
Menu Selections

Melbourne





Packages

CATERING BY OAKS...

Oaks Hotels offers a wide range of menu selections ideal for business meetings, gatherings, celebrations or anytime you need to take the worry out of entertaining. Our talented chefs enjoy creating customized menus to suit your preferred tastes and events specific needs.

Please peruse through some of our menus and note that all menus can be tailored to specific dietary needs, theming or cuisines.



Packages

BREAKFAST

Continental Breakfast – One serve per person of either one sweet or one savoury item from the breakfast range, served with fresh fruit.

Full Breakfast – Recommend one serve from savoury items and one serve from sweet items from the breakfast range:

Savoury Examples: *15 x omelettes or 7 x omelettes + 8 x savoury muffins (min 15 pieces)*

Sweet Examples: *15 x fresh fruits or 15 x Danish pastries or 8 x fruits + 7 x Danish pastries (min 15 pieces)*

Assorted Juices can be added for addition costs.

Full breakfast menu available upon request.



Packages

MORNING OR AFTERNOON TEA

Morning or Afternoon Tea – Selection of one item from hot favourites and one item from cold or sweet favourites.

Hot Favourites.

- Savoury Croissants
 - o Shaved ham with melted cheese.
 - o Roasted mushroom, feta & rocket.

- Savoury Muffins
 - o Rosemary, olives, corn & cheese.
 - o Ricotta & spinach, semi dried tomato.

- Toasted Turkish Rolls
 - o Shaved ham, tomato & cheese.
 - o Spinach, tomato & cheese.

- Homemade Pancakes
 - o Maple syrup, fresh berries and whipped cream



Packages

MORNING OR AFTERNOON TEA

Cold Favourites.

- Mini croissant and Danish pastries
- Chia pudding with seasonal fruits - Chia seeds soaked with coconut milk, fresh fruits, served in individual cup
- Homemade Granola- with yoghurt & berry compote.
- Bircher Muesli - Traditional Swiss style muesli with rolled oats, freshly grated apple, dried fruits & nuts, yoghurt served in an individual cup.
- Fruit salad- bite sized seasonal fruits served in an individual cup.

Sweet Favourites.

- Slice pastries - mixed selection of old fashioned flavoured pastries includes brownies, chocolate caramel cake, New York cheesecake
- Mini Doughnuts with traditional fillings of jams.
- Assorted mini muffins
- Plain buttermilk or fruit scones - Served with whipped cream & Strawberry jam
- Lamington Cakes- Traditional sponge cake coated in chocolate sauce and coconut



Packages

LUNCH

Cold Lunch Specialities.

- 2 x sandwiches + 1 x salad - \$14.00 per person
- 2 x sandwiches + 1 x hot soup - \$15.00 per person
- 2 x sandwiches + 1 x salad or 1 x hot soup + fresh fruit cup - \$17.00 per person.

Sandwich Favourites – Choice of breads, baguettes or wraps.

- Curried eggs.
- Shaved ham, cheese & tomato.
- BBQ pulled pork.
- Roast beef, horseradish dip & cucumber.
- Classic BLT- bacon, lettuce & tomato.
- Grilled vegetables - roasted eggplant, zucchini, red capsicum & homemade hummus

Healthy Sandwich Favourites

- Smoked Salmon, fresh cucumber & cream cheese.
- Grilled veggies with ricotta.
- Tuna and tomato.
- Mexican wrap with quinoa.
- Spicy falafel.
- Roast lamb, grilled veggies & flavoured yoghurt on Turkish bread



Packages

LUNCH

Salads.

- Vietnamese noodle salad- vermicelli noodles, grated carrot & Asian dressing.
- Asian slaw-with peanut dressing.
- Asian broccoli salad.
- Asian mixed salad.
- Thai peanut noodle salad.
- Greek Salad - freshly cut cucumber, tomato, onion, topped with ricotta & lemon juice.
- Broccoli salad with yoghurt dressing.
- Beetroot salad with feta & mint.
- Lentil salad - spiced lentils, roasted sweet potatoes & feta.

Nori Rolls.

- Chicken
- Beef
- Fish(tuna/salmon)



Packages

LUNCH

Hot Lunch Specialities.

- 1 x hot boxed item + 1 x salad - \$18.00 per person.
- 1 x hot box item + 1 x salad + 1 x fresh fruit cup - \$20.00 per person.

Hot Lunch Favourites.

- Fried rice with chick or vegetables.
- Pad Thai noodles (chicken /vegetarian) - stir fried flat noodles, egg, meat & peanuts.
- Chow Mein noodles (chicken/vegetarian) - egg noodles tossed with assorted veggies, soy base sauce.
- Nasi goreng (chicken /vegetarian) - classic Malaysian fried rice with fried egg.
- Spaghetti Bolognese – Slow cooked beef mince, spaghetti & parmesan cheese.
- Mushroom risotto - Sautéed wild mushroom, shaved parmesan & parsley.