

# SAMPLE CORPORATE LUNCH MENU



#### **VEG APPETIZERS**

Feta Cheese & Spinach Cigars With Chilly & Garlic Dip

## **NON VEG APPETIZERS**

Asian Barbecued Chicken With Sesame And Ginger Juice

#### SOUP



- Roasted Almond & Mushroom Soup
- Bread Sticks

### **SALADS & SIDES**

- Fresh Pears, Caramelised Walnut And Arugula With Cherry Tomatoes, Cucumber, Baby Mozzarella In Citrus Dressing
- Assorted Breads



### **VEG MAIN COURSE**

- Baked Zucchini Roulades With Roasted Vegetable
- Thai Green Vegetable Curry
- Burnt Chilly & Garlic Rice

### **NON-VEG MAIN COURSE**



- Spinach & Cheddar Stuffed Grilled Breast Of Chicken With Mushroom & Garlic Sauce
- Pan Seared Fillet Of Fish With Lemon, Caper And Coriander Cream Sauce

#### **DESSERTS**

- Warm Chocolate Mud Pie
- Vanilla Ice Cream
- Full-Service Catering Menu Rates Are Applicable For A Minimum Of 25 Guests And Include Bone China Crockery, Cutlery, Buffet Setup, Chefs, And Service Staff.
- Minimum Billing A Minimum Billing Of ₹25,000 Plus Applicable Taxes Will Be Charged For All Packages.
- Transportation Transportation Charges Are Not Included In The Package And Will Be Billed Separately.