

# BURSARIA

Catering

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Abbotsford Convent



## 2017 MUSIC IN THE ROUND | VIP GRAZING LUNCHEON

Relax with friends as you enjoy a VIP Lunch experience with award winning caterers - Bursaria Fine Foods. Their popular grazing station offers individual servings perfectly portioned to enjoy over the lunch break in the gorgeous heritage surrounds of the Rosina Courtyard.

### MENU

COMMENCING PROMPTLY AT 1.45PM TO 2.45PM

#### SALAD

CATERING TWO PER PERSON | FRESH AND DELICIOUS SEASONAL SALADS INDIVIDUALLY SERVED IN JARS

- + Smoked chicken breast, celeriac remoulade, toasted walnut and shaved celery heart (df, gf)
- + Lentils du puy, roasted baby beets, goat's cheese and baby rocket (v, gf)
- + Broccoli & ancient grain salad, sheeps milk fetta and smoked almonds (v)
- + Potato salad, pancetta, cornichons with seeded mayonnaise and baby celery (df, gf)

#### SLIDERS

CATERING ONE PER PERSON | YOUR CHOICE OF

- + Pulled pork shoulder on warm brioche roll with spicy slaw
- + Grilled seasonal vegetables and basil pesto on olive ciabatta roll

#### CHEESE PLATTER

A DELICIOUS STATION TO SHARE

- + A selection of three premium farmhouse cheeses with lavosh, crackers, grissini, dried fruits and nuts

#### SWEET TREATS

INSPIRED BY FRESH SEASONAL PRODUCE

- + A selection of delicious miniature servings of our tasty desserts

#### BEVERAGES

- + Refreshing homemade lemonade or iced tea served throughout the event
- + A selection of wines from De Bortoli Willowglen and boutique beers also available