

# *Deli Lunch Two*

# MONDAY

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities.

**\$53.00 per person**

## **LUNCH**

Made fresh daily:

Individual salad

Cold savoury item

Two hot items, served individually

Two wraps

Two sweet items

Sliced seasonal fruit

Includes a variety of teas and coffees

## **SALAD**

Hot smoked salmon, Gem lettuce, Tomato, cucumber, kalamatta olive, feta cheese, oregano and lemon vinegrette

## **COLD SAVOURY ITEM**

Pumpkin, feta & mint quiche\*

## **HOT SAVOURY ITEM**

Mexican beef and bean chilli, spiced jasmine rice, sour cream, pickles chili Mac and Cheese croquettes, chipotle mayo\*

## **WRAP**

Tuna & Sweetcorn, mayonnaise, shredded iceberg lettuce & tomato wrap  
Roasted Mediterranean Veg, hummus, rocket wrap\*

## **SWEET ITEMS**

Lemon Myrtle Meringue Tartlet\*

Carrot and Ginger Tea Cake\*



\*Denotes vegetarian dish



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

# *Deli Lunch Two*

# TUESDAY

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities.



**\$53.00 per person**

## **LUNCH**

Made fresh daily:

Individual salad

Cold savoury item

Two hot items, served individually

Two bagels

Two sweet items

Sliced seasonal fruit

Includes a variety of teas and coffees

## **SALAD**

Sumac roast pumpkin, feta, cucumber, tomato, chick pea salad, witlof red wine vinaigrette\*

## **COLD SAVOURY ITEM**

Carrot, cucumber, hummus cups\*

## **HOT SAVOURY ITEM**

Beef rendang, saffron rice, toasted coconut

Vegetable spring rolls, sweet chilli dipping sauce\*

## **BAGEL**

Smoked salmon, dill cream cheese, baby capers, English spinach, pickles

Egg, parmesan, chive, lettuce and mayonnaise\*

## **SWEET ITEMS**

Pistachio Financier\*

Tonka bean ganache chocolate

\*Denotes vegetarian dish



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

# *Deli Lunch Two*

# WEDNESDAY

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities.



**\$53.00 per person**

## **LUNCH**

Made fresh daily:

Individual salad

Cold savoury item

Two hot items, served individually

Two baguettes

Two sweet items

Sliced seasonal fruit

Includes a variety of teas and coffees

## **SALAD**

Pearl barley, lentils, toasted almonds, capers, pine nuts, red onion, fresh herbs, sherry vingar dressing\*

## **COLD SAVOURY ITEM**

Assorted Sushi, wasabi and soy sauce

## **HOT SAVOURY ITEM**

Korean fried chicken, kimchi fried rice

Chicken and leek pot pie

## **BAGUETTE**

Smoked pastrami, sauerkraut, chipotle mayonnaise, bread and butter pickles

Buffalo mozzarella, garden tomato, basil pesto, English spinach\*

## **SWEET ITEMS**

New York Cheesecake\*

Red Velvet Cake\*

\*Denotes vegetarian dish



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

# *Deli Lunch Two*

# THURSDAY

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities.

**\$53.00 per person**

## **LUNCH**

Made fresh daily:

Individual salad

Cold savoury item

Two hot items, served individually

Two baguettes

Two sweet items

Sliced seasonal fruit

Includes a variety of teas and coffees

## **SALAD**

Chermoula roast sweet potato and chickpea salad, fresh mint and coriander, sumac and lemon dressing\*

## **COLD SAVOURY ITEM**

Sourdough crostini, whipped goats curd, onion jam\*

## **HOT SAVOURY ITEM**

Spinach, pecorino and ricotta ravioli, smoked tomato butter, parmigiana\*

Steamed BBQ pork bun

## **BAGUETTE**

Roast porterhouse, mustard mayonnaise, cheddar cheese, onion jam, cos lettuce

Roast pumpkin, goat's cheese, semi dried tomato, baby spinach\*

## **SWEET ITEMS**

Chocolate walnut brownie\*

Biscoff passionfruit tartlet\*



*\*Denotes vegetarian dish*



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

# *Deli Lunch Two*

# FRIDAY

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities.



**\$53.00 per person**

## **LUNCH**

Made fresh daily:

Individual salad

Cold savoury item

Two hot items, served individually

Two wraps

Two sweet items

Sliced seasonal fruit

Includes a variety of teas and coffees

## **SALAD**

Crisp cos lettuce, hardboiled egg, shaved parmesan cheese, bacon crisps, herb dressing

## **COLD SAVOURY ITEM**

Selection rice paper rolls, peanut dipping sauce

## **HOT SAVOURY ITEM**

Madras chicken curry and rice

Spiced sweet potato empanada, chimichurri\*

## **WRAP**

Ham, seeded mustard, tomato, cheese, mixed leaves

Roast Mediterranean veg, falafel, hummus, pickled onion, rocket wrap\*

## **SWEET ITEMS**

Flourless orange cake, cream cheese frosting\*

Assorted Choux Bun\*

\*Denotes vegetarian dish



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

# *Deli Lunch Two*

# SATURDAY

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities.

**\$53.00 per person**

## **LUNCH**

Made fresh daily:

Individual salad

Cold savoury item

Two hot items, served individually

Two sandwiches

Two sweet items

Sliced seasonal fruit

Includes a variety of teas and coffees

## **SALAD**

Fattoush salad, tomato, cucumber, pita crisp, lettuce, sumac and lemon dressing\*

## **COLD SAVOURY ITEM**

Roast vegetable antipasto platter\*

## **HOT SAVOURY ITEM**

Lamb Fataya & Cauliflower Fataya labneh, mint

Chargrilled chicken, roasted vegetable spiced Israeli cous cous, labneh

## **SANDWICH**

Sopressa Salami, goats cheese, roast peppers, green olive, basil pesto

Egg, chive, mayonnaise, mixed leaves\*

## **SWEET ITEMS**

Vanilla Namelaka, strawberry jelly\*

Humming Bird Tea Cake\*



\*Denotes vegetarian dish



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

Menus and prices valid until 30 June 2024. 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.