

# COVID SAFE SAMPLE MENUS 2020



Dear Patrons and Guests,

The following sample menus have been especially designed and tailored to meet all COVID 19 related food service and delivery requirements. Our team of internationally experienced Chefs continue to use the freshest of ingredients available, preparing menus that suit any event.

For additional information regarding COVID Safe menus or, any other queries you may have relating to any event here at the NCCC, please speak with your **Event Coordinator** or email [nccc.sales@ihg.com](mailto:nccc.sales@ihg.com)

## SAMPLE:

### MORNING /AFTERNOON TEA OPTIONS

Minimum 30 people

#### COFFEE & TEA ON ARRIVAL

**\$5.00 per person**

- Freshly brewed coffee and specialty teas

#### CONTINUOUS COFFEE & TEA

**\$15.00 per person**

- Freshly brewed coffee and specialty teas

#### QUICK BREAK

**\$11.50 per person**

- Assorted chilled fruit juices
- Homestyle cookies
- Seasonal whole fresh fruit
- Freshly brewed coffee and specialty teas

#### CLASSIC MORNING / CLASSIC AFTERNOON TEA

**\$14.50 per person - Please choose two items**

**\*\*Additional item at \$3.50 per person**

- Assorted house made muffin
- Assorted flavoured yoghurt tubs
- Granola, berry, yoghurt and vanilla jar
- Chia seed and soy pudding
- Homestyle cookies
- Banana, walnut and blueberry cake
- Carrot cake
- Dark Chocolate and nut slice
- Marble cake
- Linzer cake

All morning/afternoon tea options include assorted chilled fruit juice, coffee and specialty teas.

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## **SAMPLE:** **RISE & REVIVE LUNCH OPTIONS**

Minimum 30 people



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### **AN ASIAN SPICE EXPERIENCE**

**\$51.50 per person**

#### **Salads**

- Som Tum (Thai style green paw-paw salad)
- Mixed Asian green roasted sesame seed dressing

#### **Hot Dishes**

- Soy garlic chicken, shantung dressing with sautéed Asian green
- Bo Sot Vang (Vietnamese braised beef) with Nasi goreng

#### **Desserts**

- Asian style mini dessert
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

### **A TALE OF THE MEDITERRANEAN**

**\$51.50 per person**

#### **Salads**

- Fremantle chargrilled octopus, Spanish onion and cherry tomato
- Orzo, pork apple sausage and sundried tomato pesto

#### **Hot Dishes**

- Grilled chicken souvlaki, roast cherry tomato, sweet basil and rocket risotto
- Potato Gnocchi, baby spinach, tomato and blue cheese sauce

#### **Desserts**

- Mini cakes and pastries
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

### **A TASTE FROM AROUND THE WORLD**

**\$51.50 per person**

#### **Salads**

- Quinoa and peanut
- Cajun spiced eggplant, char grilled zucchini, rocket and feta

#### **Hot Dishes**

- Beef, lentil and root vegetable stew, pearl cous cous
- Steamed fish, tomato, curry leaves and coconut sauce with cumin and onion pilaf

#### **Desserts**

- Mini cakes and pastries
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

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## **SAMPLE:**

### **GRAB AND GO MENU 1**

**\$51.50 per person**

#### **Salads**

- Cajun roast potato, green bean, cherry tomato, Spanish onion
- Soba noodles, shrimp, green asparagus

#### **Hot Dishes**

- Thai green chicken curry, Jasmine rice, fried eggplant
- Casrecc pasta, San Marzano tomato, Black Forest chorizo and meat ragout

#### **Desserts**

- Assorted mini cake and pastries
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

### **GRAB AND GO MENU 2**

**\$57.00 per person**

#### **Salads**

- Roma tomatoes, Spanish onion, cucumber, sweet basil and toasted Sanoma sourdough
- Aloo channa chat (Indian style potato and chick pea salad)

#### **Hot Dishes**

- Beef Madras with fragrant Basmati rice
- Vegetarian Hokkien noodle

#### **Desserts**

- Assorted mini cakes and pastries
- Assorted whole fruit bowl

#### **Served with**

- Freshly brewed coffee and specialty teas
- Assorted chilled fruit juice

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## SANDWICH OPTIONS

Minimum 30 people

### Served on a selection of breads:

- Gourmet sliced bread
- Herb foccacia
- Stone baked Turkish loaf
- Bread rolls

### Please choose three fillings:

- Tandoori chicken chat, mint yoghurt
- Korean BBQ pulled beef, spicy Asian slaw
- Roast pumpkin, Persian feta, iceberg and Cajun spice
- Beets, baby spinach and goat's cheese
- Atlantic salmon, sour cream, caper and Spanish onion
- Tuna, Spanish onion, capsicum and watercress
- Black forest ham, double brie
- Roma tomato, ricotta, fresh basil, rocket
- Smoked turkey, cranberry and cucumber
- Roast chicken, guacamole, mesculun leaves
- Vietnamese pork bánh mi, cucumber, pickled carrot and Coriander

### Served With

- Chef's selection of two salads
- Seasonal whole fresh fruit
- Potato wedges
- Freshly brewed coffee and specialty teas

## PACKED & PREPARED LUNCH OPTIONS

Minimum 30 people

Please **choose one option** from each selection:

### Sandwich Selection

- Double smoked ham, Swiss cheese and tomato
- Roma tomato, bocconcini, basil and rocket
- Herb roast chicken, avocado, tomato and mesclun leaves

### Salad Selection

- Oven baked beetroot, feta cheese, mandarin, baby spinach
- Char Sui pork, Asian slaw
- Roast potato, green bean, rocket and cherry tomato

### Dessert Selection

- Chocolate mud cake
- Pear and frangipane slice
- Black forest cake
- Assorted yoghurt

### Drink Selection

- Orange juice
- Soft drink
- Bottled still water

### Served With

- Australian cheese and crackers
- Seasonal whole fresh fruit

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## **SAMPLE:** **COCKTAIL MENU OPTIONS**

Minimum 30 people

### **Freshly Rolled Canape Box**

3 pieces canapes per box  
\$14.50 per person

- Vietnamese rice paper roll (1 piece)
- Variety of maki (2 pieces )

### **Steamed Dumpling Canape Box (please choose 3 options)**

3 pieces canapes per box  
\$15.50 per person

- Pork and chive
- Chicken and Mushroom
- Prawn and Ginger/Prawn and Scallop
- Shiitake and vegetable
- BBQ Pork Bun

### **Freshly Prepared Canape Box (please choose 3 options)**

3 pieces canapes per box  
\$17.50 per person

- Lamb kofta, spiced yoghurt
- Moo Ping (Thai style pork skewer, roasted rice dipping)
- Roast pumpkin, goat's cheese and sage arancini
- Polenta, basil and Grana Padano Pont Neuf
- BBQ Pork spring roll
- Prawn Twister

### **Substantial Canape**

Individually boxed and priced at \$8.50 per item

- Pulled beef sliders
- Crispy pork belly, steamed bun, Asian slaw
- Cuban sandwich
- Traditional Butter chicken with cumin pilaf

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