

**melbourne
event group**

Conference Menu

Filling cups, bellies and hearts





You've got good taste

Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating – we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food – with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

We're really into celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal and local produce, we do our best to lower the km's of our food.

You've got good taste and we're here for it. Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.

Morning Tea

Sweet

Scones, vanilla cream, strawberry jam

Assorted Danish pastries

Paris-Brest choux pastries, chocolate cremeaux

Flourless orange & poppyseed torte, whipped ricotta

MEG lamington, fruits of the forest jam, coconut, Belgian chocolate

Savoury

Goats cheese & roasted red onion tart, toasted macadamia

Mini BLT, brioche buns, tomato relish

High tea finger sandwiches:

- * Egg, spring onion, paprika mayonnaise
- * Chicken, pear, basil
- * Tasmanian smoked salmon, dill, tartare aioli
- * Cucumber, cream cheese



Stand Up Working Lunch

Healthy Lunch

Roast Hazeldene chicken, green garden pea, dried tomato & tarragon

Tasmanian Huon Salmon, radicchio, fennel & orange salad

Roasted vegetable wrap, creamed feta

Californian roll, Kewpie mayonnaise

Carrot & chia bite, whipped vanilla tofu, seeds

Savour & Indulge

Grass fed beef cheek, risoni pasta, pea, spinach, soft herb

Roast chicken breast, citrus & herb skordalia, Mt Zero Olive tapenade

Smoked salmon & cucumber wrap, avocado cream cheese

Goats cheese & roasted red onion tart, toasted macadamia

Belgian chocolate brownie, cream cheese frosting

Global Fusion

MEG butter chicken, fragrant basmati rice, fried curry leaves

Steamed barramundi, pickled daikon, spring onion, toasted sesame, Kewpie mayonnaise

Spiced pumpkin tortilla wrap, roasted peppers, avocado, mayonnaise

Prawn California roll

Mango panna cotta, caramelised macadamia crunch



All lunch packages include sliced, fresh fruit





Afternoon Tea

Sweet

Scones, vanilla cream, strawberry jam

Mini Bombe Alaska

Coconut crème & roasted pineapple tart, crunchy coconut granola

Lemon curd tartlets, dried raspberry

Burnt Basque cheesecake, cumquat marmalade

Savoury

Chicken & tarragon sausage rolls, chunky tomato relish

Roast pork milk buns, apple & rocket slaw, chimichurri

High tea finger sandwiches:

- * Egg, spring onion, paprika mayonnaise
- * Chicken, pear, basil
- * Tasmanian smoked salmon, dill, tartare aioli
- * Cucumber, cream cheese



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