

# Lunch

## Sandwiches & Wraps

### Sandwich combinations

*Freshly made on white, whole meal & multigrain bread*

Chicken breast, lettuce, mayonnaise  
Chicken breast, lettuce, tomato, cucumber  
Ham and tasty cheese  
Ham, tasty cheese, red onion, tomato, pickles  
Free range egg, lettuce, mayonnaise  
Roast beef, tomato, chutney  
Salami, tasty cheese & tomato  
Tasty cheese, tomato, lettuce, cucumber  
Sweet potato, lettuce, tomato, cucumber

### Sandwiches Options

*A selection of the combinations listed above freshly made on white, wholemeal & multigrain bread then cut into quarters for ease of choice, variety & self service.*

4 points per person (1 sandwich each)  
6 points per person (1.5 sandwiches each)  
8 points per person (2 sandwiches each)  
Gluten Free Bread Available

**\$3.50**  
**\$5.25**  
**\$7.00**  
**\$0.50 per serve**

GF

### Wrap Combinations

*Freshly made on feather-light lavash wrap bread*

Roast Beef, Tomato, Cucumber, Carrot, Red Capsicum, Lettuce, Red Onion, Alfalfa – Chutney  
Chicken, Tomato, Cucumber, Carrot, Red Capsicum, Lettuce, Red Onion, Alfalfa  
Cheese, Tomato, Cucumber, Carrot, Red Capsicum, Lettuce, Red Onion, Alfalfa  
Ham, Tomato, Cucumber, Carrot, Red, Capsicum, Lettuce, Red Onion, Alfalfa - Mustard  
Sweet Potato, Tomato, Cucumber, Carrot, Red Capsicum, Spinach, Red Onion, Alfalfa - Avocado  
Turkey, Tomato, Cucumber, Carrot, Red Capsicum, Lettuce, Red Onion, Alfalfa - Cranberry  
Pumpkin, Feta, Tomato, Cucumber, Carrot, Red Capsicum, Spinach, Red Onion, Alfalfa

### Wrap Options

*A selection of the combinations listed above freshly made on lavash wrap bread then wrapped in paper and halved for ease of choice, handling, variety & self service.*

1 half per person (0.5 wrap each)  
2 halves per person (1 wrap each)  
3 halves per person (1.5 wraps each)

**\$3.00**  
**\$5.50**  
**\$7.50**

V (vegetarian) GF (Gluten Free)

\* All catering will be delivered on disposables unless otherwise requested

\*Confirmation of numbers is required 48 hours prior to function

\*24 hour notice is required for any cancellation

\*A \$15 delivery charge applies within the UQ St Lucia Campus

\*If you require staffing for your event please contact the event coordinator



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## Working Lunches

(minimum 10 guests per option)

### Option 1

Sandwich with fresh fillings (1.5 sandwiches, 6 points)  
Seasonal Fruit Platter  
Cheese & Crackers  
Fruit Juice

**\$9.95 p/p**  
GF add **\$0.50 p/p**

### Option 2

Lavash wrap with fresh fillings (1 wrap, 2 halves)  
Fresh assorted sushi  
Seasonal Fruit Platter  
Fruit Juice

**\$11.95 p/p**  
GF add **\$0.50 p/p**

### Picnic Box

Lavash wrap with fresh fillings (1 wrap, 2 halves)  
Piece of whole fruit  
Go Natural health bar  
350ml Berri Juice

**\$11.95**  
GF add **\$0.50 p/p**

### Lunch Bag (suitable for field trips)

Sandwich with fresh fillings (1 sandwich, 4 points)  
Piece of whole fruit  
Go Natural health bar  
250ml Just Juice Popper

**\$9.95**  
GF add **\$0.50 p/p**

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# Platters

Option 1 = 15 guests

Option 2 = 25 guests

## Salads *(all salads are vegetarian)*

Creamy potato  
Pesto Rissoni  
Shanghai Noodle

White Bean & Kumera  
Tabouli  
Greek Salad

Moroccan Cous Cous,  
Garden  
Green bean w Pumpkin

Mediterranean chickpea (GF)  
Beetroot, Spinach & Feta

1, 2 or 3 Salad Platters

V Option 1 - \$65  
V Option 2 - \$80

## Continental Meat & Vegetable Mezze/Antipasto

A selection of Smoked & Cured Meats, Roasted, Semi-Dried & Marinated Vegetables, Olives, Dip & Crisp Breads, **Gluten Free options available upon request**

Option 1 - \$30  
Option 2 - \$55

## Vegetarian Mezze/Antipasto

A selection of Roasted, Semi-Dried & Marinated Vegetables, Feta Cheese, Olives, Dip & Crisp Breads, **Gluten Free options available upon request**

V Option 1 - \$30  
Option 2 - \$55

## Dips, Crudities & Crisp Bread

A trio of Dips served with Fresh Cut Vegetable Crudities & a variety of Fresh & Crisp Breads, **Gluten Free options available upon request**

V Option 1 - \$30  
Option 2 - \$40

## Cheese

A selection of Australian Cheeses served w Quince Paste, Crackers & Crisp Breads, Fresh & Dried Fruit & Pecan Nuts

V Option 1 - \$30  
Option 2 - \$55

## Sushi

Selection of Meat, Seafood & Vegetable Sushi Rolls served w Japanese Mayonnaise, Dipping Soy, Pickled Ginger & Wasabi

V Option 1 - \$40  
Option 2 - \$70

## Nigiri Sushi

Selection of Nigiri Sushi & Seafood Sushi Rolls w Japanese Mayonnaise, dipping Soy, Pickled Ginger & Wasabi

V Option 1 - \$45  
Option 2 - \$70

## Rice Paper Roll

Selection of Chicken, Pork, Prawn & Vegetable Rice Paper Rolls w Hoisin dipping Sauce

V, GF  
Option 1 - \$35  
Option 2 - \$65

**Hot Asian** – Vegetable & Black Bean Spring Roll, Samosa, Spring Roll, Mini Chicken Dim Sims, Thai Fish Cakes w sweet soy dipping sauce

Option 1 - \$30  
Option 2 - \$45

**Hot Seafood** - Crumbed Whiting Fillets, Coconut Prawns, Salt & Pepper Calamari Chips, Shrimp Shumai Crab & Prawn Spring Rolls w Lemon Wedges & Tartar Sauce

Option 1 - \$30  
Option 2 - \$45

**Hot Pastry 1** - Mini Pies (beef, chicken curry, beef & pepper) Mini Sausage Rolls, Mini Tartz (creamy chicken & vegetable, quiche Florentine) w Tomato dipping Sauce

Option 1 - \$30  
Option 2 - \$50

**Hot Pastry 2** – Chicken, Tomato & Olive Tapenade, Cantonese Chicken, Aromatic Spiced Beef & Lentils, Sicilian Pizza Pinwheels, Tandoori Lamb, Curry Chick Pea & Roasted Sweet Potato

Option 1 - \$35  
Option 2 - \$65

**Hot Meats** – Garlic Chicken Balls, Malaysian Beef Satay Skewers, Roasted Chicken Wings, Wagu Beef Meatballs, Sticky Pork Belly

Option 1 - \$35  
Option 2 - \$65



## Fruit

Fresh cut slices of seasonal fruit including melons, pineapple, grapes, kiwis, berries & more

V, GF

**Option 1 \$15**  
**Option 2 \$30**

## Desserts

A delicious selection chosen from our full range of petite 'bite-size' cakes, slices & sweet treats  
Including:

*Chocolate fudge, raspberry jelly slice, mocha cream + pistachio praline, chocolate cigar, chocolate chip oval, almond frangipane cake, mini coconut cake, mini flourless orange cake, chocolate Madeleine, coconut mini cake, raspberry oval, pistachio round, chocolate ganache round, apricot round, sour cherry round, white mudcake marble, chocolate chip friand, vanilla Madeleine, bite size profiteroles filled with crème patissiere & finished with a range of ganache, icing, chocolate ribbon & crushed nut toppings*

**Gluten Free desserts available upon request**

**Option 1 \$35**  
**Option 2 \$55**



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