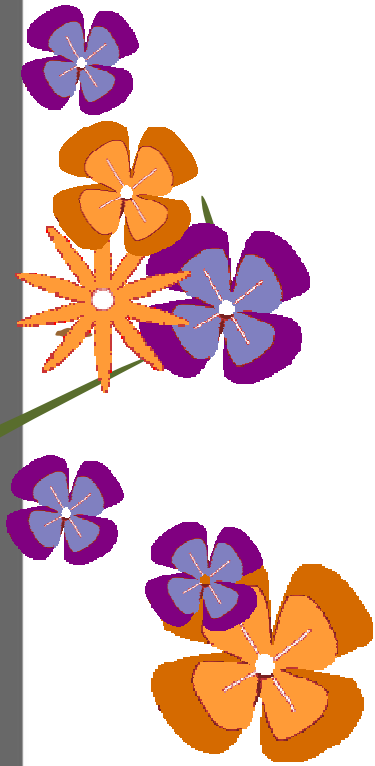


corporate spring & summer boardroom menu



At Cuisine On Cue we understand that making the right impression is everything in business.

As expert boardroom caterers we understand the efficiency and confidentiality of this catering style, approaching each function with our outstanding professional service.

We offer a variety of fine food and service, whether to entertain your clients or reward your staff.

We take care of every aspect of the meeting from providing cutlery, crockery and glassware to professional boardroom chefs and wait staff.



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boardroom entrée - \$ 19.00 pp

Chevre & chickpea blini stack .w. spinach, asparagus spears
& saffron aioli (GF)(V)

Sugar cured salmon .w. truss tomato & avocado salsa,
coriander & yellow pepper rouille (GF)(DF)

Chermoula jumbo prawns .w. zucchini & coriander rosti &
spicy tomato jelly (DF)

Shaved rare lamb loin .w. candied beetroot & ricotta tartlet,
minted pea puree

All prices are exclusive of GST and are current to 29th February, 2012
Menu selections are subject to change, availability and are seasonal



boardroom main - \$34.00 pp

All meals served with freshly baked dinner rolls

Chinese style bbq pork fillet .w. wild rice, gai lan, caramelised apple & rice wine glaze (GF)(DF)

Herb crusted barramundi fillet .w. caramelised fennel, baby cress, roasted beetroot & sorrel oil (GF)(DF)

Slow roasted beef tenderloin, pommes parisiennne, wilted spinach, ham hock jus & truffle oil (GF)

Char grilled chicken breast, creamed sweet potato & basil, macadamia buttered greens, wild mushroom jus (GF)

Hot smoked atlantic salmon .w. crushed potato & coconut, nori wrapped greens & wasabi vinaigrette (GF)(DF)

ADD-ONS—Price Per Bowl

Bowl of Seasonal steamed Vegetables \$ 6.00

Bowl of Garden Salad .w. Balsamic & Olive Oil Dressing \$ 5.00

We suggest 1 bowl per 2-3 people

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boardroom dessert - \$ 16.50 pp

Vanilla bean & whiskey cheesecake .w. almond cookie base & rhubarb compote

Chocolate cup .w. double cream Belgian mousse, white rum ganache & pistachio biscotti (GF)

Apple & ginger tart .w. kaffir lime toffee syrup, toasted coconut & fresh strawberries

Individual cheese trio platter .w. dried fruits, lavosh & quince paste

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