

## Buffet Lunch menu

**Minimum of 12 people**

**Served in Bistro 169 OR in your conference room**

Includes a fresh baker's bread basket with accompaniments

### Hot Item – Please choose one item

- Pumpkin & ricotta ravioli
- Beef or vegetarian lasagna
- Chicken satay skewers (GF)
- Rare beef skewers with béarnaise sauce (GF)
- Butter chicken with rice (GF)
- Chicken fish or vegetarian Thai green curry sauce with aromatic rice (GF)
- Moroccan lamb with couscous & spiced chickpea salad
- Beef black bean stir fry with rice noodles (GF)
- Steamed fish, with butter, lemon, & coriander sauce

### Salads – Please choose one item

- Seasonal roasted vegetables, with honey and balsamic dressing
- Baby spinach, cherry tomatoes, caramelized walnut & fresh orange
- Tuna salad, fresh mesclun leaves, cucumber with lemon & mayonnaise dressing
- Rocket, olives, feta cheese & sundried tomato
- Roasted kumara & potato, bacon, parsley & garlic
- Greek salad– tomatoes, cucumber, red onion, olives & feta cheese
- Corn and beans salad; broad beans, black beans, chick peas, peas, corn mesclun & red onion

### Dessert– Please choose one item

- Lemon iced custard slice
- Apple strudel
- Chocolate mud cake
- Short apple cake
- Caramel slice
- Walnut brownie served with dipping sauce
- Fruit skewers

### Dietary Requirements

We always cater for dietary needs and can change recipes and dishes to suit, or provide separate meals for individual needs.

*All prices include 15% GST. Menus are subject to change.*

**\$25.00**  
PER PERSON

### REDISCOVER CONFERRING WITH PRIME

- Conference rooms with natural light
- On site conference co-ordinator available throughout your conference working day
- A variety of breakout areas available for lunch, dinner and refreshments
- One level location for all conference rooms

