

INSPIRED MEETINGS AT SOFITEL SYDNEY WENTWORTH

INSPIRED LIGHT WORKING LUNCH
(inclusive of orange juice, mineral water, tea & coffee)

\$50.00 per person

Select 3 sandwiches, 2 salads & 1 dessert

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 SANDWICH 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



INSPIRED MEETINGS AT SOFITEL SYDNEY WENTWORTH

DESSERTS

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

'Vanilla crème brulee', 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

