

# Founders Café

## High Tea

\$25.00 per person - minimum 8 people

Two scones with butter and relish or butter and jam

Two sandwiches ¼

Choose from:

- ham cheese and pineapple
- ham and egg
- smoked chicken, apricot and brie
- corned beef and relish

Two mini gourmet savouries (hot)

Two sweet selections:

Choose from:

- mini muffins
- sweet slices
- fruit kebabs
- mini fruit pie

Tea, barista coffee, juice or wine

# Buffet

## Self-service finger food luncheon – minimum 20 people

5 serves per person = \$17.00    7 serves per person = \$23.00    9 serves per person = \$28.50

### Hot selection with:

- Oven baked crumbed broccoli cheese bites
- Crumbed macaroni cheese bites
- Two falafel bites with mint yoghurt
- Two petite gourmet savoury pastries
- Petite corn bites with chilli philli
- Angus beef bites wrapped in cucumber
- Three vegetarian spring rolls with dipping sauce
- Three veggie samosas with dipping sauce

### Cold section with:

- Two bruschetta with either:
  - Beetroot relish and smoked chicken
  - Feta, tomato and relish
  - Cucumber with spicy mango chutney
  - Smoked salmon and cream cheese
- Wrap selection with either:
  - Roasted veggies and mustard relish
  - Smoked salmon asparagus and cream cheese
  - Chicken spinach capsicum and apricot relish
- Club sandwich with either:
  - Corned beef, relish and cream cheese
  - Smoked chicken, apricot and brie
  - Ham, colby cheese and honey mustard
  - Ham and egg
  - Salad mix

### Sweet selection with:

- Chocolate dipped profiteroles
- Mini lamingtons
- Gluten free brownie bites
- Apricot shortcake segments
- Two sweet mini muffin

Percolated coffee and tea can be provided for an additional \$4 per person.

## Buffet style plated luncheon/dinner

Minimum 25 people

**\$45.00 per person**

- Gourmet bread basket
- Two meats
- Potato dish
- Two vegetable
- One salad
- Three finger food dessert selections

**\$55.00 per person**

- Pre-dinner - bruschetta nibbles
- Gourmet bread basket
- Two meats
- Potato dish
- Two vegetable
- One salad
- One buffet dessert of your choice
- OR*
- Three finger food dessert selections

**\$70 per person**

- Pre-dinner – nuts and nibbles platter
- Gourmet bread basket
- Three meats
- Potato dish
- Two vegetable
- Two salad
- Two buffet dessert selections
- OR*
- Four finger food dessert selections

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### Meat mains

- Roast herbed chicken pieces with red wine jus
- Hot sliced ham with mustard
- Roast beef with gravy
- Roast pork with apple sauce
- Roast lamb with mint jelly
- Hot bacon and egg slice

## Potato dishes

- Steamed minted gourmet potatoes
- Roast herbed potatoes
- Roast potato, kumara, pumpkin medley with balsamic dressing
- Creamy scallop potatoes
- Pumpkin and pear gratin
- Steamed basmati rice

## Vegetables

- Minted peas
- Green beans almondine
- Honey glazed baby carrots
- Steamed cabbage with sesame and butter
- Red cabbage braised with apples and red onions
- Cauliflower and broccoli in white wine sauce
- Vegetable bake

## Salads

- Pasta salad
- Seasonal green salad
- Mixed bean salad
- Asian slaw with mung beans and cashews
- Revive beetroot, carrot and sultana salad with an orange dressing
- Baby greens salad with raspberry balsamic

## Finger food desserts

- Chocolate profiteroles
- Baby tarts
- Bliss balls
- Mini muffins
- Macaroons
- Gluten free caramel brownie

## Desserts

- Hot rhubarb crumble, ice cream and cream
- Warmed gluten free chocolate brownie and whipped cream
- Individual pavlova stacks and ice cream
- Individual caramel mousse and fruit salad
- Sticky date pudding with caramel sauce
- Self-saucing chocolate pudding
- Fresh fruit skewers

Tea and coffee

# Xmas buffet

\$35 per person – 10 or more

## Mains

Turkey and cranberry roast  
Glazed champagne ham with honey mustard and relish  
Steamed seasoned warehou with lemon and red onion  
Steamed new potatoes with minted sour cream  
Fresh green bean almondine  
Asian slaw with mung beans and cashews  
Revive beetroot, carrot and sultana salad with an orange dressing  
Baby greens salad with strawberry balsamic

## Dessert

Pavlova, fruit salad and cream  
Gluten free chocolate brownie with mock cream and raspberry

# Xmas Buffet

\$50 per person – for 20 or more

Sliced ciabatta breads

## Choice of two from the following:

- Roast pork with golden crackle and apple sauce
- Manuka smoked champagne ham with brown sugar bourbon glaze
- Roasted turkey with cranberry stuffing and rich gravy
- Spinach roulade with fresh tomato sauce (vegetarian/gluten free)

## Sides and salads -choice of one potato dish and two salads

- Steamed baby potatoes with parsley butter
- Creamy cheesy scalloped potatoes
- Baked jacket potatoes with sour cream/butter
- Kumara, bacon and orange salad (gluten free)
- Potato salad with cajun dressing
- Moroccan style chickpea, quinoa and fresh vegetable salad (gluten and dairy free)
- Garden salad of baby greens and vegetables with strawberry vinaigrette (gluten free)

## Sweet endings

- Platters of Christmas finger food
- Homemade Christmas tarts, black and white chocolate truffles, strawberry and melon kebabs (gluten free)