

Mingara Event Centre's lunch menu options will delight you with their variety and quality. Whether for a business lunch, social get-together or any other occasion, we aim to give you an experience you won't forget. Providing the atmosphere and superior food to enhance any gathering is what we do best.



GOURMET SANDWICHES, WRAPS AND ROLLS

Select four (4) items from the below - **\$12 pp**

STANDARD

Medium roast beef with rocket and tomato relish

Corned beef, sauerkraut, Swiss cheese, cornichons and Dijon mustard aioli

Smoked ham, roast capsicum, tomato, baby spinach and garlic aioli

Roasted lamb, olive tapenade, feta, mixed lettuce and roast capsicum

Roasted turkey breast with seeded mustard, cranberry jelly and iceberg lettuce

Smoked salmon with dill mayonnaise, red onion and capers

VEGETARIAN

Roasted pumpkin, semi-dried tomato, spinach and Dijon mustard

Egg, cucumber and iceberg lettuce with whole egg mayonnaise

Portobello mushrooms, onion relish and baby spinach

SUBSTANTIAL ITEMS

Add one to your menu for \$8.50 per person

Pulled beef slider with coleslaw and a peri-peri sauce

Chicken, chilli and coriander stir fry with hokkien noodles in a soy dressing

Mini fish and chips basket with a lemon gremolata

Jerk chicken winglets with a pineapple chilli salsa and coconut basmati rice

GF available on request

Conditions: Minimum of 10 people. Menu selections and minimum numbers are required two (2) weeks prior to the event. Final numbers are required one (1) week prior to the event. Dietary requirements must be advised one (1) week prior to the event. For up to 20 people sandwiches will be served. For over 20 people a selection of sandwiches, wraps and rolls will be served.



WORKING LUNCH BUFFET MENU

Select two (2) items from the mains menu, two (2) items from the salad menu and two (2) bread selections - **\$28 pp**

MAINS

Smoked beef brisket burger with coleslaw and peri-peri sauce on a milk bun

Noodle box with glass noodles, satay chicken, snow peas and cashews

Mini fish and chips basket with a lemon gremolata (GF on request)

Jerk chicken winglets with a pineapple chilli salsa and coconut basmati rice (GF)

Mini pizza with Napolitano sauce, buffalo mozzarella, basil and black olives (GF on request)

SALADS

Roast pumpkin and pine nut salad with baby spinach, feta and a maple and mustard dressing (V/GF)

Baby beetroot and goats cheese salad with crispy watercress and pistachio nuts (V/GF)

Garden salad with mixed salad leaf, vine ripened tomatoes, red onion, cucumber and a tangy Italian dressing (V/GF)

Caesar salad with cos lettuce, crispy bacon, parmesan croutons and a classic Caesar dressing

BREADS

Rye bread

White batard

Schiacciata (Italian style flat bread)

Parmesan and garlic rodini

House-made milk buns

House-made cocktail rolls (GF on request)

Conditions: Minimum of 20 people. Menu selections and minimum numbers are required two (2) weeks prior to the event. Final numbers are required one (1) week prior to the event. Dietary requirements must be advised one (1) week prior to the event.

LUNCH PACKS

Two (2) selections of sandwiches from the options listed below, one (1) drink, one (1) piece of fruit and one (1) snack treat - **\$15 pp**

STANDARD

Medium roast beef with rocket and tomato relish

Corned beef with sauerkraut Swiss cheese, cornichons and Dijon mustard mayonnaise

Smoked ham with roast capsicum, tomato, baby spinach and garlic aioli

Roasted lamb with olive tapenade, feta, mixed lettuce and roast capsicum

Roasted turkey breast with seeded mustard, cranberry jelly and iceberg lettuce

Smoked salmon with dill mayonnaise, red onion and capers

VEGETARIAN SANDWICHES

Roasted pumpkin, semi-dried tomato, spinach and Dijon mustard

Egg, cucumber and iceberg lettuce with whole egg mayonnaise

Portobello mushrooms, onion relish and baby spinach

(GF on request)

DRINKS

Bottled spring water

Orange juice

Apple juice

FRUIT

Banana

Apple

Orange

Pear

SNACK TREAT

Muesli Bars

Conditions: Minimum of 20 people. Fruit option provided is based on seasonal availability. One (1) sandwich per person from a selection of two (2). Menu selections and minimum numbers are required two (2) weeks prior to the event. Final numbers are required one (1) week prior to the event. Dietary requirements must be advised one (1) week prior to the event.

BEVERAGES

Freshly brewed coffee and tea for up to three hours **\$3.00 pp**

Freshly brewed coffee and tea and a selection of fruit juice for up to three hours **\$4.00 pp**

Espresso coffee cart and tea station for up to three hours **\$200.00 flat hire fee plus \$2.00 per cup**

Selection of juice **\$2.00 pp**

Great events at Mingara

Visit us at your club, Mingara

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