



EVENT CENTRE AT PANTHERS

MENU COLLECTION CONFERENCE LUNCH MENUS

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WORKING LUNCH

\$38 per person

A selection of fresh wraps and sandwiches with gourmet fillings **GF** *options available*

Chef's selection of hot snack item

Sliced seasonal fruit platter **V VG GF DF**

All lunches are accompanied with soft drinks, water and orange juice

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE



CONFERENCE LUNCH OPTIONS

HOT LUNCH BUFFETS | \$45 PER PERSON

Lunch Option 1

MAINS

Chargrilled Greek chicken, flat bread and tzatziki

Massaman beef curry **DF**

SIDES

Roasted chat potatoes, rosemary, oregano, garlic and olive oil **V DF GF**

Steamed basmati rice **V GF DF**

SALADS

Greek salad with lemon dressing **GF**

Watermelon, tomato, chilli flakes and sea salt with red wine vinaigrette **V VG GF DF**

DESSERTS

Sliced seasonal fruit platter **V VG DF GF**

Chocolate Brownie **GF**

Lunch Option 2

MAINS

Mexican spiced chicken thigh, pico de gallo and corn tortillas **DF**

Pulled lamb, red onions, capsicums and coriander **GF**

SIDES

Steamed rice, corn, peas and coriander **V VG DF GF**

Steamed seasonal greens **V VG DF GF**

SALADS

Mexican slaw **VG V GF DF**

Baby lettuce leaves, cucumber, fetta and lime vinaigrette **V VG GF DF**

DESSERTS

Sliced seasonal fruit platter **V VG DF GF**

Mini cheesecake, mango and passionfruit coulis **GF**

Lunch Option 3

MAINS

Baked Humpty Doo barramundi fillet, lemon and parsley cream sauce **GF A**

Basil and confit garlic chicken thigh and tomato sauce **GF DF**

SIDES

Pomme Puree **V VG GF DF**

Steamed seasonal greens **V VG GF DF**

Bread rolls

SALADS

Caesar salad made with cos lettuce, croutons, bacon bits, parmesan and Caesar dressing **GF**

Baby rocket and tomato, balsamic vinaigrette **V GF**

DESSERTS

Sliced seasonal fruit platter **V VG DF GF**

Cannoli with ricotta pastry cream

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VG VEGAN
GF GLUTEN FREE
DF DAIRY FREE

SEAFOOD ORIGINS
A AUSTRALIAN
I IMPORTED
M MIXED ORIGINS