



**gf** gluten free

**v** vegetarian

## Conference menu

### Menu 1

Buttermilk scones served with freshly whipped cream and berry jam **v**

Gluten-free cookies **gf v**

Water & rice crackers topped with cheese & tomato **optional gf v**

Brewed Vittoria coffee. Selection of teas

**\$ 7.70 pp**

### Menu 2

Antipasto platter **optional gf**

Fresh fruit platter **gf v**

Brewed Vittoria coffee. Selection of teas

**\$12.20 pp.**

### Menu 3

Blueberry and apple Danishes **v**

Selection of sandwiches (1/2 round) **optional v**

Fresh fruit platter **gf v**

Brewed Vittoria coffee. Selection of teas

**\$11.00pp**

## Extras

Fruit juice: orange, apple, cranberry or tropical	\$2.20pp
Spicy lamb and pine nut triangles (2pp)	\$5.80pp
Spinach and feta filo pastries (2pp) <b>v</b>	\$5.80pp
Smoked ham and cheese quiche	\$4.50pp
Sausage rolls and party pies (4pp)	\$5.50pp
Fresh fruit platter <b>gf v</b>	\$6.60pp
Sandwich selection <b>optional v</b> (1 round)	\$6.60pp

## Lunch

### Individual salads - served with dinner rolls & butter

Caesar with chicken, lettuce, bacon, croutons and parmesan

Greek with salami, feta, tomato, Spanish onions, olives and balsamic dressing **gf**

Baby spinach, sweet potato, pine nut and marinated asparagus **gf v**

\$14.00 pp

### Baguettes & wraps – choose from wraps, baguettes, wholegrain rolls, or a mix

Chicken, aioli and salad \$11.50pp

Smoked ham, Swiss cheese, tomato and lettuce \$11.50pp

Roast beef, wholegrain mustard and salad \$11.50pp

Ricotta, pickled artichoke, marinated capsicum and eggplant **v** \$11.00pp

Rice paper spring rolls filled with poached chicken, bean sprouts, shredded carrot, cucumber, peanuts and Asian dressing **gf** (4 rolls per person) \$14.00pp

### Hot lunch options –served with a side salad and dinner roll

Chicken, cashew and rice noodle stir fry **gf** \$16.50pp

Sweet and sour pork served with rice **gf v** \$16.50pp

Chorizo style sausages, creamy mash and seasonal vegetables \$16.50pp

Beef lasagne **optional gf** \$17.80pp

Mediterranean style vegetable lasagne **optional gf v** \$17.80pp

### Sweet things

Baked vanilla cheesecake slice **v** \$7.20pp

Chocolate fudge brownies **v** \$6.60pp

Apple & cinnamon slice **v** \$6.60pp

Lemon tarts **v** \$6.60pp

Selection of fresh fruit **gf v** \$6.60pp

## Booking information and contact details

Name: \_\_\_\_\_

Company/business name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Venue location: \_\_\_\_\_

## Method of payment, please tick one of the following options listed below

Credit card /eftpos: Payment made on completion of function at venue location

Direct transfer: Account details provided on quote/invoice

Cheque: Made payable to Kingaroy Caterers

## Catering

Number of participants/guests attending function: \_\_\_\_\_

Dietary requests: Gluten-free \_\_\_\_\_ Lactose-free \_\_\_\_\_

Vegetarian: \_\_\_\_\_ Other \_\_\_\_\_

## Menu selection

Morning tea, please tick

Time: \_\_\_\_\_

Menu 1 \_\_\_\_\_

Menu 2 \_\_\_\_\_

Menu 3 \_\_\_\_\_

Extras \_\_\_\_\_

Lunch options

Time: \_\_\_\_\_

Please write your selection in the space below

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Afternoon tea, please tick

Time: \_\_\_\_\_

Menu 1

Menu 2

Menu 3

Extras

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Please email this form to Sheree Strauss: [info@kingaroycaterers.com.au](mailto:info@kingaroycaterers.com.au)

Or mail to

Kingaroy Caterers,

PO Box 609, Kingaroy, 4610