

## BREAKFAST

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All breakfast includes continuous orange Juice with freshly brewed Coffee and Tea

Chilled water and mints

### Standard Breakfast

Poached and scrambles eggs with bacon continental toast baked tomatoes mini breakfast sausages **\$25.00**

### Eggs Benedict

English muffin topped with leg ham sautéed spinach, poached eggs and hollandaise sauce **\$25.00**

### Vegetarian Breakfast (Gluten Free)

Cheese and egg nest with mushrooms & chives served with sautéed baby spinach and cherry tomatoes **\$25.00**

### Continental Breakfast

Bacon and egg brioche

Petit Cheese & tomato croissants

Seasonal fruit platter

Gluten free toasted muesli , honey and yogurt cups

Gluten free mini strawberry pancake stacks **\$23.00**

## MORNING TEA

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Standard service includes 2 selections of pastries

### Assorted Sweet Muffins:

- Raspberry & banana
- Healthy Gluten free dairy free blueberry,
- Orange and poppy seed
- Coffee and Chai Latte

Herb and cheese scones with chive infused cream cheese

Assorted Danish pastries

Selection of custard and fruit tarts **\$8.00**

## LIGHT WORKING LUNCH

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Selection of breads, wraps and rolls with all your favourite fillings using fresh produce, gourmet

smallgoods and vegetarian options

**Health Option:** Assorted Wraps with healthy fillings, platter with vegetable sticks and dips, Fruit Platter **\$14.00**

### ADD ONS

Fruit platter **\$4.00**

Cheese platter **\$4.50**

Assorted house made dips with toasted pita **\$4.00**

Spinach and ricotta triangles **\$4.00**

Salt & Pepper calamari **\$4.00**

Marinated chicken skewers **\$4.00**

Homemade sausage rolls **\$4.00**

## AFTERNOON TEA

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Selection of homemade biscuits **\$3.00**

*All price schedules are per person and include GST*

*Prices are subject to change without notice however we do try to maintain published prices*

### HOT BUFFET LUNCH

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Bread Rolls	
Garden Salad	
Salt 'n' Pepper Calamari	
Fusilli in a Rose sauce with Garlic roasted confit Tomatoes (GF Veg)	
Grilled Marinated Chicken Fillets	
Meatballs in Rich Tomato Sauce	
Roast Beef	
Gravy and Condiments	
Fruit platter	<b>\$33.00</b>

### HOT CORPORATE LUNCHES

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**Any two selections served alternately includes bread rolls**

**Salt 'N' Pepper Calamari** Tender Calamari pieces coated in our secret seasoning and lightly fried to perfection nested on a bed of Rocket lettuce served with chips and house made Tartare sauce

**Pumpkin Ravioli** Pillows of Pumpkin and Ricotta filled pasta tossed in a Burnt Butter and Sage sauce topped with toasted Pine Nuts finished with fresh Rocket **\$28.00**

**Chicken Florentine** Tender Chicken Breast filled with Spinach, Ricotta and Sundried Tomato nested on a Sweet Potato puree and topped with a White Wine sauce

**Crispy Atlantic Salmon** Grilled and served with a mixed slaw salad on a bed of fragrant Rice topped with a sweet Ginger and Soy sauce

**Fillet Steak** 120gm Scotch Fillet Steak aside roasted herb Potatoes and seasonal vegetables served with a Red Wine Jus

### 1 HOUR POST or PRE- CONFERENCE CANAPES & BEVERAGES

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**2 Cold and 3 Hot canapes**

**1 Hour standard beverage package**

Sparkling White, Moscato

Sauvignon Blanc, Cabernet Sauvignon, Shiraz

Pure Blonde, Carlton Draught, Cascade Light **\$25.00**

### BEVERAGES

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**Orange Juice can be added to any catering session** **\$2.50**

**All day Continuous freshly brewed coffee and tea** **\$11.00**

**Per session Freshly brewed coffee and tea** **\$4.00**

**Soft drinks are also available**

**There are full bar facilities available for all events if required**

**Healthy Options are available for all events**

**For larger dinner or gala events please see our event packages**

**All dietary requirements can be catered for please advise us**

**Contact us: [events@krystalfunctioncentre.com.au](mailto:events@krystalfunctioncentre.com.au)**

**PH: 72254949**

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