

DAILY SET MENU



DAILY SET MENU

Take the hassle out of menu planning with our daily set menu. Presented as a stand up buffet, this menu offers something for everyone and is sure to delight your delegates.

\$ 78.00 per person per day

MONDAY

MORNING TEA

- Cranberry, date and pistachio energy slice (PB) (GF)
- Chicken and leek tart

LUNCH

Sandwich

- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms

Salad

- BBQ chicken salad with charred corn, crispy tortilla and smokey chipotle mixed greens
- Cous cous, cherry tomato and mixed herb salad with dried cranberry, pistachio and fetta
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Wild caught barramundi with laksa curry sauce and papaya salad (DF)
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan (V)
- Steamed jasmine rice

Dessert

- Mandarin syrup cake with greek yoghurt (V)

AFTERNOON TEA

- House baked banana bread
- Platter of assorted freshly baked cookies

Stand Up Buffet

Option 4 – Daily Set Menu

Enjoy a daily set menu for morning tea, lunch and afternoon tea. Minimum 100 guests.

A request change to the daily menu will incur \$5 per item/ per guest.

Includes complimentary bottled water.

Juice and soft drinks
– add \$3.50 per person

Freshly brewed Rio Coffee and Premium Tea Drop selection and water included.

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person, per service

– add \$6.00 per person, per day
(not including breakfast)

DAILY SET MENU

TUESDAY

MORNING TEA

- No-bake hazelnut ganache chocolate slice (PB) (GF)
- Sweet potato tamarind chutney pie with a green pea crust (V)

LUNCH

Sandwich

- Lemon chicken, fetta cream cheese, red onion and cos salad with seeded mustard

Salad

- Roasted beetroot and red cabbage served with baby spinach, red onion, walnuts and herb dressing (PB) (GF)
- Potato herb salad with green peas, red onion and seeded mustard dressing (V) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Hainanese style chicken, pak choi and fried shallots with a black vinegar dressing (DF) (GF)
- Lamb and apricot casserole with herbed cous cous
- Steamed jasmine rice

Dessert

- Baked chocolate date tart with ganache icing (V)

AFTERNOON TEA

- Croissants with shaved ham, cheese and tomato
- Platter of assorted freshly baked cookies

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WEDNESDAY

MORNING TEA

- Vanilla baked egg custard tart (V)
- Herb and ricotta dukkah crusted frittata (V)

LUNCH

Sandwich

- Slow roasted grain fed beef with seeded mustard, beetroot jam and mesclun

Salad

- Asparagus, watermelon radish, buttercrunch, peas with roasted chickpeas and yoghurt dressing (V) (GF)
- 'DCC Twist Caesar Salad' with romaine lettuce, bacon, parmesan cheese, radish, croutes and yoghurt dressing
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Massaman beef curry with toasted almonds
- Eggplant moussaka with bechamel, mozzarella and tomato sauce (V)
- Steamed jasmine rice

Dessert

- White chocolate rosemary panna cotta with an orange pine nut salad

AFTERNOON TEA

- Baked mini pasties with ricotta and spinach
- Platter of assorted freshly baked cookies

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THURSDAY

MORNING TEA

- Vegan carrot bread with cashew nut frosting (PB) (GF)
- Pumpkin and fetta quiche

LUNCH

Sandwich

- Smoke salmon with lemon ricotta whip, crunchy continental cucumber and mesclun

Salad

- Pesto pasta salad with basil, pine nuts, shaved zucchini and fetta (V)
- Baby spinach with roasted chickpeas, carrot and ginger dressing, radish, snow peas and caramelised walnuts (PB) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Chickpea and coconut curry with tofu, roasted pumpkin, green beans and a coriander chutney (PB) (GF)
- Beef stir fry with chilli, basil and shredded egg
- Steamed jasmine rice

Dessert

- Lemon cake with lemon frosting (V)

AFTERNOON TEA

- Herbed, smoked paprika sausage rolls with tomato sauce
- Platter of assorted freshly baked cookies

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FRIDAY

MORNING TEA

- Pear and coconut crumble muffin (V)
- Kimchi dumpling with soy dipping sauce (V)

LUNCH

Sandwich

- Chicken salad, red onion and celery with mayo, tomato and lettuce

Salad

- Mixed tomato salad with basil, parsley, pine nuts and crisp flat bread (PB) (GF) (DF)
- Honey glazed pumpkin with quinoa, bean, parsley and fetta with preserved lemon dressing (V)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Braised chicken coq au vin with mushrooms, fresh herbs and red wine reduction (DF)
- Slow roasted pork with shaved green apple and nam phrik dressing (GF) (DF)
- Steamed jasmine rice

Dessert

- Tiramisu cheesecake (V)

AFTERNOON TEA

- Mini party pies with 'DCC Tomato Relish'
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SATURDAY

MORNING TEA

- Buttermilk scones with whipped cream and jam (V)
- Turkey, spinach and swiss cheese croissant

LUNCH

Sandwich

- Beef steak with onion relish, American mustard, tomato and spinach

Salad

- Greek salad with cucumber, tomato, rocket, onion, crumbled fetta, olives and lemon dressing (V)
- Soba noodle salad with sesame dressing, mint, Enoki mushrooms, edamame and red cabbage (V) (DF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Spiced Sri Lanken snapper with red onion mint pickle, and potatoes (DF)
- Thai style sweet potato curry with spinach and toasted coconut and peanuts (V) (GF) (DF)
- Steamed jasmine rice

Dessert

- Blueberry flan tartlet (V)

AFTERNOON TEA

- Cold smoked salmon on a slider bun with pickled red onion
- Platter of assorted freshly baked cookies

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SUNDAY

MORNING TEA

- Tropical fruit skewers (PB) (GF)
- Vegetable curry puffs with a coriander yoghurt sauce

LUNCH

Sandwich

- Watercress, horseradish, prawn and dill salad with an avocado spread

Salad

- Carrot, pistachio, dates, mint and shredded iceberg with tahini honey dressing (V) (GF) (DF)
- Broccoli, brussel sprout salad with cumin yoghurt, almond dukkah and toasted pumpkin seeds (V) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Baked orecchiette with chorizo and a mozzarella herb crust
- Beef goulash with potatoes and a tomato paprika sauce
- Steamed jasmine rice

Dessert

- Vanilla peach oat crumble sponge and custard trifle (V)

AFTERNOON TEA

- Chia, banana and oat muffin (V)
- Platter of assorted freshly baked cookies

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