



## WORKING LUNCH MENUS

BEAUMONDE  
Catering

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\$45 PER PERSON

### DAY 1

Ciabatta Roll With Ham, Salami, Swiss Cheese & Marinated Vegetables

Curried Egg Finger Sandwich **v**

Smoked Turkey Wrap With Margaret River Brie, Cranberry Sauce & Baby Spinach

Cold Meat Platter With Mustard, Pickles & Condiments **gf**

Mixed Leaf Salad, Balsamic Vinaigrette **gf v**

Hokkien Noodles With Chicken, Soy & Shallots

Curry Puffs With Dipping Sauce **v**

Sliced Seasonal Fruit Platter **gf v**

### DAY 2

Poached Chicken & Pesto On A Brioche Roll

Smoked Salmon Finger Sandwich With Dill Cream Cheese

Falafel, Humus, & Red Pepper Wrap With Mixed Leaves **v**

Dip Platter With Crudités & Grissini **v**

Mixed Leaf Salad, Balsamic Vinaigrette **gf v**

Goat's Cheese & Spinach Ravioli With Tomato, Artichoke & Caper Sauce, Crumbled Feta **v**

Assorted Meat Pies With Tomato Chutney

Sliced Seasonal Fruit Platter **gf v**

### DAY 3

Panini Roll With Pastrami, Swiss Cheese, Slaw & Thousand Island Dressing

Roast Pumpkin, Pesto, Cherry Tomato & Spinach Wraps **v**

Coronation Chicken Finger Sandwich

Antipasto Vegetables, Marinated Bocconcini & Olives **gf v**

Mixed Leaf Salad, Balsamic Vinaigrette **gf v**

Butter Chicken With Pappadums **gf**

Basmati Rice With Sultanas & Cashews **gf v**

Sliced Seasonal Fruit Platter **gf v**

## UPGRADES

**\$7 per person** – Add A Margaret River Cheese Platter With Brie, Cheddar & Blue Cheeses, Crispbreads & Condiments **v**

**\$5.5 per person** – Pastry Chef's Selection Of Desserts **v**

Pricing does not include equipment or service staff.  
This is determined by menu selection, venue and function duration.

**df** – Dairy Free | **gf** – Gluten Free | **v** – Vegetarian | **vn** – Vegan