



Corporate Board Meeting Working Lunch

Starters

Spring gazpacho soup shots topped with a balsamic glaze and basil garnish
Five Spice local farm seared duck spring rolls with coriander and plum sauce

Salad

Spring green salad with Gorgonzola, candied walnuts and strawberries tossed in a honey Dijon balsamic dressing
Quinoa salad with roasted butternut quash, pomegranates, cranberries and pecans
Fresh tomato, buffalo mozzarella and avocado caprese with truffle oil & balsamic

A Selection of Creative Sandwiches

Sliced turkey with cranberry chutney
Mediterranean vegetable on olive focaccia
Italian Salami with fresh artichoke, mozzarella and sun dried tomato
Roast beef with caramelized onion, cheddar and tomato
Tuscan style grilled chicken with fresh mozzarella and tomato
Savory tuna salad

Dessert

A selection of creative cupcakes
Homemade Tiramisu

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