

# *Deli Lunch Three*

# LUNCH SELECTION

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

**\$60.50 per person**

## **LUNCH**

Made fresh daily:

Wrap Selection

Charcuterie Platter

Sliced seasonal fresh fruit platters

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**

Pumpkin, feta & mint quiche\*

Carrot, cucumber, hummus cups\*

Assorted Sushi, wasabi and soy sauce

Sourdough crostini, whipped goats curd, onion jam\*

Selection rice paper rolls, peanut dipping sauce

Roast vegetable antipasto platter\*



*\*Denotes vegetarian dish*



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

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### **SALAD**

Gem lettuce, Tomato, cucumber, kalamatta olive, feta cheese, oregano and lemon vinaigrette\*

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

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

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

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

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

### **HOT ITEMS**

Mexican beef and bean chilli, spiced jasmine rice, sour cream, pickles, chili

Mac and Cheese croquettes, chipotle mayo\*

Beef rendang, saffron rice, toasted coconut

Vegetable spring rolls, sweet chilli dipping sauce\*

Korean fried chicken, kimchi fried rice

Chicken and leek pot pie

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

Steamed BBQ pork bun

Madras chicken curry and rice

Spiced sweet potato empanada, chimichurri\*

Lamb Fataya & Cauliflower Fataya labneh, mint

Chargrilled chicken, roasted vegetable spiced Israeli cous cous, labneh

*\*Denotes vegetarian dish*



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## **SWEET ITEMS**

Lemon Myrtle Meringue Tartlet\*

Carrot and Ginger Tea Cake\*

Pistachio Financier\*

Tonka bean ganache chocolate\*

New York Cheesecake\*

Red Velvet Cake\*

Chocolate walnut brownie\*

Biscoff passionfruit tartlet\*

Flourless orange cake, cream cheese frosting\*

Assorted Choux Bun\*

Vanilla Namelaka, strawberry jelly\*

Huming Bird Tea Cake\*

## **ENHANCEMENTS**

### **HOT**

Wagyu sliders, cheese, pickles, mustard

Karrage fried chicken, Japanese mayo, toasted seeds

Hand rolled potato gnocchi, tomato sugo, buffalo mozzarella\*

Chicken Biryani

Slow cooked salmon, grain salad, tahini yoghurt

Steamed dumplings and bao buns, soy sauce

Spiced lamb kofta, hummus, toasted almonds

Spinach and ricotta tortellini, roasted pumpkin, herb butter\*

Sweet and sour pork, egg fried rice

Gourmet pies and sausage rolls

Soup Station - Condiments (Vegetable season pending)

### **COLD**

Poached Vietnamese chicken noodle salad, sweet and sour dressing

Tuna poke bowl, brown rice, edamame, avocado, radish, sesame

Victorian cheese board, quince paste and lavosh\*

TexMex burrito bowl, spiced brown rice, corn, black beans, Tomato salad, avocado, jalapeno

*\*Denotes vegetarian dish*



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Menus and prices valid until 30 June 2023. 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.