



provin
group

corporate catering

Amazing Food | Amazing Value

Conference Menu 1

Amazing Food, Amazing Value

With over 30 years in the industry, the Provin Group specialises in corporate catering and events in Sydney. We source all our ingredients from sustainable farms to bring the freshest food and beverages to our clients tables. Our famed hospitality will always compliment your office and corporate functions, providing a reliable, experienced and punctual service for an amazing value.

Dietary Requirements

Provin Group caters to all dietary requirements and will always accommodate all requests to ensure our clients are able to enjoy our fresh farm to table food.

Below is a legend of common preferences we cater to per meal.

(v) Vegan | (vg) Vegetarian | (gf) Gluten free

If you require any further dietary assistance please talk to one of our event specialists for additional customised options.

Conference Menu

Our Conference Menu is valued at \$35.95 per person, providing complimentary tea and coffee upon arrival and a wide variety of both hot and cold healthy and nutritious meals. Our service lasts from morning tea right through to post conference canapé events. Our Conference Menu is designed specifically for conferences looking for amazing food at an amazing value.

Our Conference Menu starts with a minimum of 30 guests and extends to 500 or more. As with all Provin Group menus, special dietary requirements can be incorporated into the menu.

The Provin Group is a Gold Licensed Caterer with a full catering liquor license and a proud member of the Restaurant and Catering Association. Provin Group provides full support to assist throughout the planning stages all the way through to the conclusion of the event. We can provide highly experienced, committed chefs, supervisors and service staff to make your event run smoothly.

We also provide marquee hire, crockery, cutlery, linen hire, furniture hire, portable kitchens, lighting and audio, along with fabulous flower and table arrangements.

Call to speak to one of our event specialists to organise your next event.

Call: (02) 9564 1744

Email: events@provingroup.com

Visit: www.provingroup.com

Menu Day 1

ARRIVAL

Fresh Brewed Coffee & Tea

MORNING TEA

Selection of Cookies

Orange & Almond Slice (gf)

Selection of Mini Muffins

LUNCH

Poached Salmon Nicoise Deli Box (gf)

With chats potatoes, cherry tomatoes, green beans, Kalamata olives and dijon dressing

Roast Pumpkin Deli Box (vg, gf)

With baby spinach, lentils, beetroot, yogurt and lemon dressing

Miniature Gourmet Baguette Rolls

Garden Salad

AFTERNOON TEA

Lemon Delicious Slice

Raspberry & Almond Slice (gf)

ALL DAY

Juice, Iced Water, Coffee & Tea

Menu Day 2

ARRIVAL

Fresh Brewed Coffee & Tea

MORNING TEA

Honey & Almond Slice (gf)

Signature Chocolate Brownie

Fruit Kebab

LUNCH

Herb Crusted Chicken Deli Box (gf)

With lentils, roasted butternut pumpkin, parsley and chickpea salad with a hummus dressing

Oven Roast Pumpkin Deli Box (v, gf)

With royal quinoa, baby spinach, beetroot, pine nuts and crumbled feta

Gourmet Wraps

Penne Pasta Salad (v, vg)

With oven roasted vegetables and passata sauce

AFTERNOON TEA

Orange & Poppyseed Cake

Mango & Macadamia Nut Slice (gf)

ALL DAY

Juice, Iced Water, Coffee & Tea

Menu Day 3

ARRIVAL

Fresh Brewed Coffee & Tea

MORNING TEA

Anzac Cookies

Carrot Cake with Walnut Frosting

Chocolate Rocher (gf)

LUNCH

Tandoori Prawns Deli Box (gf)

With spiced potato, tomato, spinach and a coriander salsa

Vegetarian Nicoise Salad Deli Box (v)

With green beans, cherry tomatoes, cucumber, black olives and soft boiled egg

Gourmet Triangle Sandwiches

Greek Salad

Bowls of Fresh Seasonal Fruit

AFTERNOON TEA

Orange & Almond Cake (gf)

Coconut Slice

ALL DAY

Juice, Iced Water, Coffee & Tea

Menu Day 4

ARRIVAL

Fresh Brewed Coffee & Tea

MORNING TEA

Cookie Selection

Chocolate & Walnut Brownies

Honey Yogurt Cake (gf)

LUNCH

Saigon Deli Box

Vietnamese style grilled chicken, spring roll, noodle salad and Vietnamese herbs

Vegetarian Saigon Deli Box (v)

Vietnamese roasted style tofu, vegetarian spring roll, noodle salad and Vietnamese herbs

Vietnamese Rice Paper Roll

House roasted duck with shallot and special Hoisin dressing

Vegetarian Vietnamese Rice Paper Roll (v, gf)

Asian greens, spiced carrot, cucumber and Vietnamese dressing

Miniature Banh Mi Baguette

Twice cooked chicken, lightly pickled vegetables and house made Vietnamese dressing

Miniature Baguette (vg)

Swiss cheese with mediterranean vegetables and rocket leaves

Continued

Menu Day 4

LUNCH

Mixed Leaf Salad (v, gf)

With a seeded mustard dressing

Bowls of Fresh Seasonal Fruit

Vietnamese roasted style tofu, vegetarian spring roll, noodle salad and Vietnamese herbs

AFTERNOON TEA

Pear Slice (gf)

Toasted Coconut & Banana Cake

ALL DAY

Juice, Iced Water, Coffee & Tea

Additional Menu

ADDITIONAL OPTIONS

Australian Cheese Board | \$5.50 pp

With dried fruit and mixed nuts

Extra Hot Dish | \$5.90 pp

Sample Suggestions:

Bay leaf chicken curry, with steamed Jasmine rice

Sicilian chicken, with roasted red capsicum and green olives, steamed rice and toasted almonds

Beef bourguignon, with red wine and mushrooms and parsley potato mash

Post Canapé Menu

PRICE \$18.50 pp INCLUDES

A Choice of Three Canapés

Select from:

- Thyme roasted beetroot and goat's cheese tartlet
- Truffled mushroom tarts with parmesan crisp (vg)
- Tandoori chicken tartlet with cucumber and minted yogurt
- Moroccan vegetable frittata with hummus and Kalamata olive cheeks (vg)
- Antipasto bite with artichoke hummus, triple cream brie and sun-dried tomato (gf)
- Beetroot friand with blue cheese and smoked duck breast
- Thai chicken larb wonton with crispy rice noodles
- Tarragon chicken, lemon and artichoke aioli ribbons
- Retro mini prawn cocktail with julienne lettuce and spicy seafood sauce (gf)
- Tasmanian smoked salmon mille feuille with lemon cream, sea pearls and dill fronds
- Rice paper roll, with julienne of fresh vegetables, tofu, crisp friend shallots and Thai basil (vg,gf)
- Rice paper wrap with soy glazed chicken and Asian greens (gf)
- Cherry tomato tarte tatin with goats curd and rocket pesto (vg)
- Hanoi chicken bites with sweet chilli and fresh mint
- Mini smoked trout and asparagus frittata with sour cream and chives (gf)
- Spinach galette with walnut butter topped with smoked chicken breast
- Potato and gruyere pissaladiere with dill cured smoked salmon
- Poached Atlantic salmon, braised leek, and chevre mini roulade with pesto dollop
- Grilled beef steamed buns with tender lemongrass fed beef, fresh herb and house sauce (gf)
- Grilled tofu steamed rolls with lemongrass, daikon, fresh herbs and house sauce (vg, gf)

Post Canapé Menu

PRICE \$18.50 pp INCLUDES

Waiter

To set up and coordinate food and beverage

Glassware, Linen Tablecloths For Bar Tables

Beverage Service (30 min to 1 hr)

Beverages Include:

House Sauvignon or Pinot Gris

House Cabernet Merlot or Shiraz

Sparkling Mineral Water

Chilled Juice

Service Menu

EXTRA SERVICE PRICES

Waitstaff Half Day (Monday - Friday) | \$319

Additional hours outside nominated time will be charged at \$58.00

Waitstaff Full Day (Monday - Friday) | \$496

Additional hours outside nominated time will be charged at \$58.00

Waitstaff Weekend

Upon Request

Event Delivery & Collection (Full day no Waitstaff) | \$280

Half Day is at normal rate \$120

Linen Banquet Cloths | \$18.50

Individual Chilled Spring Water | \$2.65

China, Crockery, Cutlery, Glassware

Price On Request



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Conference Menu 2

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Menu Day 1

ARRIVAL

Fresh Brewed Coffee & Tea

MORNING TEA

ANZAC Cookies

Mini Muffin Selection

Raspberry & Pear Slice

LUNCH

Lightly Spiced Pumpkin & Vegetable Curry (v, gf)

With steamed coconut rice, cucumber raita and mango chutney, Nanaan bread

Garden Salad (v, gf)

Carrot, Sprout & Coriander Salad (v, gf)

Tomato, Cucumber & Coriander Sambal (v, gf)

Gourmet Wraps

Tandoori chicken with salad and yogurt dressing

Mediterranean Roasted Vegetables with hummus and rocket (v)

Roasted beetroot, avocado, green leaves and tomato chutney (v)

Tuna, corn and pepper salsa with rocket

Bowls of Fresh Seasonal Fruit

Continued

Menu Day 1

AFTERNOON TEA

Orange & Poppyseed Cake

Mango & Macadamia Nut Slice (gf)

ALL DAY

Juice, Iced Water, Coffee & Tea

Menu Day 2

ARRIVAL

Fresh Brewed Coffee & Tea

MORNING TEA

Apricot Shortbreads

Orange & Almond Cake (gf)

Double Chocolate Cupcakes with Mocha Frosting

LUNCH

Middle Eastern Style Falafel (v)

With flatbread and sides of hummus and baba ganoush

Spinach, mint & Parsley Omelette Slice (v, gf)

Quinoa Tabbouleh (v, gf)

With diced red onion and tomato, fresh chopped parsley, roasted sunflower and pepita seeds and lemon olive oil dressing

Baby Leaf Salad (vg, gf)

With oven roasted vegetables and passata sauce

Freekeh, Chickpeas & Preserved Lemon Salad (vg, gf)

With herb dressing

Continued

Menu Day 2

LUNCH

Gourmet Wraps

Tandoori chicken with salad and yogurt dressing

Mediterranean Roasted Vegetables with hummus and rocket (v)

Roasted beetroot, avocado, green leaves and tomato chutney (v)

Tuna, corn and pepper salsa with rocket

Bowls of Fresh Seasonal Fruit

AFTERNOON TEA

Coconut Macaroons (gf)

Carrot Cake with Walnut Frosting

ALL DAY

Juice, Iced Water, Coffee & Tea

Menu Day 3

ARRIVAL

Fresh Brewed Coffee & Tea

MORNING TEA

Chocolate Chip Cookies

Lemon Curd Slice

Chocolate Rocher (gf)

LUNCH

Rustic Italian Vegetable Pasta Bake (v)

With tomato oregano sauce

Warm Salad of Balsamic Roasted Potatoes (v, gf)

With rosemary, garlic, cherry tomatoes and caramelised Spanish onion

Bean & Cabbage Slaw (v, gf)

Vegetarian Nicoise Salad (v)

With black olives, free range egg, French beans, baby leaf and herb vinaigrette

Gourmet Miniature Baguettes

Turkey, Swiss cheese and cranberry dressing

Tasty cheese, Roma tomato, rocket and pesto (v)

Chicken schnitzel with coleslaw and dijon mayonnaise

Mixed grilled vegetables with mayonnaise tomato chutney and baby mesclun salad (v)

Bowls of Fresh Seasonal Fruit

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Menu Day 3

AFTERNOON TEA

Macadamia Shortbreads

Raspberry & Pear Slice (gf)

ALL DAY

Juice, Iced Water, Coffee & Tea

Additional Menu

ADDITIONAL OPTIONS

Australian Cheese Board | \$5.50 pp

With dried fruit and mixed nuts

Extra Hot Dish | \$5.90 pp

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