

MORNING & AFTERNOON TEA MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Choose one of our recommended menus **OR** design your own from the selection below.

STEP TWO: Fill out the order form and return it to your event manager - remember to include beverages.

V = Vegetarian GF = Gluten free DF = Dairy free VEGAN = Vegan

RECOMMENDED MENUS

MORNING TEA 1

- Selection of club sandwiches (30% VEGETARIAN)
- Chocolate coconut rough (VEGAN, GF)
- Tea selection, filter coffee and water station

MORNING TEA 2

- House-made chocolate brownie (GF)
- Tandoori chicken wrap, raita, mango chutney
- Beef and Meyer gouda sausage roll, brown sauce
- Tea selection, filter coffee and water station

DESIGN YOUR OWN MENU

SAVOURY

- Selection of club sandwiches (30% VEGETARIAN)
- Savoury muffin selection (50% VEGETARIAN)
- Beef and Meyer gouda sausage roll, brown sauce
- Corned beef and mustard on rye finger sandwiches
- Smoked chicken and tarragon tart, cauliflower pickle
- Glazed ham, aioli and swiss cheese mini croissant
- Roast leek quichette, pickle
- Tandoori chicken wrap, raita, mango chutney
- Homemade savoury selection (30% VEGETARIAN)
- Courgette and feta slice, onion jam (V, GF)
- Hot smoked salmon tartlet, capers, dill (GF)
- Pumpkin, red onion and rosemary tartlet (V, GF)

SWEET

- Chocolate coconut rough (VEGAN, GF)
- Ginger rhubarb loaf, whipped butter
- Apple, caramel and oat slice
- Trumpets and Frujus
- Date scones, cream, jam
- Jaffa slice
- House-made chocolate brownie (GF)
- Louise slice (VEGAN, GF)
- Lemon syrup cake, passionfruit glaze
- Cherry and white chocolate friand (GF)
- Chef's choice of sweet selection
- Sweet muffin
- Selection of homemade cookies
- Chocolate tiffin slice
- Basket of whole seasonal fruit (V, GF)
- Fruit skewers (V, GF)

BEVERAGES

- Tea selection, filter coffee and water station
- Tea selection, filter coffee, orange juice and water station

Menu content is subject to change due to market or seasonal availability.

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

EMAIL

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

CATERING REQUIREMENTS

RECOMMENDED MENUS

MORNING TEA 1

MORNING TEA 2

DESIGN YOUR OWN MENU

SAVOURY

- Selection of club sandwiches (30% VEGETARIAN)
- Savoury muffin selection (50% VEGETARIAN)
- Beef and Meyer gouda sausage roll, brown sauce
- Corned beef and mustard on rye finger sandwiches
- Smoked chicken and tarragon tart, cauliflower pickle
- Glazed ham, aioli and swiss cheese mini croissant
- Roast leek quichette, pickle
- Tandoori chicken wrap, raita, mango chutney
- Homemade savoury selection (30% VEGETARIAN)
- Courgette and feta slice, onion jam (V, GF)
- Hot smoked salmon tartlet, capers, dill (GF)
- Pumpkin, red onion and rosemary tartlet (V, GF)

SWEET

- Chocolate coconut rough (VEGAN, GF)
- Ginger rhubarb loaf, whipped butter
- Apple, caramel and oat slice
- Trumpets and Frujus
- Date scones, cream, jam
- Jaffa slice
- House-made chocolate brownie (GF)
- Louise slice (VEGAN, GF)
- Lemon syrup cake, passionfruit glaze
- Cherry and white chocolate friand (GF)
- Chef's choice of sweet selection
- Sweet muffin
- Selection of homemade cookies
- Chocolate tiffin slice
- Basket of whole seasonal fruit (V, GF)
- Fruit skewers (V, GF)

BEVERAGES

- Tea selection, filter coffee and water station
- Tea selection, filter coffee, orange juice and water station

OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

V = Vegetarian
DF = Dairy free
GF = Gluten free
VEGAN = Vegan

MONTANA
FOOD AND EVENTS

Menu content is subject to change due to market or seasonal availability.