



Let Me Out is passionate about client experience and our catering department is all about providing you with fresh, wholesome, homemade foods made with love to your exact requirements.

Our Chef is 5 star! and each meal is prepared and presented with a delicate balance of flavors and a feast for the eyes.

Below is an example of what we offer. Menus are subject to change according to seasonal produce available at the time of your event.

## SAMPLE MEETINGS MENU

**How to Order:** You can select one option only or multiple options. Minimum order of 8 items per selection.

### **MORNING TEA: \$10.00 per person**

Raspberry & White Chocolate Muffin

Lemon & Poppy Seed Muffin

Apricot, Walnut & Blue Cheese Scone w Apricot Jam

Mushroom Frittata w Rocket and Pesto

Apple Danish

Cinnamon Pinwheel Danish

## **LUNCH: \$22.00 per person**

Bacon and Chicken Caesar Salad with Soft Boiled Egg, Anchovy and Caesar Dressing

Sushi Selection 8 pieces / person and Wakame Salad

Mixed Grain Salad with Edamame, Peas, Cucumber and Smoked Salmon with Citrus Crème Dressing

Mediterranean Stuffed Focaccia with Antipasto Veg, Pesto and Buffalo Mozzarella

Moroccan Chickpea, Carrot and Chicken Salad with Lemon Tahini Dressing

Vietnamese Pork Noodle Box

**All lunches include a sweet treat**

## **AFTERNOON TEA: \$10.00 per person**

Home Made Sausage Roll Tomato Relish

3 Cheeses, Crostini, Fig Preserve, Farmstyle Relish and Crackers

Coconut and Dark Chocolate Slice

Fresh Fruit Salad

Whole Wheat, Fig & Camembert Scone

Carrot Cake w Cream Cheese Frosting