



# ALL DAY WORKSHOP MENU

\* ₹ 2600.00 Per Person, Buffet Will Remain Open For Two Hours, Minimum Of 25 Persons

## **BREAKFAST**

Grilled Chicken Sausages

Roasted Chicken & Bell Peppers Sandwiches

Crunchy Iceberg & Grilled Vegetables With Melted Mozzarella In Whole Wheat Panini

Hash Browns

Spinach & Goat Cheese Quiche

Cinnamon Rolls

Baby Croissant

Selection Of Tea / Coffee / Juices / Water / Assorted Home Made Cookies

## **LUNCH**

- **SOUP**

Roasted Tomato & Basil Soup With Grissini, Butter Garlic & Herbed Croutons

- **SALADS**

Mixed Leafy Greens, Avocado, Pomegranate With Olive Oil And Balsamic Dressing

Garden Fresh Rocca, Walnut, Cucumber, Feta And Watermelon Salad

Assorted Bread Basket - Whole Wheat, Multigrain, Milk

- **MAIN COURSE**

Stuffed Cannelloni With Spinach & Ricotta In Sparkling Tomato Sauce

Spaghetti Aglio E Olio

Cajun Spiced Grilled Chicken With Shallots & Port Wine Glazed

Whole Baked Rawas With Za'atar, Cumin, Paprika, Lemon & Coriander

Vegetable Green Thai Curry

Burnt Chilly & Garlic Rice

Sautéed Vegetables & Potato Mash

- **DESSERTS**

Traditional Tiramisu

Warm Chocolate Mud Pie With Vanilla Ice Cream

## **HIGH TEA**

Cream Cheese & Avocado With Truffle Oil Drizzle On Melba Toast

Tomato, Cheese & Caesar Spread Sandwiches

Hand Pulled Smoked Barbecued Chicken Sliders With Cheddar Cheese

Peri Peri Potato Wedges With Garlic Aioli

Date & Walnut Sliced Tea Cake

Selection Of Tea / Coffee / Juices / Water / Assorted Home Made Cookies

*\*Indicated Rates Are Inclusive Of Complete Crockery, Cutlery, Buffet Setup & Food Service And Exclusive Of GST.*