

Deli Lunch Three

LUNCH SELECTION

Crown Events & Conferences is the perfect choice for your next event.

\$49.00 per person

LUNCH

Made fresh daily:

Wrap Selection

Charcuterie Platter

Seasonal sliced fruit

Includes a variety of teas and coffees

CHOOSE FROM:

One cold savoury item

One individual salad

Two hot items

Two sweet items

One enhancement

COLD SAVOURY ITEM

Salmon poke bowl

Assorted sushi rolls

Vegetable rice paper rolls*

Teriyaki chicken poke bowl

Hummus and crudites*

Slow roasted beef, horseradish and beetroot

Gravalax, celeriac apple remoulade

Goat cheese, vegetable and nut bites*

Baked vegetable and parmesan fritatta*

Grilled vegetable anti pasto*



**Denotes vegetarian dish*



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MELBOURNE

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SALAD

- Kipfler potato salad, minted peas, egg, grain mustard*
- Mediterranean lamb cous cous, harissa lemon dressing
- Boconccini and tomato salad, pesto, toasted pine nuts*
- Hearts of Romaine lettuce, sourdough croutons, Ceasar dressing
- Southwest cobb salad, smoked chicken, beans, chipotle dressing
- Beetroot and orange salad, goat cheese, walnut dressing*
- Greek salad, Persian feta, kalamata olives, cucumber, cherry tomatoes*
- Edamame, freekeh and kale salad, roasted pumpkin, miso dressing*
- Asian vegetable glass noodle salad, sesame coriander dressing*
- Vietnamese chicken salad, fragrant herbs, sweet and sour dressing

HOT ITEMS

- Gnocchi meat ball pomodoro
- Goat cheese and spinach ravioli, porcini mushroom sauce*
- Beef chilli and rice
- Vegetable fried rice*
- Chicken biryani
- Lamb hot pot
- Wok fried noodles with vegetables*
- Orecchiette pasta carbonara
- Baked salmon, quinoa tabbouleh, lemon oil
- Thai green vegetable curry, jasmine rice*
- Beef and green pepper brochettes, black bean sauce
- Vegetable quiche*
- Wok fried Asian green vegetables, hoisin sauce*



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SWEET ITEMS

- Espresso tartlet*
- Assortment of eclairs*
- Salted milk chocolate mousse, apple pie jelly*
- Assorted shortbread choux buns*
- Chocolate and macadamia fudge brownie*
- Lemon and lime tartlet, passionfruit foam*
- Baked New York cheesecake*
- Yoghurt vanilla panna cotta, strawberry sauce*
- Flourless orange almond cake*
- Coconut sago mango pudding*
- Raspberry chocolate tartlet*
- Carrot walnut cake, cream cheese frosting*

ENHANCEMENTS

- Soup of the day
- Mini burgers
- Mini hot dogs
- Mexican chicken burritos
- Asian dumplings and spring rolls
- Korean style chicken wings
- Charcuterie platters
- Cheese platters*
- Ice cream cart*



**Denotes vegetarian dish*



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Menus and prices valid until 30 June 2020. 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.