



URBANENTERTAINING

A love of beautiful
food, atmosphere
& people...

Corporate Lunch Prices

- Sandwiches \$ 8.90 per round
 - Gourmet Ribbons
 - Points
 - Baguettes
 - Bagels
 - Focaccias
- Cheese Platter \$ 8.50 per person
- Fruit Platter \$ 5.50 per person
- Sweet Slices \$ 3.00 each
- Breakfast Pastry Platter \$ 11.50 per person
 - Danish Pastries
 - Home Made Muffins
 - Croissants (2 to 3 pieces)
- Mini savory tarts \$ 3.50 each
- Mini muffins \$ 2.40 each
- Soft Drinks and Juice \$ 3.85 per person
- Delivery From \$30.00 (CBD area)

Urban Entertaining Fillings

Our delicious fillings are constantly evolving, but here are just a few examples of the tasty combinations you can find in our gourmet sandwiches, wraps, baguettes, bagels and rolls.

\$ 8.90 PER ROUND

- Crispy bacon, Roma tomatoes spring onions, avocado, cos lettuce, tasty cheese and a smattering of mayonnaise
- Fetta cheese, grated carrot, tomato, cucumber, olive tapenade, capsicum, beetroot and alfalfa
- Italian tuna with semi-dried tomatoes, fresh basil, Spanish onion, celery and mayonnaise
- Turkey, avocado, cucumber, cranberry and alfalfa
- Shaved leg ham with tasty cheese, tomato, mayonnaise, beetroot and shredded lettuce
- Tasty cheese, pesto, grilled Mediterranean vegetables with rocket
- Tasmanian smoked salmon with cream cheese, cracked pepper, dill, capers and red onion
- Chicken schnitzel, slivers of fresh beetroot, herb mayo and cos lettuce
- Rare roast beef with onion relish, brie, lettuce and fresh tomato
- Smoked chicken with water chestnuts, spinach and cream cheese
- Rosemary scented lamb with Roma tomatoes, chutney and seeded mustard
- Poached chicken with pesto mayonnaise and fresh basil leaves
- Egg, barbequed bacon and a chive mayonnaise
- Grilled eggplant, zucchini and roasted mushrooms with hommus and rocket
- B.L.T - crispy bacon, lettuce, tomato, avocado and cheese
- Smoked trout with horseradish, cucumber, sour cream and chives

Morning Tea or Afternoon Tea

- Fetta, olive and sundried tomato pesto muffins
- Mini ham and gruyère cheese croissants
- Baby bagels filled with Tasmanian smoked salmon and cream cheese whipped with fresh dill, capers and lemon zest
- Mini Muffins
 - Double chocolate
 - Raspberry, white chocolate and almond
 - Banana and macadamia
- Mini fruit Danish
- Little chipolata rolls filled with tasty cheese and homemade tomato relish
- Mini Quiche
 - Bacon, egg and chive
 - Spinach, pine nut and fetta
 - Mushroom, parmesan and thyme
- Gourmet sausage rolls
- Gourmet meat pies
- Muesli balls with apricot and white chocolate
- Tasty cheese and vegemite pastry puffs
- Fresh fruit skewers
- Coconut and lime iced cupcakes
- Mini jam donuts
- Assorted Mini Tarts
 - Lemon Curd
 - Fresh Berry and Vanilla Custard
 - Passionfruit

\$11.50 per person
three selections

\$15.00 per person
four selections

\$18.50 per person
five selections