

SMALL & MEDIUM CABIN STANDARD MENU

BREAKFAST

Breakfast A

Seasonal Sliced Fruit Tray
Two Mini Croissants
Two Mini Danish Pastries
Butter & Preserve

Breakfast B

Seasonal Sliced Fruit Tray
Two Cream Cheese Bagels with Smoked Salmon

Breakfast C

Seasonal Sliced Fruit Tray
Sliced Cold Meat & Cheese Tray with Garnish
Fruit Yoghurt
Bread Roll with butter and preserve

Breakfast D

Seasonal Sliced Fruit Tray
Crunchy Muesli with Fresh Blueberries
Organic Fresh Yoghurt

Miscellaneous

Breakfast Cereal
Small Fruit Basket
Seasonal Sliced Fruit Tray
Sushi (is not considered standard catering –
extra charges will apply for sushi)

LUNCH & DINNER

Lunch/Dinner A

Seasonal Sliced Fruit Tray
Assorted Executive Sandwiches
Selection of Petit Fours

Lunch/Dinner B

Seasonal Sliced Fruit Tray
Chicken Caesar Salad
Chef's choice of dessert

Lunch/Dinner C

Seafood Platter
Greek Salad
Chef's choice of dessert
Bread Roll with Butter

Lunch/Dinner D

Fois Gras with Confit of Fig and Sliced Brioche
Tuna Nicoise Salad
Chefs Choice of Dessert
Bread Roll with Butter

Lunch / Dinner E

Cobb Salad
Seasonal Sliced Fruit Tray
Chef's choice of Dessert
Bread Roll with Butter

Afternoon Tea

Assorted Finger Sandwiches
Scones with Cream & Preserves
Assorted Mini Pastries