

Pilgrim House Conference Centre

Catering Menu



NOTE: • Please complete the Catering Order and return to Pilgrim House Conference Centre.

REFRESHMENTS

Code

HALF DAY	Continuous tea, coffee and orange juice (per serve).	\$3.50	DS
FULL DAY	Continuous tea, coffee and orange juice (per serve).	\$6.50	DSC

MORNING/AFTERNOON TEA

Code

SAVOURY	Mini meat pie and sausage roll (2 per serve)	\$8.00	A
	Slow balsamic glazed cherry tomato with basil and crumbled feta tartlets (2 per serve)	\$7.60	B
	Freshly baked large croissants with double smoked leg ham and cheese	\$7.00	C
	Mini mixed homemade quiche with a variety of flavours (2 per serve)	\$7.80	D
	Platter of pan seared tandoori chicken skewers with a cucumber dipping sauce (45 pieces)	\$95.00	E
	Platter of satay chicken skewers, spinach ricotta filo's, vegetable lentil samosa, Mini quiche lorraine and aussie BBQ meat balls (80 pieces)	\$95.00	F
SWEET	Mixed mini tartlets with a rich chocolate filling, topped with a sweet glaze (2 per serve)	\$7.00	G
	Three flavours of freshly baked homemade mixed sweet muffins	\$6.50	H
	Mixed three flavours of sweet mini muffins and mixed mini pastry platter (2 per serve)	\$7.00	I
	Mixed freshly baked mini pastry platter (2 per serve)	\$7.00	J
	House made large mixed pastry platter (strawberry, chocolate & mixed berry filled)	\$6.50	K
	Jam filled donut	\$6.00	L
	Large style cookies/biscuits	\$5.80	M
	Cakes and slices platter (3 types per serve)	\$7.00	N
	Mixed friands – raspberry and blueberry (gluten free)	\$6.50	O
	Freshly baked house made lemonade scones with raspberry jam and whipped cream (2 per serve)	\$7.50	P
	Slow braised apples encrusted in a sweet cinnamon scroll (vegan)	\$7.00	Q

Mixed three melon platter with pineapple, grapes, kiwi fruit, strawberries and oranges (minimum serve of 5 required)	\$6.50	R
Australian three cheese platter with fresh fruit and crackers (minimum serve of 5 required)	\$7.80	S

LUNCH			Code
Lunch #1	Mixed platter of Turkish rolls, baguettes, focaccias filled with unique flavours and homemade chutneys and seasoned meats (1/2 roll +1/2 baguette +1/2 focaccia per serve)	\$12.50	#1
Lunch #2	Variety of mixed cold wraps and sandwiches – Triangle cut sandwiches filled with a variety of fillings and mixed cold wraps fresh flour tortillas filled with unique flavours and homemade chutneys and seasonings (3 cold wrap rounds +1/2 sandwich per serve)	\$12.00	#2
Lunch #3	Mixed wraps hot and cold, with hot chimmis tandoori, BBQ and vegetarian fillings in a crisp tortilla pastry with a creamy ranch dipping sauce plus mixed cold wraps fresh flour tortillas filled with unique flavours and homemade chutneys and seasonings (3 cold wraps +2 hot wraps per serve)	\$14.00	#3
Lunch #4	Lunch Hamper (1 sandwich or 1 roll) + 1 apple or banana + 1 cookie + 300ml juice bottle or sparkling mineral water + small chocolate treat, all in disposable recyclable packaging	\$17.20	#4
Lunch #5	Variety of mixed fresh sandwiches with classic twist each quarter individually tooth picked for client convenience when choosing (4 quarters per serve)	\$10.00	#5
Lunch #6	'Eat a Fajita' combination of hot BBQ seasoned chicken and rice fajita with fresh flour tortillas, lettuce, tomato salsa, sour cream and cheese. All set out so that you get to make your own Fajita with the combinations that you like.	\$11.00	#6

ADDITIONAL INFORMATION Code

SURCHARGE A surcharge of \$35 applies to catering orders. The surcharge does not apply to beverages.