



Boardroom Menu

At ZING we understand that Corporate Entertaining needs to be simple but impressive, easy to consume & delicious as well. We excel at accomplishing this & our Chef does so with a minimum of fuss.

Talk to us about your specific requirements & we will create a menu which will be stylish & delicious & will impress your clients.

The following are a selection of Boardroom Menus that we recommend

- Grilled Salmon Steaks
Served on a bed of Crisp Iceberg Lettuce scattered with Desiree Potato Wedges, finely sliced Red Onion drizzled with a Zesty Lime Crème Fraiche & garnished with Caperberries. V
- Tender Cajun Seasoned Chicken Fillets
Resting on a Salad of Mixed Leaf Lettuces, Avocado, Mango, Baby Chat Potatoes & garnished with Roasted Almonds & a White Balsamic & Mango Dressing.
- Grilled Chicken Salad
Served with a Salad of Cos Lettuce, Sun Dried Tomatoes & Roasted Sweet Potatoes with Bacon, Pine Nuts & Shaved Parmesan then drizzled with a Caesar Salad Dressing with added ZING!
- Eye Fillet of Beef
Served on a bed of Wilted Baby Spinach Leaves & Vermicelli Noodles with Cucumber, Red Onion & Cherry Tomatoes drizzled with a Lime & Coriander Dressing containing a hint of Mint.
- Marinated Lamb
Resting on a combination of Curly Lettuce & Baby Rocket Leaves, scattered with Kalamata Olives, Sundried Tomatoes, Greek Feta, Roasted Sweet Potatoes then drizzled with a zesty Rosemary & Mint Dressing.

Pricing

Salmon, Eye Fillet, Tuna	\$40.00 per person
Chicken, Lamb	\$35.00 per person

Call 0419 890 715

F: (03) 9802-3500 | www.zingeventmanagement.com.au | zingevents@bigpond.com