TMG CATERING

Conference Menu

Packages

PackagesIncludes: coffee&tea station, mineralwater and orange juice for the duration of the package. Staffing costs and service are included.

MORNING/AFTERNOONTEA PACKAGES

PACKAGE 1 $18 - *house made biscuits + one item, selected from sweet or savoury menus*
PACKAGE 2 $22 - *house made biscuits + two items, selected from sweet or savoury menus*
PACKAGE 3 $27 - *house made biscuits + three items, selected from sweet or savoury menus*

LUNCH PACKAGES

PACKAGE 1 $23 - *combination of sandwiches, rolls, wraps, or a boxed meal*
PACKAGE 2 $28 - *combination of sandwiches, rolls, wraps or a boxed meal + one sweet or savoury item*
PACKAGE 3 $32 - *combination of sandwiches, rolls, wraps or a boxed meal + two items, selected from sweet or savoury menus*
PACKAGE 4 $30 - *combination of sandwiches, rolls, wraps or a boxed meal + 9cm quiche*
PACKAGE 5 $34 - *combination of sandwiches, rolls, wraps or a boxed meal + 9cm quiche + one sweet or savoury item*

HALF DAY/FULL DAY PACKAGES

HALF DAY $50 - *Morning/afternoon tea package 2 + Lunch Package 2 + Seasonal fruit platter*
FULL DAY $65 - *Morning/afternoon tea package 2 + Lunch Package 2 + Seasonal fruit platter + Morning/afternoon tea package 1*

ADD ONS

SEASONAL FRUIT POT/PLATTER $5.50 per person - *choice of plattered fruit selection or individual fruit pot*
SALAD BAR $5.50 per person - *choice of salad accompaniment from salad bar menu*
SWEET OR SAVOURY ITEMS $5.50 each - *Item must be full number of package attendees*

Bread

*Select **three** fillings and your choice of breads*

WRAP - BAGEL - SOURDOUGH - ROLL

- poached chicken, shredded lettuce, cucumber, herb mayo (df)
- smoked salmon, pickled red cabbage, dill cream cheese
- pastrami, swiss cheese, sauerkraut & reuben sauce
- calabrese salami, aged cheddar, pickles, romesco aioli
- tuna mayo, sweetcorn, red onion , shredded lettuce
- grilled mediterranean vegetables, rocket, hummus, balsamic glaze (v,vg,df)
- mature cheddar, tomato, cucumber, beetroot & pesto mayo (v)
- coronation chicken, curry aioli, sultanas, parsley, shredded lettuce (df)
- ham, swiss cheese, tomato & piccalilli
- caprese - roma tomato, bocconcini, avocado, rocket, red pepper aioli (v)
- chicken schnitzel, garlic aioli & slaw
- falafel, hummus, spinach, cucumber, capsicum, carrot (v,vg,df)
- chicken caesar - chicken breast, bacon, egg, cos, parmesan, dressing
- blackbean, avocado, tomato, red cabbage, lemon pepper aioli (v,vg,df)

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Conference Menu Cont.

Quiche

SUBSTITUTEFOR 1 BREAD ITEM

9CM QUICHE (gfo +$1.50)

Butternut squash, goatscheese & salsa verde

Field mushroom, truffle & parmesan

Smoked bacon, caramelised onion & spinach

Smoked salmon, capers, dill & cream cheese (gf)

Boxed Meals

Under 20pax - 1 Salad choice + 2 toppings
Over 20pax - 2 Salad choices + 2 toppings per salad

CHOICE OF SALAD BASE

HOUSE GREEN SALAD
mixed leaf, maple sweetpotato, cucumber, tomato, red onion, dill, pepitas, dressed with paprika lemontahinidressing

GRILLED MEDITERRANEAN VEGETABLE SALAD
grilledvegetables, brown rice, spinach, cherry tomatoes, toasted seeds, green godess dressing

PENNE PASTA SALAD
roast red peppers, olives, capers, pesto, lemon, bocconcini, rocket

SOUTHWEST SALAD
quinoa, blackbean, feta, sweetcorn, capsicum, red onion, coriander & lime dressing

VIETNAMESE NOODLE SALAD
ricenoodles,pickled carrot, capsicum,bean sprouts, spring onion, mint, coriander and crispy shallots

CHOICE OF SALAD TOPPING

CRUMBED CHICKEN SCHNITZEL
JAMAICAN JERK SPICED CHICKEN BREAST
CHARGRILLED LEMONGRASS CHICKEN
NEW YORK PULLED BEEF
PULLED HONEY MUSTARD HAM
ROASTED HERB FIELD MUSHROOM
FALAFEL AND HUMMUS
SWEET & SOUR GLAZED TOFU

Salad Bar

Under 20pax - 1 Salad choice
Over 20 - 99pax - 2 Salad choices
Over 100pax - 3 Salad choices

HOUSE GREEN SALAD
mixed leaf, maple sweetpotato, cucumber, tomato, red onion, dill, pepitas, dressed with paprika lemon tahini dressing

GRILLED MEDITERRANEAN VEGETABLE SALAD
grilledvegetables, brown rice, spinach, cherry tomatoes, toasted seeds, green goddess dressing

PENNE PASTA SALAD
roastredpeppers,olives,capers, pesto, lemon, bocconcini, rocket

SOUTHWEST SALAD
quinoa, blackbean, feta, sweetcorn, capsicum, red onion, coriander & lime dressing

VIETNAMESE NOODLE SALAD
ricenoodles,pickled carrot, capsicum,bean sprouts, spring onion, mint, coriander and crispy shallots

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Conference Menu Cont.

Savoury

SUBSTITUTEFOR 1 BREAD ITEM

HAM & CHEESE TOASTED BAGEL
shoulder ham, mixed cheese, seeded bagel

CHEESE & TOMATO TOASTED BAGEL
mixed cheese, sliced tomato, seeded bagel (v)

MINI BREKKIE BRIOCHE
streaky bacon, egg omelette, cheese, tomato relish (vo)

HAM CHEESE & TOMATO CROISSANT
shoulder ham, mixed cheese & sliced tomato

CHEESE & TOMATO CROISSANT
mixed cheese, sliced tomato (v)

TRADITIONAL SAUSAGE ROLL
tomato chutney

SPINACH AND CHEESE PIDE
tomato relish, pomegranate molasses (v)

CHICKEN & LEEK PIE
herb aioli (gf)

BEEF ALE & PEPPERCORN PIE
tomato relish

TRUFFLED MUSHROOM & THYME TART
herb salsa (v,vg,gf,df)

JERK SPICED CHICKEN SKEWER
chilli mango glaze

HALLOUMI & ROAST MEDITERRANEAN VEGETABLE SKEWER
Chimichurri (v, gf)

TOMATO & BASIL ARANCINI
herb aioli (gf)

Sweet

FRUIT CUP
mixed seasonal fruits (v,vg,gf,df)

COCONUT CHIA POT
chiapudding,dicedpineapple, mango coulis, toasted coconut [v,vg,gf,df]

GRANOLA POT
granola, mixedberrycompote, greek yoghurt, toasted almonds [v]

MILLIONAIRE'S SHORTBREAD
chocolateganache,caramelfilling,coconut biscuit base (v)

LEMON CURD SLICE
shortbreadbiscuitbase,lemoncurd,whipped cream (v)

PORTUGUESE TART
custard filled flakey pastry tart (v)

ORANGE & ALMOND CAKE
moist citrus cupcake, flaked almonds (v,gf,df)

JAM & OAT SLICE
oats, golden syrup, raspberry perserve (v,vg,df)

CHOCOLATE BROWNIE
rich chocolate cake slice (v)

ASSORTED MINI PASTRY
croissant, almondcroissant&painau chocolat (v)

ASSORTED MINI DANISH
apricot,pear,almond&spicedapple (v)

SCONE
cream & jam (v)

ALLERGEN FREE COOKIE
selection of the following flavours • beetroot, white chocolate, dark chocolate ganache • spiced carrot coconut & sultana • double chocolate chip, raspberry ganache (v,vg,gf,df,nf)

ASSORTED MINI MUFFINS
blueberry, white chocolate &raspberry, apple crumble, orange & poppy seed (v)