

# LUNCH



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## PLATTERS OF MIXED GOURMET SANDWICHES

(3 varieties, 1 sandwich per head)

For Example:

- Smoked Ham, Cheddar Cheese, & Semi Dried Tomatoes
- Rare Roast Beef, Horseradish Cream, Lettuce & Tomato Chutney
- Egg, Lettuce & Mayonnaise
- Chicken, Lettuce & Avocado

\$6.50 PER HEAD

## BASKETS OF GOURMET ROLLS & WRAPS

(3 varieties, 1 roll/wrap per head)

For Example:

- Roast Beef, Swiss Cheese, Lettuce, Tomato & Horseradish Baguette
- Eggplant, Roast Capsicum, Pesto & Herbed Goats Cheese
- Tandoori Chicken, Baby Spinach, Roast Capsicum, Mint Raita
- Smoked Salmon, Dill, Cream Cheese, Spanish Onion, Cucumber

\$9.50 PER HEAD

## HOMEMADE CUP OF SOUP

Varieties may include:

- Creamy Mushroom & Thyme
- Pumpkin & Orange
- Potato & Leek
- Traditional Minestrone
- Moroccan Chicken & Chickpea
- Chicken & Sweet Corn with Noodles
- Beef & Vegetable with Barley
- Pea & Ham

\$7.50

AVAILABLE IN WINTER MONTHS  
SERVED WITH A CRUSTY BREAD ROLL

## SALAD BOXES (2 VARIETIES IN EACH)

- Traditional Greek – Fetta, Olives, Tomato, Lemon Vinaigrette
- Gourmet Potato – with Ham, Egg, Celery & Mint
- Mediterranean Roast Vegetables with Cous Cous & Chickpeas
- Pasta Salad with Olives, Semi Dried Tomatoes, Salami & Pesto
- Caesar – with Bacon, Egg, Croutons & Creamy Dressing
- Salad Nicoise – Tuna, Egg, Olives, Capers
- Spinach, Roast Pumpkin, Pine Nut & Fetta
- Chicken, Avocado & Cashew Salad

\$15.00 PER HEAD  
ADD A MINI FRITTATA  
FOR \$4.00 EACH

## CONFERENCE LUNCH BOXES

GREAT TO "GRAB & GO"

All food is presented in individual lunch boxes with disposable cutlery & napkin

### Lunch Box 1

Baguette, Roll or Wrap of your choice  
A Piece of Seasonal Fruit  
Homemade Cake, Muffin or Slice  
Fruit Juice or Spring Water

\$17.00 PER HEAD

### Lunch Box 2

Gourmet Quiche or Savoury Tart  
Crisp Garden Salad with a Mint & Balsamic Dressing  
Soft Bread Roll with Butter Portion  
Homemade Cake, Muffin or Slice  
Fruit Juice or Spring Water

\$18.00 PER HEAD

### Lunch Box 3

Individual Caesar Salad Basket  
A Piece of Seasonal Fruit  
Homemade Cake, Muffin or Slice  
Fruit Juice or Spring Water

\$19.00 PER HEAD

### Lunch Box 4

Marinated Chicken Drumstick (served cold)  
Mediterranean Pasta Salad  
Olive Panini Bread Roll  
Homemade Cake, Muffin or Slice  
Fruit Juice or Spring Water

\$20.00 PER HEAD

## PLOUGHMAN'S LUNCH

\$18.00 PER HEAD

Individual baskets filled with Sour Dough Bread, Fresh Cold Meats, Cheese, Pickles and Mixed Salad Greens that allow guests to create their own lunch!

### BASIC BUFFET LUNCH ONE

\$17.00 PER HEAD

- Individual Gourmet Quiche or Savoury Tart
- Green Salad with Balsamic Dressing
- Seasonal Fruit Platter

### BASIC BUFFET LUNCH TWO

\$17.00 PER HEAD

- Platter of Assorted Cold Meats with Condiments
- Gourmet Potato Salad with Egg, Bacon & Celery
- Green Salad with Balsamic Dressing
- Fresh Bread Rolls & Butter

### BASIC BUFFET LUNCH THREE

\$20.00 PER HEAD

- Seasoned BBQ Chicken (served warm)
- Gourmet Fried Rice
- Green Salad with Balsamic Dressing
- Mineral Water & Orange Juice

### LONG LUNCH - BUFFET STYLE

\$40.00 PER HEAD

- Coronation Chicken with Mango & Cashews
- Rolled Honey Leg Ham
- Crunchy Asian Noodle Salad
- Gourmet Potato Salad
- Green Avocado Salad
- Fresh Bread Rolls & Butter
- Individual Meringue Nests with Berries
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### LONG LUNCH - BBQ STYLE

\$40.00 PER HEAD

- Malaysian Chicken Satay Kebabs With Peanut & Coriander Sauce
- Gourmet Beef Sausages
- Traditional Greek Salad with Feta Cheese & Kalamata Olives
- Roast Pumpkin & Baby Spinach Salad with Semi Dried Tomatoes
- Mediterranean Pasta Salad
- A selection of Fresh Dinner Rolls with Butter Portions
- Individual Chocolate Muddies with Double Cream & Sour Cherries

OTHER GOURMET BUFFET MENUS WILL BE TAILORED TO YOUR  
REQUIREMENTS UPON REQUEST

SEASONAL FRUIT BASKET	\$2.50 PER HEAD
SEASONAL FRUIT PLATTER	\$5.70 PER HEAD

## BEVERAGES

- Selection of Twinings Teas and Freshly Brewed Danes Coffee \$2.50 PER HEAD
- Iced Minted Punch \$2.50 PER HEAD
- Orange Juice &/or Mineral Water \$2.50 PER HEAD

## Wait Staff

**\$40.00 per waitperson per hour for a minimum of 4 hours**

We require 1 wait person for every 20-25 guests

## Bar Staff

**\$45.00 per staff person per hour for a minimum of 4 hours**

We require 1 bar person for every 40-50 guests

All prices include GST

We have a minimum number of 30 people per function  
(Or a minimum spend of \$250)

A \$250.00 deposit will be required to secure a booking

Prices effective February 2012