

# Gourmet Vacation

## CONFERENCE MENUS

### Breakfast

**MENU ONE:** Leg Ham & Swiss Cheese Baked Croissants, Mixed Berry Muffins, Platters of Fresh Fruit & Nuts, Selection of Coffees, Teas & Fruit Juices. **\$11/person**

**MENU TWO:** Sweet Corn Cakes, Scrambled Eggs, Bacon, Sm.Salmon, Organic Sourdough, Relish & Condiments, Fresh Fruit Platter, Selection of Coffees, Teas & Fruit Juices. **\$17/person**

### Morning Tea

Homemade Banana Bread with Vanilla Bean Mascarpone, Fig and Fennel Scones with Gruyere, Served with Coffee, Tea and a Selection of Iced Drinks. **\$8/person**

### Lunch

**MENU ONE:** Baskets of Mixed Filled Lavish Wraps, Selection of Vegetarian Frittatas, Fresh Fruit and Cheese Plates, Served with a Selection of Sparkling Mineral Waters. **\$20/person**

**MENU TWO:** Roast Free Range Chicken, Potato and Prosciutto Salad, Greek Salad, Bread Rolls, Fresh Fruit Plate, Served with a Selection of Sparkling Mineral Waters. **\$22/person**

### Afternoon Tea

Homemade Macadamia Nut Biscotti, Maleny Brie with Crackers, Served with Coffee, Tea and a Selection of Iced Drinks. **\$8/person**

### Dinner

**MENU ONE:** Roast Pork Rack, Baby Potatoes, Rocket, Fennel and Parmesan Salad, Caramelised Apple, Thyme and Garlic Jus, Dinner Rolls. **\$33/person**

**MENU TWO:** YOUR CHOICE OF **\$66/person**

#### MAIN:

- Local Reef Fish, Sand Crab Salad, Sweet Corn Emulsion.
- Aged Sirloin, Baby Onion Tarte Tatin, Rocket Salad, Red Wine Glaze.

#### DESSERT:

- Vanilla Bean Pannacotta, Cherries, White Chocolate Biscotti
- Maleny Brie, Cabernet Paste, Lavosh.

\* Entree tasting plate or dessert can be added to either Dinner Menu Option for an Extra \$12/head

\*Vegetarian options for each meal can be arranged prior to conference.