

Boardroom Luncheon

Please choose three cocktail breads & one group of hot pastries

COCKTAIL BREADS

Smoked turkey with cranberry sauce on a bed of lettuce
Home-made peppered cheese with cherry tomato & cucumber
Marinated king prawns on a bed of lettuce
Smoked salmon, mayo & capers
BBQ pork with hoisin sauce & water chestnut
Peking duck with cherry tomato & shallots
Camembert with strawberries
Chicken Caesar bites
Spicy tomato salsa topped with crumbled fetta

HOT PASTRIES

FAVOURITES

Turkey & cranberry bites
Chickpea & pumpkin patties
Quiche Lorraine
Vegetable samosa
Oregano & pepperoni risotto balls

QUICHES

Chicken & leek
Tomato & mushroom
Ham & asparagus

VEGETARIAN

Chickpea & pumpkin patties
Pumpkin, spinach & ricotta puffs
Lentil & sweet potato balls
Three bean basket
Corn & hummus puffs

FANCY PIES

Free-range chicken & camembert
Grass-fed peppered beef
Flinders Island minted lamb
Robbins Island wagyu beef

Includes

Seasonal fresh fruit & Australian cheese platter
Orange juice

\$30.00 per person



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