

Fieldays – Catering Menu

Day one - Wednesday



Breakfast

- Smoked salmon caper cream cheese mini open bagel
 - Bacon egg burrito, w/ cheese relish and spinach
 - Selection of freshly baked Danishes
 - Warm banana bread w/ butter
 - Mixed vegetable frittata
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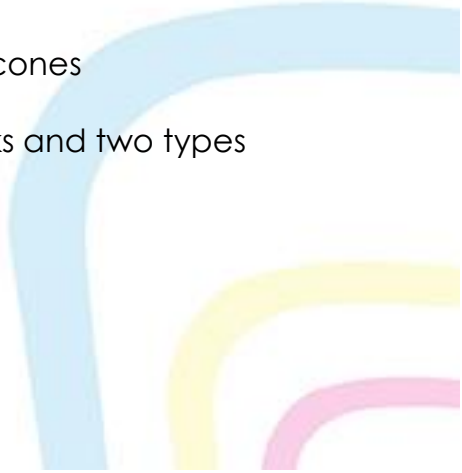
Morning Tea

- Banana chocolate & maple muffins
 - Falafel salad wrap, with tangy relish, and garlic yoghurt sauce
 - Savoury Scone of feta sundried tomato & spinach
 - Handmade chocolate Anzac cookies
 - Fresh sliced seasonal fruit
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Lunch

- Moroccan chicken, avocado whip and salad baguette
 - Thai chicken cakes with chilli and passionfruit dipping sauce
 - Fresh fruit sliced
 - Handmade Beef sausage rolls
 - Halloumi & courgette fritters
 - Vegetarian, caramelised onion & feta filo cigar.
 - Caramel Slice
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Afternoon Tea

- Passionfruit melting moments
 - Smoked ham club sandwich with cheese, & honey mustard
 - Fresh fruit skewers
 - Citrus & date Scones
 - Vegetable sticks and two types of hummus
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Fieldays – Catering Menu

Day two - Thursday



Breakfast

- Chorizo, roasted tomato & egg burrito
- Chefs Choice sweet item
- Pesto, gruyere cheese, tomato croissant
- Petite waffle, bacon and banana skewered bites
- Chocolate Danish pastry's

Morning Tea

- Kumara, bacon, sour cream & bacon muffin
- Sweet scone w/ jam and cream
- Smoked ham, chutney & tomato croissant
- Basil zucchini feta slice

Lunch

- Persian slow roasted lamb sliders
- Jamaican jerk chicken skewers
- Herb roasted vegetable medley salad boat, with chimichurri sauce
- Beef pastry empanadas
- Pumpkin, ricotta & herb, almond filo pie
- Carrot cake bliss balls
- Fresh fruit sliced

Afternoon Tea

- Blue berry crumble slice
- Tomato pesto and corn savoury muffin stuffed w/ avocado feta whip & salsa
- Cranberry white chocolate cookies
- Vegetable frittata
- Fresh fruit – sliced

Fieldays – Catering Menu

Day three – Friday



Breakfast

- Muesli yoghurt parfaits
- Jam filled small doughnuts
- Bacon & egg roll w/ caramelised onion relish & cheese (soft roll)
- Onion s/d tomato, cheese & spinach savory brioche
- Fresh toast cups w/ creme fraiche maple syrup

Morning Tea

- Cheese tomato & herb scone / butter & tangy relish
- Mini ham & cheese croque monsieur's
- Date & citrus scones
- Classic handmade sausage rolls
- Cranberry chicken club sandwich

Lunch

- Chicken Stitzel in cornmeal roll with slaw, spinach & lemon ranch dressing
- Mexican chimichangas w/ cream cheese & salsa
- Stuffed potato w/ cheese, herbs, s/cream & bacon
- Mexican style falafel cake w/ lemon mint yoghurt dipping sauce
- Jenn's beef & Guinness pies
- Tan slice
- Fresh fruit sliced

Afternoon Tea

Selection of cookies

- Chocolate Lava cookies, quinoa cookies & coconut whiskers (gf)
- Tomato pesto and corn savoury muffin stuffed w/ avocado feta
- Glazed ham, honey mustard & cheddar club sandwich
- Courgette, corn & cream cheese muffin w/ relish topping
- Fresh fruit – sliced

Fieldays – Catering Menu

Day four – Saturday



Breakfast

- Kumara rosti topped w/ blushed cherry tomato & goats cheese
- Cinnamon brioche w/ cream cheese icing
- Fresh fruit
- Chorizo potato & herb frittata
- Boston bean, egg and herb breakfast wrap
- Muesli slice

Morning Tea

- Blueberry, apple crumble muffin w/ lemon crème fraiche
- South-land cheese scrolls
- Baked salmon, dill cream cheese open mini bagel
- Lamb pasty
- Date almond chocolate balls

Lunch

- Lamb kofta & salad baguette w/ gif chutney and garlic yoghurts sauce
- Lemon thyme & honey roasted chicken drumsticks
- Lamb, rosemary pie
- Japanese pork belly on w watercress and cucumber salad boat w/ pickled onion
- Salmon, potato & quinoa cake w/ preserved lemon mayo
- Raspberry macaroon slice
- Fresh fruit skewers

Afternoon Tea

Sweet slice selection

- 3 - 4 mixed sweet slices served with fresh fruit
- Salad wrap, w/ kewpie mayo
- Various cookie selection
- Mini savory scones w/ brie and relish
- Sweet scones w/ jam & cream
- Fresh fruit – sliced