

# Camyr Allyn Catering Options

(priced per person)

<i>breakfast</i>	<i>self-prepared</i>	<i>included</i>
	<i>house prepared</i>	<i>\$25</i>
<i>smoothies, juice, elixir, and lassi</i>		<i>\$14</i>
<i>lunch or dinner</i>	<i>1 course</i>	<i>\$55</i>
	<i>2 course</i>	<i>\$76</i>
	<i>3 course</i>	<i>\$89</i>
<i>grazing tables</i>		
	<i>gourmet</i>	<i>\$15</i>
	<i>plant paradox</i>	<i>\$19</i>

If you are considering ordering any of our catering options, please provide your preferred selections four (4) days before your arrival to enable us to satisfy your desires as closely as possible. This applies to all selections apart from the included breakfast. If you are unable to decide before arrival or an adhoc whim arises to dine in, we will of course be only too happy to provide something delicious.

Regarding the lunch/dinner menu; two entrees, one main with two vegetable sides, and one dessert will be prepared for the whole group, as we cannot provide individual orders.

Please advise of any allergies or concerns. There are a considerable number of vegetarian options, and if a vegan alternative is required, we will do our best to make the necessary adjustments.



# Lunch/Dinner Menu

1 course \$55    2 course \$76    3 course \$89

Please decide amongst your group a choice of 2 entrees, 1 main with 2 accompanying vegetable sides, and 1 dessert, depending on whether you are having the 1, 2 or 3 course meal. This is a choice for the whole group, as we cannot provide orders on an individual basis.

Please advise of any allergies or concerns. There are several vegetarian options, and if a vegan alternative is required, we will do our best to make the necessary adjustments.

## Entrée

*smoked trout with egg yolk on bed of salad*

*fennel soup (v)*

*chickpea spinach and tomato ragout (v)*

*roasted portabella mushrooms stuffed with basil pesto and topped with prosciutto (or tempeh) and goat cheese*

*caprese salad with peeled tomato (v)*

## Main

Choice of meat/base:

*slow cooked lamb in persian spices*

*beef sirloin/roast or steaks*

*fish dampokht (fish depending on supply)*

*t-bone of beetroot, parsnip, and sweet potato\**

*mushroom risotto\**

*sweet potato and spinach curry\**

*mushroom coconut curry\**

*bean chili with kidney beans, black beans and lentils in a tomato, capsicum, and jalapeno base flavoured with coriander and topped with goats cheese. (note all seeds and skins removed from nightshades).\**

*\*not meat but why should the meat lovers have all the fun!!!*

### **Choice of vegetable accompaniment:**

*kale salad with cranberries and roasted macadamia*

*roasted butternut pumpkin & beetroot salad with rocket, walnuts, feta, vinaigrette dressing (v)*

*roasted sweet potatoes & assorted vegetables*

*roasted beetroot carpaccio with horseradish*

*mushroom ragout*

*broccoli and cauliflower cheese bake*

*two raitas, one with banana and one with cucumber*

### **Dessert and Cheese**

*warm apple & rhubarb crumble (with vanilla bean ice cream)*

*spiced pear with chili and saffron with cream*

*crème brûlée with macerated berries*

*lemon meringue pie*

*selection of hard & soft cheeses, fruits, and crackers*

# Snacking: Grazing Tables

## Gourmet

**\$15**

*Prosciutto, salami, 2 hard cheese, 2 soft cheese, assorted olives (kalamata, green, native), assorted nuts, hummus, guacamole, baba ghanoush, carrot & celery sticks, sourdough thin slices, crackers*

## Plant Paradox

**\$19**

*Prosciutto, anchovies, 2 hard cheeses, 2 soft cheeses, millet cakes, guacamole, salmon mousse, handmade sweet potato crisps, assorted nuts (no cashews or peanuts), carrot & celery sticks, sourdough thin slices.*