

- » BBQ Corn, Chorizo, Tomato, Green Capsicum and Coriander with Lime Juice and Olive Oil
- » New Potato Salad, Celery, Spanish Onion and Dill with Wholegrain Mustard Mayo (GF) (V)
- » Roast Beetroot, Persian Feta, Crispy Pancetta and Baby Spinach with Port Dressing
- » Button Mushrooms, Red Pepper, Spanish Onion and Rocket with a Sherry Vinaigrette (GF) (V)
- » Wild Rice, Toasted Almonds, Currants and Baby Spinach with a Mild Chili and Mint Dressing (V)
- » Penne Pasta, Sun-Dried Tomatoes, Kalamata Olives, Baby Spinach and Spanish Onion with Basil Pesto (V)
- » Pear, Pecorino, Walnut and Baby Spinach with Orange Dressing (GF) (V)
- » Roasted Seasonal Vegetables with Horseradish Vinaigrette (GF) (V)
- » Carrot, Sultana, Zucchini and Baby Spinach with Zesty Lime Dressing (GF) (V)
- » Pumpkin, Currant, Italian Parsley and Sun Dried Tomato with Fresh Lemon Dressing (GF) (V)
- » Thai Style Brown Rice Salad (V)
- » Mixed Beans, Red Pepper, Spanish Onion and Tomato Salad with Seeded Mustard Emulsion (GF) (V)
- » Roasted Mediterranean Vegetable with Basil Pesto (GF) (V)
- » Mesclun, Tomatoes, Celery, Carrot, Cucumber and Red Onion with Balsamic Dressing (GF) (V)
- » Roast Pumpkin, Pepita, Red Pepper and Cous Cous Salad (V)
- » Traditional Coleslaw (V)
- » Cos Lettuce, Bacon, Croutons, Parmesan, Egg, Anchovies and Caesar Dressing
- » Tomatoes, Cucumber, Feta, Kalamata Olives, Red Capsicum and Red Onion (GF) (V)
- » Thai Syle Rice Noodle Salad (V)

*Served in hamper trays*

*Small 10 – 15 people*

*Large 15 – 20 people*