



ANZCA
FPM

Meetings at ANZCA – seasonal corporate catering offerings

Please note the following options are
examples only and subject to seasonal
changes

Working breakfast

Additional cost applies (select one option)

- Breakfast burger with scrambled eggs, bacon, and tomato chutney.
- Freshly baked Danish pastries and assorted muffins.
- Yoghurt cup – vanilla yoghurt with a choice of toppings.
- Freshly sliced seasonal fruit.

Morning and/or afternoon tea

(select one option per service)

- Homemade banana/pumpkin and walnut bread.
- Fresh scone with jam and double cream.
- Savoury croissant with ham and cheese or ham, cheese, and tomato.
- Savoury frittatas and tarts with shaved parmesan.
- Freshly sliced seasonal fruit with local and imported cheeses served with water crackers, nuts, and fruit bread.

Seasonal working lunch

(select one option)

- A selection of gourmet wraps and pointed sandwiches.
- A selection of assorted bagels.
- Assorted hand rolled sushi and rice paper rolls.
- Assorted hot finger food. For example, arancini balls, mini pizzas, mini burgers, spinach ricotta rolls, and sausage rolls.
- Garden salad – mixed greens, green peppers, tomato, and cucumber. Served with a French dressing.

Seasonal hot buffet lunch

Premium full day package (select one option)

- Braised Moroccan chicken with chickpeas. Served with Moroccan couscous and a garden side salad.
- Beef osso bucco served with mashed potato and a garden side salad.
- Chicken fillet stuffed with brie cheese and almonds. Served with a light mustard cream sauce, Greek side salad, and mashed potato.
- Vegetarian lasagne. Served with a garden side salad.