

CATERING

**FRESHNESS IS ASSURED AS
ALL OUR MEALS ARE PREPARED
ON SITE BY QUALIFIED CHEFS**

**OUR MODERN KITCHEN IS EQUIPPED
TO CATER FOR UP TO 200 GUESTS.**



Pricing is subject to change without notice and includes GST



Buffet - \$42.00 per person Minimum 40 people

Buffet includes warm crusty bread, condiments and dressings

Soup - Select 1 choice only

Chicken with mushroom and tarragon
Roasted Tomato and Capsicum with Parmesan croutons
Moroccan Spiced Pumpkin garnished with sour cream and chives
Creamy Potato and Leek
Thick and hearty Farmhouse Vegetable
Minestrone

Salads - Select 3 choices only Select 3 choices

Mediterranean salad with Kalamata olives, marinated feta and balsamic dressing.
Homemade coleslaw drenched with fresh mayonnaise
Salad of new potatoes topped with crisp bacon and chives.
Salad of mixed lettuce with semi-dried tomatoes, avocado and Spanish onions in raspberry vinaigrette.
Penne pasta salad tossed with char grilled vegetables and an Italian dressing
Caesar salad with baby cos lettuce, garlic croutons, bacon & egg in our house made Caesar dressing

Cold platters - Select 2 choices only

Tandoori chicken platter with yogurt dressing and pappadams
Antipasto platter consisting of marinated vegetables, cured meats and cheeses.
Seafood antipasto with marinated mussels and calamari garnished with fried capers
Platter of sliced roast meats with homemade chutneys
Beef and noodle salad dressed in a citrus and chilli vinaigrette

Hot meats - Select 2 choices only

Roast beef with a pink peppercorn jus
Thai chicken curry with jasmine rice
Roast loin of pork with an apple and calvados sauce
Beef curry with jasmine rice
Layers of roast turkey and leg ham served with cranberry sauce
Kassler ham honey glazed and served on sauerkraut

Hot vegetables - Select 2 choices only

Selection of roasted vegetables
Char grilled corn on the cob smothered in chive butter
Stir fry vegetables tossed with hokkien noodles
Roast Cajun potatoes

Dessert - all of the following are served

Segmented fruit platter
A selection of assorted cheese cakes and gateaux
Vanilla Anglaise, Berry coulis and whipped cream

Petit fours



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Barbecue Menu 1 - \$33.00 per person Minimum 20 people

To start

Turkish Bread And Dips

From the BBQ

Garlic, Rosemary And Lemon Chicken Skewers

Aussie Lamb Burgers with Caramelised Onion

Homemade Sausages

Sides

Roast Jacket Potatoes with Sour Cream And Chives

Juicy Corn On The Cob

A Selection Of Crusty Bread

Salads - *Select 2 choices only*

Greek Salad

Classic Aussie Coleslaw

Green Salad

Creamy Potato Salad

Dessert

Platter Of Segmented Fruit

Vegetarian option *[available only on request]*

Grilled Vegetable Skewers

Veggie burgers



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Barbecue Menu 2 - \$39.00 per person Minimum 20 people

To start

Turkish Bread and Dips

Mezze of Mediterranean Delights including - Grilled Chorizo, Kalamata Olives, Brushetta or similar

From the BBQ

Minute Sirloin Steak

BBQ Garlic and Rosemary Lamb

Moroccan Chicken with Yoghurt Sauce

Grilled Tiger Prawns

Sides

Roast Jacket Potatoes with Sour Cream And Chives

Juicy Corn on the Cob

A Selection of Crusty Bread

Salads - *Select 2 choices only*

Greek Salad

Classic Aussie Coleslaw

Green Salad

Creamy Potato Salad

Caesar Salad

Thai Noodle Salad

Dessert

A Platter of Segmented Fruit

Quality Australian Cheeses

Chef's Selection of Cakes or Slices

Vegetarian option [available on request only]

Grilled Vegetable Skewers

Veggie Burgers



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Cold Fork Buffet - \$25.00 per person Minimum 20 people

Selection

Platter of Sliced Roast Meats with Homemade Chutney

Mezze of Mediterranean Delights including - Grilled Chorizo, Kalamata Olives, Brushetta or similar

Thai Beef Salad Garnished with Fried Shallots

Fresh Crusty Bread and Butter

Salads - *Select 2 choices only*

Greek Salad

Classic Aussie Coleslaw

Green Salad

Creamy Potato Salad

Dessert

Segmented Fruit Platter



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Cocktail Menu (Finger food style) - **\$25.00 per person** Minimum 20 people
Please select 6 items - Additional items at \$3.00 per piece

HOT

- ◆ Bite size Chicken Parmigiana topped with tomato salsa and mozzarella
- ◆ Beer battered Trevally with shoestring fries and lemon served in noodle boxes
- ◆ Marinated Chicken Drumettes with toasted sesame seeds
- ◆ Gourmet Mini Hot Doggies topped with melted cheese and mustard
- ◆ Gourmet Pies & Sauce
- ◆ Sausage Rolls & tomato sauce
- ◆ Mini Pizza Bites - assorted toppings
- ◆ Mini Dim Sims
- ◆ Mini Spring Rolls
- ◆ Herb crusted Fish Goujons with lime mayonnaise
- ◆ Quiche Tartlets - assorted

MINI NOODLE BOXES

- ◆ Fried rice - Wok tossed traditional fried rice with chicken, pork and shrimp
- ◆ Hokkien noodles - choose either meat based or vegetarian

MINI GO BURGERS

- ◆ Beef Burger topped with lettuce, tomato, tasty cheese and relish
- ◆ Veggie Burger with char grilled vegetables and marinated fetta

VEGETARIAN OPTIONS

- ◆ Aronchini - lightly fried risotto infused with Parmesan and basil
- ◆ Vegetable Spring Rolls with sweet chilli and soy
- ◆ Samosas served with Tzatziki

COLD

- ◆ Peking duck crepes with julienne of cucumber and Hoi Sin sauce
- ◆ Chicken, avocado and basil sandwiches with rocket lettuce
- ◆ Rare roast beef baguette mustard crusted roast beef, thinly sliced and served with tomato chili jam
- ◆ Mini bagels filled with smoked salmon cream cheese and capers
- ◆ California rolls assorted fillings served with pickled ginger and wasabi mayonnaise
- ◆ Smoked salmon and Nori crepes rolled with crème fraiche and caviar
- ◆ Thai lemongrass pate served on crisp baguette
- ◆ Mini Caesar salad served in a crouton cup

VEGETARIAN OPTIONS

- ◆ Bruschetta brushed with olive tapenade and topped with bocconcini
- ◆ Spanish onion tarts caramelised Spanish onion baked with fetta
- ◆ Platter of home made dips with toasted baguettes and pita



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DESSERT - \$7.00 per person

Please select one item

Strawberry tartlets
Mississippi mud cake
Baked New York cheesecake
Tiramisu
Banana and white chocolate spring rolls
Chocolate mousse cup
Fresh fruit platter

Light Lunch - \$25 per head - Minimum 20 people

Mixed Sandwich Platter

Fresh breads - white flour loaf & wholegrain & wholesome assorted fillings such as ham off the bone, salmon, cheese and curried egg with crisp salad fillings

Beef & Burgundy Pies

Butter pastry gourmet beef pies served warm, with tomato sauce

Dessert Platter

Segmented fresh fruit in season such as pineapple, strawberries, cantaloupe mandarins, bananas.

Or

Gourmet Sandwiches Only - \$14 per head - (minimum 12 people)



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Sit Down Dinner Package

Package 1 *Minimum 40 people*

50/50 Soup, Main & Dessert

\$50.00 per person

Package 2 *Minimum 40 people*

50/50 Entrée, Main & Dessert

\$58.00 per person

Choose 3 courses

Choose two Entrees (or two Soups), two Mains and two Desserts;

All to be served 50/50

Soup

Chicken with mushroom and tarragon

Roasted Tomato and Capsicum with Parmesan croutons

Moroccan Spiced Pumpkin garnished with sour cream and chives

Creamy Potato and Leek

Thick and hearty Farmhouse Vegetable

Minestrone

Entrée

Spinach and ricotta Cannelloni napped with a tomato and capsicum coulis

Skewers of Tandoori chicken set on Jasmine rice pilaf

Veal and Caramelised Onion Ravioli with a peppercorn jus

Risotto of Chicken, Chilli and Bacon with shaved Parmesan and chives

Roasted vegetable frittata served with a mescaline salad and a tomato salsa

Rare roast sirloin sliced and served on a salad of mixed lettuces and cresses with a balsamic mayonnaise

Asian style pork salad drizzled with an apricot and ginger glaze

Main Course

Prime Fillet of Beef topped with a mousse of wild Mushroom and sage and sauced with beef jus

Cajun Spiced breast of chicken served with sweet potato mash and tomato chilli jam

Veal Picata Tender veal escalopes lightly crumbed and napped with citrus cream

Baked catch of the Day set on a coconut infused vegetable risotto with a mango and coriander salsa

Olive crusted Lamb Rump with semi-dried tomato polenta and rosemary jus

Supreme of chicken pocketed with roast capsicum butter and sauced with champagne cream sauce

Dessert

Toblorone Cheesecake milk chocolate and mascapone cream topped with chocolate scrolls

Vanilla Bean Panna Cotta accompanied by roasted mango cheeks

Warm Pecan Pudding with a sweet Bourbon glaze

New York style baked cheesecake served with marinated apricots, sultanas, almond and chocolate

Mississippi Mud Cake sauced with Chocolate gnash



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Pizza Menu - \$10.00 per head - minimum 8 people

Gourmet Style

(Presented on large platters - each pizza serves two people)

1. **SKIPPY PIZZA**
Tomato, Cheese, Ham, Hot Salami, Shrimps, Mushrooms, Peppers, Anchovies & Olives
2. **MARINARA**
Tomato, Cheese, Shrimps & Mussels
3. **CHICKEN & PRAWNS**
Tomato, Cheese, Fresh Chicken & Prawns
4. **CAPRICCIOSA**
Tomato, Cheese, Ham, Mushrooms & Olives
5. **MARGHERITA**
Tomato, Cheese, Oregano
6. **HAWAIIAN**
Tomato, Cheese, Ham and Pineapple
7. **MEXICANA**
Tomato, Cheese, Hot Salami, Chilli
8. **VEGETARIAN**
Tomato, Cheese, Mushrooms, Peppers, Onions & Olives
9. **AUSSIE**
Tomato, Cheese, Ham, Bacon & Egg
10. **MEAT LOVERS**
Tomato, Cheese, Ham, Salami & Bacon

Continental Breakfast - \$25 per head - Minimum 20 people

Fresh fruit juices

An assortment of cereals

A selection of pastries

A platter of seasonal fruits

All menus are subject to change



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