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# PARK CAFÉ

ON CHALMERS

(BUFFET STYLE - MINIMUM 10 PERSONS)

**\$15 - ONE SELECTION PER PERSON**

**\$18.50 - ONE SELECTION PLUS DESSERT**

**\$25.00 - TWO COURSE MENU** (ONE SELECTION FROM BUFFET AND ONE DESSERT OR SOUP AND SELECTION FROM BUFFET)

**\$32.00 - THREE COURSE MENU** (ONE SELECTION FROM SOUP, BUFFET AND ONE DESSERT)

## BUFFET SELECTION - HOT & COLD

CHICKEN BREAST

GRILLED W/ THAI CURRY

W/ OLIVE & ROAST TOMATOES

PASTA

PEA PARMESAN AND SILVERBEET IN CRÈME SAUCE

ROAST GARLIC AND RED PEPPERS WITH GRILLED EGGPLANT

BEEF RAGU WITH MUSHROOMS

DELICIOUS TUNA & CORN PATTIES W/ PEPPER RELISH

**SOUP OF THE DAY**

WIDE SELECTION OF FRESHLY MADE SOUPS

## SALADS

GREEK SALAD WITH BALSAMIC MAPLE DRESSING

LIME COCONUT CHICKEN SALAD WITH GINGER VERMICELLI NOODLE

THREE TOMATOES SALAD WITH ROAST CAPSICUM AIOLI & MIXED LEAVES

TUNA GREEN BEAN SALAD WITH LEMON CAPER DRESSING

ROASTED PUMPKIN, RICOTTA & PINENUTS WITH WILD ROCKET

LAKSA TOFU & VEGETABLE SALAD WITH HOKKIEN NOODLES

MOROCCAN SPICED COUS COUS WITH BALSAMIC ROASTED TOMATOES & ZUCCHINI

PASTA WITH HAM, SEEDED MUSTARD, SPINACH & ROAST GARLIC CRÈME FRAICHE

## TARTS & FRITTATAS

BACON, LEEK & SPINACH

CHICKEN, MUSHROOM, PARMESAN & SHALLOTS

PUMPKIN, SPINACH, SEMI DRIED TOMATOES & RICOTTA

ASPARAGUS, ZUCCHINI & THREE CHEESES

TUNA, CHERRY TOMATOES, CARAMELIZED ONIONS & CAPSICUM

*ALL TARTS & FRITTATAS CAN BE MADE WITH ANY OF THE FOLLOWING COMBINATIONS*