

MT SMART FUNCTION CENTRE MEETINGS AND EXHIBITIONS DAY MENU

LUNCH MENU 1

\$18.50 per person

Petite croissants with smoked chicken, mesclun & camembert
Club finger sandwiches with assorted fillings
Chocolate fudge brownie slice
Fresh seasonal fruit platter

LUNCH MENU 2

\$22.00 per person

Ciabatta rolls with assorted fillings
Assorted sushi pieces with condiments
Marinated chicken skewers with satay sauce
Smoked salmon & capers quiche
Melon, mint & feta skewers

LUNCH MENU 3

\$23.00 per person

Club finger sandwiches with assorted fillings
Chicken, bacon & roasted capsicum pizza with satay sauce
Vegetarian rustica tart
Tossed green salad with dressing
Selection of mini cakes

All prices are exclusive of GST

All menus subject to price and menu changes

Hand-crafted menus available on request

Room hire is not included in the buffet price

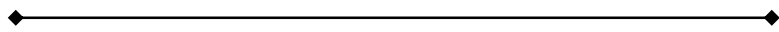
Additional Labour charges may be incurred if less than 20 guests

All lunch Menus are served with Freshly Brewed Tea and Coffee

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LUNCH MENU 4

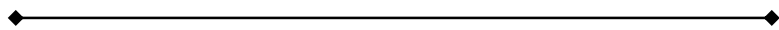
\$27.00 per person



Assorted filled turkish wraps (chicken, ham, vegetarian)
Butter chicken served on a bed of fragrant rice
Caesar salad with crispy bacon, egg, parmesan & croutons
Fresh seasonal fruit platter
Brie, grapes & crackers

LUNCH MENU 5

\$32.50 per person



Basket of bread rolls with butter
Baguettes with assorted fillings
Mezze Platter – cold cuts, grilled vegetables, olives, cheese, relish & pesto
Butter chicken served on a bed of fragrant rice
Mixed leaf salad with dressing
Panzanella Salad – tomato, cucumber, red onion, croutons & olive oil
Fresh seasonal fruit platter
Selection of mini cakes

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MORNING AND AFTERNOON TEA

\$7.00 per person

(One item of food served with a selection of teas and freshly brewed coffee)

\$3.50 per person

(Additional food item)

Orange juice available on request at \$8 per litre



SAVOURY

Assorted sandwiches

Savoury scones with fruit chutney

Vegetarian muffins with butter

Savoury muffins with butter

Petite croissant with shaved ham, gruyere cheese & english mustard

Petite croissant with Italian sausage & scrambled egg

Assorted savoury pies with tomato relish

SWEET

Assorted home baked cookies

Chocolate fudge brownie slice

Fruit scones with preserves

Assorted muffins

Seasonal fruit platter

Selection of mini cakes

Selection of sweet slices

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