

# Corporate Lunch Menus

## Monday

Caprese salad – tomato, bocconcini and basil V GF  
Pontiac potato salad with a sweet mustard dressing and shallots V DF  
Handpicked green leaves with a house vinaigrette V GF DF  
Chef's classic quiche  
Tasmanian salmon and onion bagel with horseradish cream  
Roasted turkey wrap, cos lettuce and cranberry sauce DF  
Traditional Black Forest cake  
Sliced seasonal Queensland fruit platter GF DF  
Assorted cold beverages

## Tuesday

Grilled tuna nicoise salad V DF  
Mushrooms a la Grecque V GF DF  
Handpicked green leaves with a house vinaigrette V GF DF  
Chef's classic quiche  
Open faced avocado and Roma tomato on Turkish bread V  
Caesar salad wrap with roasted chicken breast  
Bitter sweet vanilla bean panacotta GF  
Sliced seasonal Queensland fruit platter GF DF  
Assorted cold beverages

## Wednesday

Lentil salad with tomato, red onions and fresh mint V GF DF  
Smoked salmon and capers on chat potatoes GF DF  
Handpicked green leaves with a house vinaigrette V GF DF  
Chef's classic quiche  
Rare peppered beef sirloin, onion compote on sour dough  
Grilled vegetable, olive tapenade wrap V DF  
Traditional tiramisu  
Sliced seasonal Queensland fruit platter GF DF  
Assorted cold beverages

## Thursday

Honey roasted pumpkin and baby spinach salad with walnuts V GF DF  
Sundried tomato and basil pesto penne  
Handpicked green leaves with a house vinaigrette V GF DF  
Chef's classic quiche  
Avocado, Jindi brie and cranberry sauce on ciabatta V  
Vietnamese chicken coleslaw wrap  
Chocolate profiteroles  
Sliced seasonal Queensland fruit platter GF DF  
Assorted cold beverages

## Friday

Quinoa, rocket and grilled red and golden beetroot salad V GF  
Smoked mackerel and Spanish onions on chat potatoes GF  
Handpicked green leaves with a house vinaigrette V GF DF  
Chef's classic quiche  
Virginia smoked ham, honey mustard baguette  
Tabouli and hummus wrap V  
Mini cinnamon jam doughnuts  
Sliced seasonal Queensland fruit platter GF DF  
Assorted cold beverages

## Saturday

Shaved fennel and radish coleslaw V GF  
Rocket, walnut and caramelised onion salad with goat's cheese crumble GF  
Handpicked green leaves with a house vinaigrette V GF DF  
Chef's classic quiche  
Chicken Caesar panini with avocado  
Classic Greek style salad wrap V  
Fresh fruit tartlets  
Sliced seasonal Queensland fruit platter GF DF  
Assorted cold beverages

## Sunday

Vermicelli noodles in a chilli, lime and coriander dressing with sesame seeds V GF DF  
Tabouli and chick pea salad with fresh mint V GF DF  
Handpicked green leaves with a house vinaigrette V GF DF  
Chef's classic vegetarian quiche V  
Grilled vegetable and eggplant focaccia V  
Bacon, crisp lettuce and tomato wrap DF  
Lemon curd meringue mini tarts  
Sliced seasonal Queensland fruit platter GF DF  
Assorted cold beverages

## PICNIC LUNCH BOX

Chef's selection of gourmet tortilla wraps  
Assorted hand cut sushi rolls with soy sauce  
Classic Caesar salad  
Fresh Queensland fruit salad  
Chef's selection of a dessert  
Assorted cold beverage

## Terms & Conditions

All catering will be delivered in disposable items. On request, catering can be delivered on boards or platters, and a collection fee will apply to every order. Additional fees will apply for lost or damaged platters and serving utensils. We offer complimentary corporate catering delivery within a 10 kilometre radius from Crowne Plaza Surfers Paradise with all orders received in writing 48 hours in advance. Any orders required outside this area will incur a \$90 surcharge per order.