

# HOBSON

## BREAKFAST

(\$25 per guest)

Select two options from the below

Gluten Free and Vegan Granola Cups  
with yoghurt or COYO and fruit

Bircher Museli Cups

Egg and Bacon Sliders

Breakfast Quiches

Assortment of Croissants  
Plain, almond, chocolate and  
Ham, cheese, tomato

Sourdough Loaf  
with condiments  
(GF option available)

Avocado and feta on toast  
(vegan options available)

Mini Waffles  
with maple syrup and berries

## BEVERAGE ADD ONS

Orange Juice +5pp

Barista made Coffee +5.50pp  
(maximum 10 guests)  
prepared and delivered from Hobson Rosebud

1489 Point Nepean Road, Rosebud  
functions@onlyhospitalitygroup.com.au  
(03) 5982 0522

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

## MORNING & AFTERNOON TEA

(\$25 per guest)

Select two options from the below

Raspberry and White Chocolate  
Muffins

Walnut Brownies

Portugese Tarts

Mini Jam Donuts

Mini Apricot Danishes

Baked Basque Cheesecakes

Carrot Cake

HCT Toasties

Chia Pudding Cups

Scones with Jam and Cream

Ham/Cheese/Tomato Toasties

## LUNCH

(\$35 per guest)

Select two options from the below

Assorted Baguettes  
Ham and cheese, Chicken, Eggplant

Deconstructed Sushi Bowls

Moroccan Chicken Salad

Grilled Prawn Rice Platter

Pumpkin Soup and Crusty Bread

Smoked Salmon Bagels

Vegetarian Rice Paper Rolls

Zucchini Slice  
with salad

Falafel Salad

Cauliflower and Haloumi Fritters  
with salad

Lemongrass chicken  
with vermicelli salad

## DINNER

(\$40 per guest)

Select one options from the below

### Dinner option 1

Beef Lasagne  
Eggplant Lasagne  
Ciabatta Garlic Bread  
House Salad

### Dinner option 2

Pumpkin and cauliflower Curry  
Butter Chicken Curry  
Roti Bread and Satay Sauce  
Steamed Rice

### Dinner option 3

DIY Taco's

Choice of two proteins  
Chicken/ Ground Beef or Tofu

with toppings  
Shredded Cheese  
Lettuce  
Tomatoes  
Charred Corn  
Red Onion  
Salsa  
Sour Cream

### Dinner option 4

Pizza's  
Margarita  
Ham and Pineapple  
Pumpkin

### Dinner option 5

Roast lamb  
with roast vegetables  
gravy and mint sauce

## PLATTERS

Fruit Platter  
15.0pp

Grazing board  
cheese, cold meats and  
accompaniments  
25.0pp

## CANAPES

\$45pp - 2 x cold, 2 x hot, 1 x substantial

\$55pp - 2 x cold, 3 x hot, 2 x substantial

\$70pp - 3 x cold, 3 x hot, 3 x substantial

### COLD

Smoked salmon on pita bread crisp (GFO)

Kingfish tartar on crisp (GF)

Thai beef san choi bao (GF, VG, VO)

Grilled half scallop & som tum (GF)

Classic Bruschetta (VG, GFO, VO)

### HOT

Coconut & lime chicken skewers (GF)

Crumbed prawns with sriracha mayo

Vegetarian spring rolls with sweet chilli (VG, V)

Crumbed halloumi with hummus (VG)

Tempura Cauliflower (VG, V, GFO)

Beef sausage rolls

Jamon serrano croquettes

### SUBSTANTIAL

Crispy soft shell crab bao

Fried salt & pepper calamari (GFO)

Tofu bao (V, VG)

Beef sliders

Crumbed chicken sliders

Fish & chip boats

## ADDITIONAL PRICING

\$50 delivery fee per day (1-2 deliveries)

\$80 per hour for on-site staff (if required)