platter.

To Start

- White dinner rolls with butter

Mids

Please choose two mid courses from below

- Pan seared salmon wrap, galangal, lime soy dipping sauce, baby corn & bean sprout salad, yuzu mayonnaise (gf)
- Lamb puff turnover, smokey tomato mirepoix, buttered spinach, balsamic glazed button mushrooms & snow pea
- Chicken and buttered leek pithivier salad, mushroom tartuffo sauce
- Chorizo, potato, olive, herbed feta & tomato Spanish omelette, mesclun, avocado & orange salad (gf)
- Petit lamb fillet "wellington", wild mushroom duxelle, minted Greek yoghurt, fire roasted capsicum & chickpea salad
- Vegan futomaki hand roll, daikon & pickled mountain veg salad (vg, gf)
- Coconut steamed ginger barramundi, five spice mayonnaise tossed new potatoes, spinach & kecap manis peanut sauce
- Petit port & plum braised beef cheeks, parmesan mash, light braise sauce, crushed minted peas (gf)
- Chilli con polo empanada, pimento spiced three bean potato salad, fresh avocado & tomato salsa
- Spiced chickpea fritters, olive, avocado & rocket salad, smokey capsicum salsa (vg, gf)

(v) vegetarian (vg) vegan (gf) gluten free
Menu valid 30.05.2011 to 27.05.2012

All pricing is per menu, exclusive of GST & food only. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

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To Finish

Please select one from below

- Tangy passionfruit curd fruit flan
- "Dan ta" Chinese sweet egg custard tart
- Mixed tropical fruit topped mini pavlova, double cream (gf)
- Aussie trio cheese plate, dried fruit, nuts & water crackers
- Petite sweets platter

Pricing

- 40.00 per person
- Alternate drop add 5.25 per person

Words we take for granted

Galangal	Member of the ginger family with a sharp, strong flavor
Yuzu	Japanese citrus fruit with a sour taste
Mirepoix	A traditional French culinary combination of onions, carrots and celery aromatics
Pithivier	A round, enclosed pie
Duxelle	Finely chopped mixture of mushrooms, sautéed and reduced
Futomaki	Thick sushi roll with egg and pickled vegetables
Daikon	Japanese white radish
Polo empanada	Fried or baked chicken filled pastry
Pimento	Mild, sweet red pepper

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