

Crown Events & Conferences

ASIAN LUNCH BUFFET

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team.

All buffet menus include assorted bread rolls and butter, freshly brewed coffee and selection of teas.

Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$64.00 per person



COLD DISHES

Miso marinated salmon with wakame salad, snow peas and baby herbs

Gado gado salad with green beans, boiled egg, bean shoots, potato, cabbage and spicy satay dressing*

Char sui pork and sesame bok choy salad, snow peas and baby corn

SOUP

Egg drop chicken and sweetcorn soup with prawn crackers

HOT DISHES

Steamed dim sum, sui mai and har gau dumplings

Steamed snapper, julienne vegetables with soya ginger glaze

Stir fried chicken and black bean with green peppers and coriander

Wok fried Asian vegetables*

Vegetable fried rice*

Vegetable Singapore noodles*

DESSERT

Coconut mango pudding*

White chocolate namelaka, cherry blossom jelly, lychees*

Sliced seasonal fresh fruits*

**Denotes vegetarian dish*



CROWN EVENTS
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MELBOURNE

Crown Events & Conferences

VICTORIAN LUNCH BUFFET

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Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$62.00 per person

COLD DISHES

Antipasto platter featuring regional fresh produce, boutique cheeses, cold meats and olives

Baby cos with crispy bacon, confit tomatoes, focaccia croûtons and honey mustard dressing

Roasted green bean and beetroot salad with blood orange*

Assorted bread rolls and butter

SOUP

Roasted pumpkin*

HOT DISHES

Slow cooked Gippsland lamb shoulder, cherry tomatoes, green beans and herb emulsion

Baked barramundi with roasted pumpkin, lemon caper butter sauce

Lilydale chicken thigh, gremolata dressing

Garlic roasted kipfler potatoes*

Seasonal vegetables*

DESSERT

Sliced seasonal fresh fruits*

Red velvet cupcake*

Assorted lamington roulades*



**Denotes vegetarian dish*



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MELBOURNE

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MEDITERRANEAN LUNCH BUFFET

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Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$63.00 per person

COLD DISHES

Prawn romaine and avocado salad, spiced cocktail dressing

Cantaloupe melon with Serrano ham, rocket and shaved parmesan

Mixed leaves and endive salad, nashi pear, walnuts and grain mustard dressing*

SOUP

Tomato minestrone*

HOT DISHES

Roast chicken thigh, zucchini and Kalamata olives, bell pepper

Herb crusted red snapper with paella rice, cold pressed olive oil

Spinach and ricotta capeletti pasta, mushroom cream sauce, crisp basil*

Grilled Mediterranean vegetables with pesto*

DESSERT AND CHEESE

Baked ricotta orange tart*

Chocolate and coffee panna cotta*

Italian Artisan cheese board with dried fruits, chutneys, baked breads and crackers*



**Denotes vegetarian dish*



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MIDDLE EASTERN LUNCH BUFFET

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Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$62.00 per person

COLD DISHES

Fattoush salad

Tabbouleh*

Baba ganoush, labneh, hummus
and Lebanese bread*

SOUP

Lentil soup with lemon and croutons*

HOT DISHES

Chermoula spiced harpuka fish

Middle Eastern rice with lamb and pine nuts

Braised chickpeas and eggplant with
harissa chicken thighs

Grilled vegetables*

DESSERT

Assorted baklava*

Orange basbousa cake*

Sliced seasonal fresh fruits*

**Denotes vegetarian dish*



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MELBOURNE

Menus and prices are valid until 30 June 2021. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.