

# 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 - *\$37.00 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 - \$43.00 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 - \$29.00 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) - **\$27.00 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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Cocktail Menu Cont'd ...

## **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 - \$27 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 - \$12 per head - (minimum 12 people)*

*Plus a Fruit platter - \$15 per head*



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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**

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### 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 - \$11.00 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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