

## ***Boardroom Lunches & Dinners***

*These meals will be delivered in either white china or white melamine dishes or bowls.  
Meals can be reheated if necessary in a conventional or microwave oven.*

### **MENU ONE - \$21.00 per person (minimum of 6 serves)**

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- Classic Boeuf Bourguignon served with creamy potato mash and steamed greens
- Wildbreads dinner roll
- Platter of fresh fruit in season
- Platter of three Australian farmhouse cheeses served with crispbreads and Piccalilli house-made condiments

### **MENU TWO - \$22.00 per person (minimum of 6 serves)**

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- Choose 1 dish from the following:
  - Beef Lasagne
  - Cannelloni – spinach and ricotta
- Served with:
  - Garden or Greek Style Salad
- Wildbreads dinner roll
- Platter of fresh fruit in season
- Platter of three Australian farmhouse cheeses served with crispbreads and Piccalilli house-made condiments

### **MENU THREE - \$21.00 per person (minimum of 6 serves)**

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- Lamb Rogan Josh served with steamed Basmati Rice, pappadums and house-made chutney
- Platter of fresh fruit in season
- Platter of Lemon meringue and Hazelnut caramel tartlets

### **MENU FOUR - \$24.00 per person (minimum of 10 serves)**

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- Cold slow roasted sirloin served with mustards and house-made Pear Chutney
- Chat Potato Salad (chat potato, spring onion and char grilled zucchini with a chive mayonnaise)
- Garden Salad (salad greens, fresh tomatoes, cucumber, salad onion with honey mustard dressing, and topped with almonds).
- Wildbreads dinner rolls with butter
- Platter of fresh fruit in season

- Platter of three Australian farmhouse cheeses served with crispbreads and Piccalilli house-made condiments

**MENU FIVE** - \$20.00 per person (minimum of 10 serves)

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- Cold meats platter –ham, chicken, and beef
  - Choice of two salads from our current standard menu
  - Wildbreads dinner rolls with butter
  - Platter of fresh fruit in season
  - Platter of three Australian farmhouse cheeses served with crispbreads and Piccalilli house-made condiments.
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**Staff:**

*Piccalilli can arrange for a Boardroom attendant to set the table, lay out the food, attend to drinks service, clear, make and serve tea and coffee, generally attend to your guests and clean up after the meal. Cost for a minimum of 3 hours is as follows;*

*Boardroom Attendant \$38.00 per hour*

*Time in excess of the 3 hours is charged per half hour. 48 hours notice is required.*

**Equipment:**

*Please advise if you require serving utensils to be supplied by Piccalilli. A price and checklist for tea/coffee, hire of jugs, crockery, cutlery, and glassware, and purchase of disposables can be found on the beverages menu. 48 hours notice is required.*

**Ordering:**

*All orders are freshly made to your specific requirements. We require 48 hours notice on all menus except for Menu 5 for which we require 24 hours notice.*

**Delivery:**

*Please add delivery charges as per our website.*