



Working Lunches and Platters

Working lunches are designed to be consumed with ease. Platters and working lunches are prepared fresh and ready to eat and delivered to your office at a pre-designated time. They do not require service staff. All prices for working luncheons assume a minimum of 10 people.

Bruschetta (\$5.00p/p)

Toasted Italian bread topped with tomato and basil, pesto and bocconcini and white bean salsa

Mezze Platter (\$6.00p/p)

Hummus, babaganoush and eggplant dips, marinated feta cheese served with crudités and lavosh breads

Sandwich Platter (\$6.00p/p)

Thick sliced bread with a variety of tasty and wholesome fillings

Lunch Box (\$6.00p/p)

Cold noodle or pasta salad of the day with crusty bread

Gourmet Open Sandwich Platter (\$6.50p/p)

Selection of fresh breads generously topped with a variety of meats, salads and condiments

Cheese Platter(\$8.00p/p)

Australian cheeses accompanied by a variety of seasonal and dried fruits, crackers and lavosh



Cold Meats Platter (\$8.00p/p)

Selection of cold cuts, roast meats, condiments, crusty bread and garden salad

Soup and Sandwich Platter (\$9.00p/p)

Soup of the day with a selection of fresh breads and a selection of point sandwiches with cold meat and salad fillings

Salad and Sandwich Platter (\$9.00p/p)

Fresh salad of the day with a selection of open Danish sandwiches with an assortment of cold meat and salad fillings

Antipasto Platter (\$11.00p/p)

Selection of marinated olives, flame-grilled meatballs, cured meats, marinated vegetables accompanied by lavosh and crostini