



## Covid Safe Menu

### BREAKFAST BOX

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**\$15 PP**

Two Petite Quiches (VG or NVG)  
Mini Piklets  
Smoked salmon portion  
Cream Cheese  
Seasonal fruit

**\$18 PP - GLUTEN FREE OPTION**

Yogurt Pot  
Seasonal Fruit  
GF Muesli Sachet  
Smoked Salmon portion  
Cream Cheese sachet  
Rice crisp bread

### LUNCH BOX

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**\$18 PP**

Chicken Baguette  
Sweet Muffin  
Seasonal Fruit  
*Vegetarian and GF options available*

### SUSHI BOX

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**\$18 PP**

12 pieces seaweed Rolls  
One chicken One salmon  
Ginger, wasabi and soy  
*Gluten Free*

### SNACK BOX

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**\$16 PP**

Pulled Pork Sliders on Brioche buns  
Coleslaw, BBQ Sauce and Mayonnaise

**\$12 PP**

Beef Stroganoff Pie  
Vegeterian Medley Pie

### DINNER BOX

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**\$20 PP**

Potato herb salad  
Garden salad with mixed green leaves,  
cucumber, tomato and  
Spanish onion  
Grilled Chicken Breast  
*Gluten Free*

**\$20 PP**

Pumpkin and Chickpea Salad with baby  
spinach leaves  
Baked Falafal  
*Vegan*

### PASTA BOX

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**\$20 PP**

Spiral pasta with basil pesto, sundried  
tomato and fresh  
With fresh rocket and feta (Cold)

**\$20 PP**

Penne Pasta with tomato passata  
pulled beef, fresh basil,  
chilli and parmesan cheese (Hot)

### CONTACT US

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All catering choices must be emailed to **dave@secruises.com.au** at least 1 week prior to your event. This is a temporary COVID safe menu. For all alterations/variations or to discuss possibility of access to our FULL Catering menu. Please email or phone Melissa at **melissa@secrusies.com.au** or on **0419 632 091**. Terms and Conditions apply for catering. See our full list of Terms and Conditions on our website at **www.sydneyeventcrusies.com.au**