

Crown Events & Conferences

LUNCH MENU

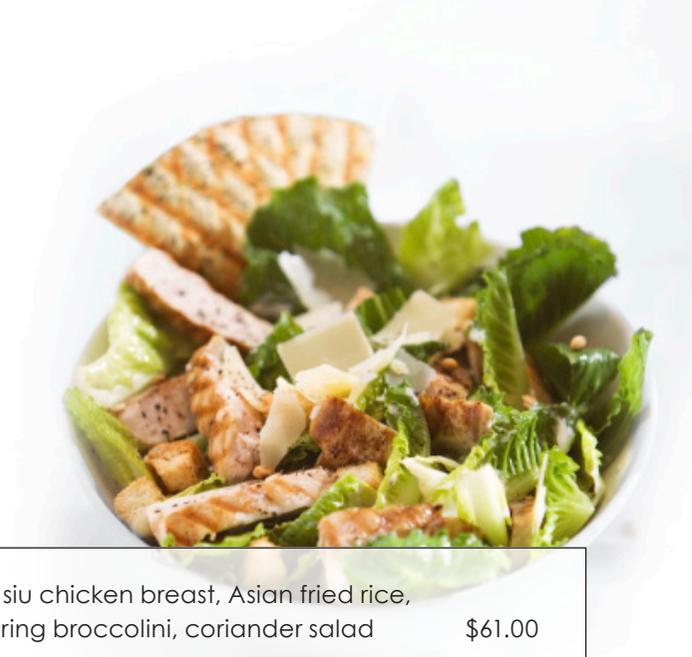
Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team.

Minimum 30 guests required

Main course price includes one entrée or one dessert, assorted bread rolls, freshly brewed coffee and selection of teas

Alternating service of entrée, main course or dessert | **\$8.00 per person, per course**

Additional entrée or dessert | **\$14.00 per person, per course**



ENTRÉE

Please select one item

Heirloom tomato and Burrata salad, toasted pine nuts, grilled sour dough croutons, pesto dressing

Add Serrano ham \$5.50 per person

Lightly smoked Tasmanian salmon, orange flavoured ricotta, beetroot and fennel, rye crisp, baby mint

Blue fin tuna and avocado tartare, yuzu kosho dressing, crisp taco shell

Chicken and duck terrine, cipollini onion, charred baby carrot, blueberry glaze

Classic tiger prawn and avocado cocktail, spiced cognac dressing, ruby grapefruit

Tiger prawn and pomelo salad, green mango, roasted peanuts, crispy shallots, spiced mandarin dressing

Hot smoked salmon and roasted cauliflower salad, minted pea hummus, puffed wheat, lemon dressing

Roasted vegetable and goat cheese orzo pasta risotto, parmesan bark, micro basil*

MAIN COURSE

Please select one item

Pan seared barramundi fillet, eggplant caponata and baby spinach salad, potato crisp \$62.00

Pan seared king salmon, roasted fennel, broccoli and smoked almond quinoa, citrus salsa verde \$62.00

Char siu chicken breast, Asian fried rice, flowering broccolini, coriander salad \$61.00

Pumpkin, spinach and bocconcini filled chicken breast, parmesan potato gratin, grilled broccoli, tarragon tomato jus \$62.00

12 hour braised lamb scotch fillet, semi dried tomato and olive mash, preserved lemon zucchini salad, rosemary sauce \$65.00

Oven roasted high land pork chop, cumin sweet potato and spinach salad, apple pimento chutney, calvados jus \$62.00

Rosemary marinated Wagyu beef rump, parsnip mash, broccolini and chimichurri \$64.00

Grilled Black Angus beef tenderloin, mushroom and spinach risotto, charred corn and Aleppo pepper salsa, roasted asparagus \$66.00

*Denotes vegetarian dish



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DESSERT

Please select one item

Nutella choux bun, vanilla custard, dark chocolate sauce*

Tiramisu, coffee crème brulee, savoiardi sponge, chocolate sauce, crunchy pearls*

Sicilian pistachio panna cotta, raspberry jelly, biscotti, fresh raspberries*

Warm cherry clafoutis tart, roasted almonds, cinnamon ice cream, caramel sauce*

Milk chocolate & caramel mousse, vanilla crèmeux, hazelnut crunch, apricot sauce*

Lemon meringue éclair tart, whipped aneo ganache, fresh strawberries, lemon gel*

DESSERT PLATTERS TO THE TABLE

Please select four miniature desserts (dessert platters are served two per table)

\$6.00 Additional per person
(for three course menu)

\$15.00 Additional per person
(for two course lunch entrée and main menu)

Strawberry vanilla cheesecake*

Blackcurrent and chocolate choux*

Raspberry marshmallow cone*

Waffle basket, salted caramel mousse*

Elderflower & berry mille feuille tart*

Sicilian pistachio cheese cake*

Lemon meringue tartlet*

Chocolate raspberry tartlet*

Passionfruit coconut cone*

VICTORIAN CHEESE PLATTERS*

\$7.00 Additional per person

When selecting a two course main and dessert menu or when selecting a three course menu

\$15.00 Additional per person

When selecting a two course entree and main menu

A selection of boutique cheeses, fruit pâté, dried fruits, freshly baked breads and crackers (cheese platters are served two per table)

SEASONAL SLICED FRESH FRUIT PLATTERS*

\$7.00 Additional per person

When selecting a two course main and dessert menu or when selecting a three course menu

\$15.00 Additional per person

When selecting a two course entree and main menu

(fruit platters are served two per table)

**Denotes vegetarian dish*



**CROWN EVENTS
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MELBOURNE

Menus and prices are valid until 30 June 2021. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.