



## BUFFET MENUS

### BUFFET MENU I \$41.50pp

#### DECORATED COLD PLATTERS

Double Smoked Leg Ham  
Tasmanian Smoked Salmon

#### HOT DISHES

Crumbed Calamari Rings  
Mediterranean Style Chicken  
Spicy Potato Wedges  
Lamb Stroganoff  
Rice Pilaf

#### GOURMET SALADS

Caesar Salad  
Garden Salad  
Swiss Cheese & Spinach Salad

#### DESSERTS

Selection of Cakes and Tortes  
Coffee, Tea & Mints

### BUFFET MENU II \$44.50pp

#### DECORATED COLD PLATTERS

Double Smoked Leg Ham  
Tasmanian Smoked Salmon  
Oven Roasted Turkey Breast

#### HOT DISHES

Crumbed Calamari Rings  
Mediterranean Style Chicken  
Spicy Potato Wedges  
Marinated Lamb Kebabs  
Rice Pilaf

#### GOURMET SALADS

Caesar Salad  
Garden Salad  
Potato Salad

#### DESSERTS

Selection of Cakes and Tortes  
Coffee, Tea & Mints

- Minimum 40p
- Confirmation 5 working days prior
- 10% surcharge weekends and public holidays

**DELUXE BUFFET MENU I**  
**\$49.50pp**

HOT AND COLD SEAFOOD

Sydney Rock Oysters  
Natural and Kilpatrick  
Tasmanian Smoked Salmon  
King Prawns  
Tasmanian Black Mussels  
Crumbed Calamari Rings

HOT DISHES

Glazed Leg of Ham  
Desiree Potato Wedges  
Oven Roasted Turkey Breast  
Whole Beef Sirloin  
Thai Lamb Curry

GOURMET SALADS

Mediterranean Eggplant Salad  
Caesar Salad  
Garden Salad

DESSERTS

Selection of Cakes and Tortes  
Coffee, Tea and Mints

**DELUXE BUFFET MENU II**  
**\$54.50pp**

HOT AND COLD SEAFOOD

Sydney Rock Oysters  
Tasmanian Smoked Salmon  
Balmain Bugs  
King Prawns  
Blue Swimmer Crabs  
Tasmanian Black Mussels  
Whole Baked Snapper

HOT DISHES

Glazed Leg of Ham  
Desiree Potato Wedges  
Mediterranean Style Roast  
Chicken  
Sirloin of Beef  
Thai Lamb Curry

GOURMET SALADS

Caesar Salad  
Garden Salad

DESSERTS

Selection of Cakes and Tortes  
Fresh basket of Seasonal  
Fruit  
Coffee, Teas and Mints

- Minimum 40p
- Confirmation 5 working days prior
- 10% surcharge weekends & public holidays

# BANQUET MENUS

## MENU I

**THREE COURSES \$36.50pp**

**TWO COURSES \$33.50pp**

ENTREE - choice of

Chicken Caesar Salad  
Cream of Pumpkin Soup  
Crumbed Prawn Cutlets  
Salt and Pepper Calamari  
Smoked Salmon Fettuccine

MAINS – choice of

Grilled Ocean Perch Fillet  
Traditional Roast Beef, Lamb or Pork  
Braised Lamb Shanks  
Veal Schnitzel Boscaola  
Veal Mediterranean  
Chicken Madagascar  
Chicken Parmigiana

DESSERTS – choice of

Baked Lemon Cheesecake  
White or Dark Chocolate Mud Cake  
Grand Marnier Custard Profiteroles  
Sticky Date Pudding  
Hot Apple Strudel  
Assorted Italian Gelatos  
Tea, Coffee and Mints

## MENU II

**THREE COURSES**

**\$42.50pp**

ENTREE – choice of

Buttermilk Soft Shell Crab  
Tequila & Lime Grilled Prawns  
Creamy Garlic King Prawns  
Seared Scallop & Eggplant  
Potato Gnocchi Gorgonzola  
Smoked Salmon & Rocket Salad

MAINS – choice of

Atlantic Salmon  
Greek Lamb  
Chicken Champignon  
Veal Osso Bucco  
Prime Sirloin  
Seafood Mixed Grill  
Lamb Rump Moroccan Style

DESSERTS – choice of

Baked Lemon Cheesecake  
White or Dark Chocolate Mud Cake  
Grand Marnier Custard Profiteroles  
Sticky Date Pudding  
Hot Apple Strudel  
Assorted Italian Gelatos  
Tea, Coffee and Mints

- Hot Hors d'oeuvres and canapés ad \$6.50pp
- Two items from each course can be selected to be served alternatively
- Minimum 30p
- Confirmation 5 working days prior
- 10% surcharge weekends and public holidays

# COCKTAIL & FINGERFOOD MENU

## COCKTAIL

### Hot

Turkey, ham & cranberry filo parcels	\$3.50
Veal involtini with parmesan & prosciutto	\$3.50
Smoked paprika & cumin lamb with cucumber & yoghurt	\$4.50
Peking duck pancakes with spring onion & hoi sin sauce	\$4.50
Grilled scallop & taramosalata stacks	\$4.50
BBQ Mediterranean pork skewers with spicy yoghurt dipping sauce	\$3.50
Garlic & chilli king prawn skewers	\$4.50
Sautéed scallops on potato crisps	\$4.00
Ginger & lime grilled prawns	\$4.00
Sundried tomato, Kalamata olive & goats cheese tarts	\$3.50
Lamb & rosemary skewers with lemon & oregano	\$4.50
Scallop, barramundi & king prawn seafood bites – 3 pieces @	\$3.50

### Cold

Oysters natural with lemon & caviar	\$3.50
Sundried tomato, anchovy & provolone crusts with basil pesto	\$3.00
Grilled eggplant, sundried tomato & cottage cheese stacks	\$2.50
Smoked salmon sushi stacks with Japanese mayo & salmon pearls	\$3.50
Europa natural oysters with smoked salmon, sour cream & caviar	\$4.00
Greek salad mini bruschetta	\$2.50
Smoked salmon, pimiento & Spanish onion pastry pillows	\$3.00
Lobster salad & caviar mini melba toasts	\$4.00
Creamy king prawns in noodle nests	\$4.00
Smoked salmon, asparagus & brie crispbread	\$3.50

- Minimum charge for 50 persons & \$30.00 pp

## FINGERFOOD

- |                                    |   |
|------------------------------------|---|
| 1. Gourmet mini pies               | 7. Assorted cocktail sushi rolls          |
| 2. Garlic & chilli calamari rings  | 8. Prawn samosas                          |
| 3. Spinach & ricotta cheese tris   | 9. Fish cocktails                         |
| 4. Salami & sundried tomato wedges | 10. Mini quiche                           |
| 5. Chicken fillet skewers          | 11. Vegetarian spring rolls               |
| 6. Tempura garlic prawns           | 12. Cabanossi, cherry tomato & bocconcini |

**5 pieces @ \$20.50pp**

**6 pieces @ \$22.50pp**

**7 pieces @ \$25.50pp**

- Minimum 40p
- 10% surcharge weekends and public holidays

# CATERING MENUS

## PLATTERS

### **SANDWICH PLATTERS @ \$50.00 EA**

(These include leg ham, tomato and cheese, roast beef and mustard, egg/ lettuce etc)

### **GOURMET SANDWICH PLATTERS @ \$60.00 EA**

(Include leg ham, turkey, chicken, avocado, semi-dried tomatoes, coriander, pesto etc)

### **GOURMET WRAP AND ROLL PLATTERS @ \$70.00 EA**

(Include leg ham, turkey, chicken, avocado, semi-dried tomatoes, coriander, pesto etc)

### **HOT FINGER FOOD PLATTERS @ \$60.00 EA**

(Include mini quiches, cocktail sausage rolls, spinach and ricotta triangles, beef party pies, veggie samosas, cocktail spring rolls. Served with tomato and sweet chilli sauces.)

### **GOURMET HOT FINGER FOOD PLATTERS @ \$75.00 EA**

(Include Mini pizzas, calamari rings, gourmet party pies, bacon, beef and mushroom filo parcels, piggy backed cocktail frankfurts, prawn cutlets. Served with tomato, BBQ and tartare sauces)

### **CHEESE AND FRUIT PLATTERS @ \$65.00 EA**

(include gourmet cheeses – vintage cheddar, double brie, Tasmanian blue vein. All decorated with fruits in season and with pumpernickel bread and assorted crackers)

**EACH WILL SERVE 8 – 10 PERSONS**

## MORNING & AFTERNOON TEA MENU

### ***PASTRIES*** - choice of

Almond tart  
Carrot slice  
Baked ricotta tart  
Chocolate hazelnut slice  
Citron tart  
Strawberry Tart  
Banana cream caramel tart  
Cannoli  
Éclairs  
Apple crumble  
Portuguese tart  
Chocolate Mud slice  
Muffins

### ***BISCUITS*** – choice of

Amaretti  
Rigati  
Caffe mandorlati  
Pasta frolla  
Apricot or Raspberry  
Tartufi  
Croccantini  
Florentine  
Napoli  
Paste di Mandoria  
Orange or Pistachio  
Friands  
Torroncini

- \$3.50 per item includes GST
- Minimum order 25 items
- 2 days notice required