



EPICURE

Seasonal Day Delegate Package

Autumn Winter – 2017

Seasonal Day Delegate Package



EPICURE Full Day Catering

minimum guest numbers apply, priced per guest

Morning tea

select one item

the cookie jar

baked fresh housemade chocolate chip cookies

brownies

chocolate & caramel

mini éclairs

coffee cream, mocha icing (nfp)

freshly baked danish

assorted fruit pastries

daily muffins

selection of cocktail muffins

friands

assorted seasonal fruit friands (gfp)

portuguese custard tarts

puff pastry, burnt custard (nfp)

Lunch

the bakery

a daily selection of sandwiches, tortilla wraps & sourdough baguettes

all with chef's selection of delicious fillings, including vegetarian, changing daily

savoury items

select one

pork, veal & sage sausage roll

caramelised shallots, madeira & quandong glaze (nfp)

catalan tortilla

roasted fennel & olive tapenade (gfp) (nfp) (v)

pumpkin, fetta & caramelised onion tart

sumac, rocket (gfp) (nfp) (v)

free range chicken & tarragon cocktail pie

bush tomato relish (nfp)

sesame chicken

cold soba noodle salad, spring onion, sesame

Seasonal Day Delegate Package



salad

select one

crunchy winter slaw

red cabbage, carrot, snow pea sprouts, daikon, nam jim

pear & rocket salad

parmesan, grape, shaved almond, sherry vinaigrette (gfp) (v)

greek salad

hindmarsh valley feta, local kalamata olive, cucumber, roma tomato, red onion, oregano vinaigrette (gfp) (nfp) (v)

seasonal leaf salad

seasonal greens, pendleton extra virgin olive oil & balsamic (gfp) (nfp) (v)

dessert

select one

sliced fresh fruit

seasonal local & tropical selection

fine australian cheese

shared plate, selected weekly, muscatels, house made stone fruit paste, pistachios, crackers, lavosh

Afternoon tea

please select one

shot glass of tiramisu

vanilla mascarpone, callebaut cocoa (v)

bitter chocolate tart

salted caramel (nfp) (v)

flourless orange almond cake

vanilla labneh, orange oil (gfp) (v)

blackforest pavlova roulade

chocolate vanilla cream, cherry compote (gfp) (nfp) (v)

chai tea & vanilla panna cotta

chai jelly, pashmac (gfp) (nfp)

Beverages

ALL DAY BEVERAGES

fair trade coffee & tea selection
filtered water

LUNCH BEVERAGES

fresh orange juice from australian oranges
mount franklin lightly sparkling mineral water

Seasonal Day Delegate Package



After 5

the after 5 package is designed to allow your delegates to unwind and network after a day of conferencing

30 minutes

60 minutes

flavours of south australia platter

featuring a range of south australian produce to ignite your palate, this selection changes daily and may include:

traditional chicken liver pate with local relishes & sour dough crostini (nfp)

house made rillettes of ocean trout & free range pork with artisan breads, cultured butter (nfp)

cured & sliced barossa valley meats (nfp)

cherry bocconcini marinated in fresh herbs (gfp) (nfp) (v)

marinated mclaren vale kalamata olives (gfp) (nfp) (v)

seasonal flame roasted marinated vegetables of sun dried tomatoes, capsicum, zucchini & artichokes with balsamic mushroom (gfp) (nfp) (v)

pickled seasonal vegetables (gfp) (nfp) (v)

hand selected cheeses, dried muscatels, pistachios, cracks & lavosh (gfp) (nfp) (v)

bronze beverage package

selection of wines, coopers beers, mineral water and soft drinks