Deli Lunch One MONDAY

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

\$42.00 per person

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot item, served individually

Wrap

Sweet item

Sliced seasonal fresh fruit platters

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

WRAP Tuna & sweetcorn, mayonnaise, shredded iceberg lettuce & tomato wrap

SWEET ITEM Lemon Myrtle Meringue Tartlet*

*Denotes vegetarian dish



Deli Lunch One TUESDAY

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

\$42.00 per person

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot item, served individually

Bagel

Sweet item

Sliced seasonal fresh fruit platters

Includes a variety of teas and coffees

SALAD

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

COLD SAVOURY ITEM Carrot, cucumber, hummus cups

HOT SAVOURY ITEM Beef rendang, saffron rice, toasted coconut

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

SWEET ITEM Pistachio Financier*

*Denotes vegetarian dish



Deli Lunch One WEDNESDAY

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

\$42.00 per person

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot item, served individually

Baguette

Sweet item

Sliced seasonal fresh fruit platters

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 rolls

HOT SAVOURY ITEM Korean fried chicken, kimchi fried rice

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

SWEET ITEM New York Cheesecake*

*Denotes vegetarian dish









Deli Lunch One THURSDAY

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

\$42.00 per person

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot item, served individually

Baguette

Sweet item

Sliced seasonal fresh fruit platters

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, parmigana*

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

SWEET ITEM Chocolate walnut browie*

*Denotes vegetarian dish



Deli Lunch One FRIDAY

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

\$42.00 per person

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot item, served individually

Wrap

Sweet item

Sliced seasonal fresh fruit platters

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

WRAP Ham, seeded mustard, tomato, cheese, mixed leaves

SWEET ITEM Flourless orange cake, cream cheese frosting*

*Denotes vegetarian dish



Deli Lunch One SATURDAY

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

\$42.00 per person

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot item, served individually

Sandwich

Sweet item

Sliced seasonal fresh fruit platters

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

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

SWEET ITEM Vanilla Namelaka, strawberry jelly*

*Denotes vegetarian dish



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.

