

## Seminar Menus

### Morning & Afternoon Tea

Coffee & Tea  
\$2.50 per person

Continuous Coffee & Tea  
available all day  
\$7.00 per person

#### **Available with your choice of the following:**

Arnott's Classic Assortment  
\$1.80 per person

White Chocolate & Macadamia Nut Cookies  
\$2.70 per person

Chocolate Fudge Cookies  
\$2.70 per person

Homemade Scones accompanied by Jam & Cream  
\$3.50 per person

Lemon Polenta Cake (Gluten Free)  
\$3.90 per person

Vanilla cupcakes with Strawberry Frosting  
\$4.00 per person

Danish Pastry Selection (Apple, Apricot & Berry)  
\$3.50 per person

## Seminar Menus

### *Option 1*

Chef's selection of Sandwiches with an assortment of Breads and Fillings

Cocktail Pies, Pasties & Sausage Rolls

Premium Australian Cheese selection with Fresh & Dried Fruits with Table Water Crackers

Chilled Orange Juice

\$16.00 per person

### *Option 2*

Chef's selection of Baguettes & Turkish Bread with assorted Fillings

\*Crockpot of Soup (Chef's selection)

OR

Cocktail Pies, Pasties & Sausage Rolls

(Please advise your selection)

Premium Australian Cheese selection with Fresh & Dried Fruits with Table Water Crackers

Chilled Orange Juice

\$18.20 per person

**\* Crockpot of soup is only available for groups of 10 guests or more**

## Seminar Menus

### *Option 3*

Chef's selection of Baguettes & Turkish Bread with:  
Pesto Chicken & Brie  
Medium Rare Roast Beef & Horseradish Cream  
Smoked Salmon, Goats Curd & Wild Rocket

Asian Platter:  
Spring Rolls, Dim Sims,  
Samosas & Prawn Crackers

Roasted Vegetable Quiche

Premium Australian Cheese selection with Fresh & Dried  
Fruits with Table Water Crackers

Chilled Orange Juice

\$21.40 per person

### **Option 4**

Chef's selection of Toasted Turkish Breads:  
Ham & Swiss Cheese  
Turkey, Brie & Cranberry Sauce

Gourmet Pie Selection

Vegetarian Pizza Selection

Sweet Chilli Chicken Skewers

Premium Australian Cheese selection with Fresh & Dried  
Fruits & Table Water Crackers

Chilled Orange Juice

\$25.50 per person

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### 'Additional Working Lunch Selections'

#### Chafing Dish Selection

Lamb, Eggplant & Potato Curry with Cinnamon Infused Rice & Papadoms

Braised Chicken Legs with Tomato, Mushrooms & Fresh Herbs

Hoisin Pork with Wilted Greens & Saffron Rice

Slow Cooked Veal Shanks (off the Bone) with Prosciutto, Mushrooms & Thyme with Garlic Flavoured Mashed Potato

\$8.00 per person

#### Luncheon Items

Toasted Egg & Bacon Sandwiches

Crumbed Chicken Tenderloins with Plum Sauce

Giant Vegetarian Spring Rolls with Soya Sauce

Chicken Satays with Candied Peanut Sauce

Beer Battered Market Fish with Lemon & Caper Mayonnaise

Cocktail Gourmet Quiche

Spinach & Fetta Triangles

Potato Wedges with Sweet Chilli Sauce & Sour Cream

\$4.50 per person per selection

*All Food provided for Meetings at the Adelaide Oval is to be discarded at the conclusion of the Event from which it has been supplied and must not be consumed at a later time.*