CONFERENCE #2

MENU

MORNING BUFFET

Cup Cake Pyramid
A selection of chocolate, vanilla and granola whole-wheat cup cakes.

Bakery Station
Assorted Danish pastries, sesame rolls, 7 grain rolls, mini Focaccias, French baguettes, whole-wheat baguettes and farm bread. Served with honey, butter, home-made jam and chocolate and halva spreads

Cheese and Yogurt Station
Cream cheese 5%, cottage cheese, cream cheese with olives, yogurt 3%, goat yogurt.
Toppings: granola, sunflower seeds, linseeds and a variety of fruit sauces

Greek Salad Station
Freshly chopped tomatoes, cucumbers, red onions, capers, cubed Feta cheese, cubed watermelon, Kalamata olives, olive oil-lemon dressing and hyssop

Mini Quiches & Borekitos Station
Vegetable quiche, cheese quiche
Potato borekitos, cheese borekitos, Mediterranean borekitos
Served with sliced Cherry tomatoes, iceberg lettuce and cucumbers

Coffee & Tea
A variety of fruit juices
CONFERENCE #2

MENU

LUNCH BREAK

**Indonesian Beef Curry**
Spicy beef, carrots, kohlrabi, green peas, squash, red curry sauce and coriander leaves
Served with steamed rice

**Fish & Chips**
Panko coated minced fish and steak chips. Served with spicy chili aioli

**Thai Chicken Salad**
Marinated chicken strips, squash, green beans, bean sprouts, lettuce, carrots,
Thai sautéed coconut sauce and peanuts

**H&H Salad Station**
Sliced Fresh Vegetables
Lettuce, cucumbers, green peas, grated carrots, cherry tomatoes and plum tomatoes

**A variety of Dressings**
Olive oil, lemon juice, orange & balsamic vinegar

**Assortment of Toppings**
Linseeds, sunflower seeds, pumpkin seeds, roasted eggplants dip and whole wheat croutons

**Chocolate Mousse**
Assorted Cake Selection (3 types)

**Sweet Delights**
Hot Chocolate Fondant, Apple Crumble Cake,
Pistachio Sorbet, Wild Berries Sorbet.