

INSPIRED MEETINGS AT SOFITEL SYDNEY WENTWORTH

INSPIRED WORKING BUFFET LUNCH

\$55.00 per person

(inclusive of orange juice, mineral water, tea & coffee)

Please select 2 sandwiches, 3 salads, 1 hot dish, 1 side and 2 desserts

SANDWICH MENU

'Smoked Salmon Baguettes', rocket salad, cashew nut and raisin chutney

'Cantina Rolls', roast turkey breast, double cream Brie and avocado

'Honey Cured Ham Baguettes', Emmental cheese and grain mustard

'Turkish Bread', smoked leg ham, avocado, olive tapenade and semi-dried tomatoes

'Cantina Rolls', pastrami, King Island Brie and mustard figs

'Chicken Wrap', baked tandoori style chicken, tabouli, lettuce and yoghurt

'Panini Rolls', smoked chicken, bacon, lettuce and a Caesar dressing

'Bruschetta', medium-rare peppered beef, mustard mayo, semi-dried tomatoes and lettuce

'Herb Focaccia', Italian salami, pepper, artichokes and rocket leaves

'Turkish Bread', tuna, roasted capsicum, pesto, cucumber and lettuce

VEGETARIAN MENU

'Baguette', with avocado, cream cheese and cashew nut pesto

'Herb Focaccia', with goat's cheese and roasted marinated Mediterranean vegetables

'Lebanese Bread', falafel with tabouli, hummus, lettuce and harissa

'Turkish Bread', boiled egg, grilled sweet potato and vintage cheddar cheese

SALAD MENU

Mesclun salad leaves with olive oil vinaigrette

Classic Greek salad with kalamata olives, cucumber, tomato, capsicum and fetta cheese

Caesar Salad served with bacon, boiled eggs, croutons and parmesan dressing

Cucumber parsley, celery and sultana with sour cream and chives

Savoy cabbage slaw with sun-dried apple and green beans

Tossed tomato salad with onions and cucumber

Tabouli salad with burghul wheat, tomato, parsley and olive oil

Wild rocket with pears, dried figs and roasted walnut and honey vinaigrette

Asparagus spears with white and green beans and walnut vinaigrette

Rigatoni pasta with pesto sauce, fresh mushrooms and green beans

Roasted Desirée and sweet potatoes with zucchini and garden peas

Baby potatoes with oven-dried cherry tomatoes and a dill mayonnaise



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HOT DISHES

'BBQ Chicken', hot roasted in honey, spices and chilli salt

'Malay Style Chicken Skewers', marinated in spices and lemongrass, served with roasted peanut sauce

'Ling Fillet', crumbed and served with herbs and a zesty lime aioli

'Ocean Trout', seared crispy-skinned fillet with sumac berries

'King Prawn Tempura', lightly battered king prawns with spicy hot lime chilli sauce

'Veal Paillade', pan seared veal escallops with sautéed zucchini and a garlic tomato sauce

'Chunky Beef Steak', lean beef is braised in red wine, served with mushrooms, bacon and pearl onions

'Thai-Style Curry Beef', beef strips cooked in green curry, green beans, sweet onions, kaffir lime and coriander

'Turkey Fillet', sautéed sliced turkey fillet with assorted fusilli pasta and semi dried tomato

'Lamb Shoulder', slow cooked lamb with onions, rosemary and tomato

VEGETARIAN MENU

'Tagliatelle pasta', with basil pesto served with garden peas

'Chunky vegetable curry', with lemongrass, kaffir lime and eschallots

'Spinach and ricotta ravioli', with pepperonata and parmesan cheese

'Spanakopita', traditional Greek Pastry with spinach and fetta cheese, baked in filo pastry

SIDES MENU

Stir fried green vegetables with soy sauce and sesame oil

Roasted root vegetables with rosemary and garlic

Fragrant cardamom rice with almonds and crispy onions

Steamed jasmine rice

Creamy baked broccoli with parmesan cheese

Tomato couscous with chilli, onion and blackcurrants

Roasted chat potatoes with parmesan and rosemary salt

Thick cut chips



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DESSERTS

'Apple and raisin crumble', with roasted almonds and cinnamon cream

'Vanilla crème brûlée', with macerated fruits and almond biscotti

'New York style cheesecake', with macerated berries and double cream

'Tiramisu', Kahlua, espresso coffee, double cream, sponge fingers

'Pavlova', strawberry, kiwi, passion fruit and cream

'Berry trifle', with Genoese sponge, custard and jelly with a berry coulis

'Seasonal' fresh fruit platter

'Cheese', selection of local and imported cheeses served with crisp lavosh and crackers

