



VIVARI CONFERENCE
MENUS

VIVARI CONFERENCE SNACK MENUS

ARRIVAL SNACK OPTIONS

Freshly baked croissants served with cheese and preserves

Selection of muffins

Seasonal fruit platter

Trail mix jar: Dried banana, cranberries, apricots and dates, with coconut shavings, sunflower and pumpkin seeds, and pretzels.

MID-MORNING SNACK OPTIONS

A selection of two items from the below savoury snacks.

Vegetable quiche squares, topped with micro herbs

Camembert and chive tartlets, topped with onion marmalade

Sesame and ginger chicken sausage rolls

Cheese and chive puffs

Mini chicken pies with mushrooms

Roasted pepper, feta and pesto tarts

Trail mix jar: Dried banana, cranberries, apricots and dates, with coconut shavings, sunflower and pumpkin seeds, and pretzels.

Seasonal fruit platter

MID-AFTERNOON SNACK OPTIONS

Cookie jar: Home-made shortbread fingers drizzled with chocolate *or* oat crunchies

Chef's selection home-made cake of the day

Trail mix jar: Dried banana, cranberries, apricots and dates, with coconut shavings, sunflower and pumpkin seeds, and pretzels.

VIVARI CONFERENCE LUNCH MENUS

ECO LUNCH OPTION

Served in brown eco-boxes and on plates with wooden cutlery.

Poke bowls with brown rice, salmon, seasonal salsa, edamame and a light soy dressing

Sesame noodles, ginger beef strips, baby spinach and cucumber-lime salsa

Thai chicken satay on carrot-sprout salad, mini flatbreads and coriander yoghurt

Buddha Delight – Asian tofu stir-fry served on brown rice

FINGER DESSERTS

Berry pavlova with vanilla cream

Shot glasses with chocolate mousse

Swiss roll sponge topped with coconut and passion fruit panna cotta

HARVEST TABLE LUNCH OPTION

Substantial Lunch: Select 2 meats, 3 sides and 3 salads.

MEATS

Seeded turmeric chicken schnitzel

Coronation chicken topped with fresh chives

Chicken satay with peanut-ginger sauce

Crisp chickpea falafel

Lamb koftas flavoured with chilli, mint and parsley

Lightly spiced fishcakes, with ginger-sweet chilli sauce or rocket mayonnaise

Thinly sliced balsamic beef, topped with a chimichurri sauce and roasted vine tomatoes

SIDES

Chilli and lime potato salad – whole roasted new potatoes in a tangy dressing with a hint of spice

Roast cinnamon butternut and sweet potatoes with coriander-lime dressing and spicy yoghurt

Brown rice salad with baby spinach and sesame seeds

Couscous salad with sundried tomato and feta

Fresh tabbouleh with parsley and lemon

SALADS

Beetroot and butternut salad

French beans and mange tout with orange and toasted hazelnuts

French-style green lentil salad

Large green salad loaded with cucumber, croûtons and seasonal vegetables, tossed with sprouts and lemon vinaigrette, and garnished with edible flowers

Grilled corn, cherry tomato, cucumber, feta and black bean salad, served with a coriander and lime vinaigrette

Rocket, green apple, celery and spring onions, topped with cream cheese and nut balls

FINGER DESSERTS

Chocolate profiteroles with vanilla cream

Chocolate brownie

Caramel-topped baked cheesecake

**Subject to change and/or Chefs selection*