

CATERING MENU

SMALL CANAPÉS \$5.50 EACH

Lightly smoked ocean trout on blinis with lime mayo and flying fish roe

Petit leek and gruyere tarts (VEG)

Crab cakes topped with avocado salsa (GF)

Corn cakes with avocado salsa (VEG)

Haloumi topped with grilled zucchini with pea pesto (GF, VEG)

Chicken, leek and mushroom pies

Beef cheek and guinness pies

Quiches

Sausage rolls

Prawn sandwich

Chicken sandwich

Egg & lettuce sandwich

Ham, cheese & relish sandwich

LARGER CANAPÉS \$7.50 EACH

Peking duck pancakes with spring onion, cucumber and hoisin

Coconut prawn with coriander, chilli and citrus dipping sauce

Eye fillet skewers with tarragon bearmaise sauce (GF)

Pulled pork on soft tacos with apple mint slaw

Karaage chicken with crunchy spring onion, tomato and sticky plum sauce

Heirloom tomato tart with cashew nut pesto and persian feta (VEG)

Mini beef burger with bacon and cheese

Ham and brie rolls with chutney

CANAPÉS ON BOATS \$15 EACH

Roasted pumpkin and crispy, tahini seeds and nuts salad

Miso salmon with sesame noodle salad, pickled ginger, edamame

Thai beef salad with mango and cashew

Fragrant chicken salad

Thai green chicken curry on rice

CATERING MENU

MAINS, SALAD AND SIDES

- Greek salad \$80/105ea*
Israeli couscous salad with dried cranberries, pistachio \$80/105ea
Pesto pasta salad \$80/105ea
Roasted pumpkin with persian feta salad \$80/105ea
Roasted root vegetables \$80/105ea
Snow peas, rocket, cucumber, avocado with sesame dressing \$80/105ea
Roasted carrot with hazelnut on tahini yoghurt, garlic, lemon cream \$80/105ea
Rocket, pear and parmesan salad \$80/105ea
Tray of potato gratin \$50ea
Tray of vegetarian lasagne \$65ea
Tray of lasagne \$75ea
Tray of Frittata \$75ea
Tray of Quiche \$75ea
Oven roasted seasoned turkey breast with cranberry sauce & gravy \$200ea
Wellington, cape grimm eye fillet coated in pate wrapped in bacon then enrobed in butter puff pastry \$250ea
Whole maple glazed leg of ham with white rolls, chutney, lettuce and tomato (approx 7-8kg) \$300ea
Roasted rib fillet crusted with mustard cooked to medium rare (approx 4kg) \$400ea

CHEESE GRAZING TABLE \$300

- Brique d'affinois with quince paste, wheat rounds, barossa bark, fresh fruits, dried fruits, nuts and chocolate
(best describe with a photo)*

CATERING MENU

DESSERT

- Mini chocolate nemesis \$4.50ea*
Mini fruit tarts \$4.50ea
Mini lemon meringue tarts \$4.50ea
Mini passion Fruit mousse \$4.50ea
Mini friands \$7ea
Mini caramel macadamia tarts \$3ea
Afghans \$6ea
Ginger slice \$6e
Cherry crumble \$7ea
Lemon delicious \$7ea
Melting moments \$6ea
Louise slice \$7ea
Rum balls \$4.50ea
White christmas \$5ea
Fruit mince pies \$5ea
Plum puddings (16 serves) \$95
Boiled fruit cake with lashings of bundaberg rum \$110
Trifle in a glass bowl \$140
Mixed berries dacquoise with macadamia & coconut \$110

STAFF

Wait staff can be provided to serve your drinks and our food at a cost of \$58 per hour (higher rates on public holidays)

EQUIPMENT

Depending on the size of the function we can provide or arrange glass wear, and anything else you may require such as flowers or balloons. We have been doing this on the Gold Coast since 1988, so we have a few useful contacts