

Basic Menu for Corporate Event at Nanga Bush Camp

Lunch

English Pumpkin Soup

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Lunch Buffet – Freshly Baked Lunch Rolls served with Platters of Assorted Sliced Meats, Cheese, Variety of Salads and Condiments

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Fresh Fruit Platter of the Season

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Fruit Juice and Water

Afternoon Tea

Fresh Baked Scones, Jam and Cream served with Tea & Coffee

Dinner

Main Course

Italian Tomato Soup with Cream and Fresh Basil

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**Tender Roast Beef and Roast Pork with Cider Jus
Baked Potatoes, Assortment of Roast Vegetables (Cauliflower
& Broccoli Cheese, Buttered Corn on the Cob, Green Baby
Beans, Honey Carrots)**

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Hot Home Baked Self Saucing Chocolate Pudding, served with Ice-Cream

Tea & Coffee

Nibbles

Assorted Continental Cheese Platters with Dried Fruit

\$85 pp – minimum of 80 people (does **not** include dishwashing service)

Breakfast

Continental Breakfast (Cereals, Yoghurt, Fruit Platters, Variety of Breads and Spreads)

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Hot Breakfast (Bacon, Eggs, Grilled Tomato, Baked Beans, Hash Browns)

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Served with Coffee, Assorted Tea, Hot Chocolate and Fruit Juice