

# Summer 2018 Workplace Menu

Sprout's Workplace menu is perfect for an office seminar or staff get-together. All menu items are prepared fresh daily, delivered and assembled at your workplace by our team.

## Larger

Sumac salmon, freekeh & currant tabouli with roasted capsicum hummus (CN)  
Lemongrass chicken with Asian greens and coconut rice (GF)  
Oregano lamb rump with peas, feta and chilli marinated olives (GF)  
Balsamic glaze eggplant with heirloom tomatoes, buffalo mozzarella, peach and basil (GF, V)

## Sweet

Rosewater semolina and pistachio cake  
Caramelised peaches, white chocolate mousse, black sesame (GF, V)  
Coconut panna cotta with mango and toasted coconut (GF, VE)

## Morning tea / afternoon tea

Salmon, feta, dill and caramelised onion frittata (GF)  
Spanish potato omelette with olive tapenade and chives (GF, V)  
Tahini and date banana loaf (GF, V)  
Portuguese tarts (V)  
Yoghurt, house made granola and seasonal fruit (GF, V, CN)  
Fruit platter (GF, VE)

## Beverages

Percolator coffee  
T2 Tea  
Still & sparkling water  
Orange juice

Includes - Sugar, milk, disposable spoons and cups

Menus may be subject to change depending on available ingredients.

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan  
Note: Most dishes can be altered to meet most dietary requirements.

[sprout.edu.au](http://sprout.edu.au)



@sproutadl



## 2018 Summer Workplace Menu

Food options (cost per person)	On location	At Sprout
One larger + one sweet	\$20	\$25
Two larger + one sweet	\$33	\$38
Two larger + two sweet	\$37	\$42
Three larger + two sweet	\$51	\$56
Three morning tea / afternoon tea items	\$12	\$15
<b>Additional food options (cost per person)</b>		
Artisan sourdough bread + cultured butter	\$3	\$3
Selection of local and imported cheeses (two cheeses)	\$9	\$9
Antipasto platter	\$9	\$9
<b>Beverages</b>		
Six hour package (up to 30 people)	\$200	\$200
Additional person	\$5	\$5
<b>Inclusions</b>		
Chefs and food assembly	●	●
Food/buffet attendants		●
Food service staff <sup>^</sup>		●
Disposable serve ware	●	●
Glassware		●
Beverages		●
Rubbish disposal	●	●
Cleaning	●	●
Additional cooking equipment hire		●
Venue hire <sup>#</sup>		●
Venue set up (eight hours including event)		●
Venue pack down		●
Event styling (table decorations, chair covers etc)		●
Audio-visual equipment		●
<b>Food and beverage staff</b>		
Per staff member, per hour, minimum three hours <i>(one staff member per 25 guests recommended)</i>	\$39	
<b>Other</b>		
Minimum food spend	\$450	\$900
Venue hire		\$900
Delivery*	\$29	

\*Travel < 30km from Adelaide CBD. Additional fees may be charged beyond 30km.

<sup>#</sup>Maximum eight hours including event duration.

<sup>^</sup>Food service staff to assemble and maintain buffet.

