

Banquet # 1

Breads and dips

choose 3

rockomoli-avocado, blue cheese, sour cream
hummus
roast pumpkin-cinnamon, almonds
rocket pistou-garlic, parmesan, olive oil
smoked capsicum

Main course

grilled steak garlic thyme rubbed, onion
marmalade
reef fish parisienne capers, lemon, parsley
Chicken sugar cane stick/coconut and
coriander
sweet potato, spinach and pine nut salad
french buttered beans & broccoli
roast chat potatoes sweet mustard cream
sauce

Dessert buffet

Tropical fruit platter
Mini selection of tarts
Satin chocolate slice
Passion fruit yoghurt slice

Tea and coffee

\$46.00 per person

Banquet # 2

Antipasti platters

gourmet bread selection

duck parfait, sliced salami and ceviche
kalamata olives and grilled vegetables
baba ganouj and hummus
roma tomato with bocconcini

Main course

portuguese roast chicken
mediterranean reef fish, capers, olives,
fresh herbs
twice cooked lamb fetta, garlic, rosemary
Couscous Moroccan spice salad
Stir fried broccoli

Dessert Buffet

tropical fruit platter
mini selection of tarts
chocolate mousse slice
tropical cheesecake slice
rum balls
Crème caramel

Tea and coffee

\$55.00 per person

Banquet # 3

To start with

Mixed bread basket

Gazpacio oysters shooters
thai barra sugar cane sticks
baby beetroot and goat cheese tartlets
barbeque beef satay/malay coconut sauce

Main course

Roast lamb with apricot pockets
Reef fish Mushroom duxelle, semi dry tomato
Gnocchi with asparagus and shaved
parmesan
Mixed baby greens with feta, pecans and
raspberry vinaigrette
Gratin potato

Dessert buffet

bowls of fresh berries
passionfruit yoghurt slice
cherry cheesecake
crème caramel
chocolate pots

tea and coffee

\$62.00 per person

All menus have a minimum number of 30 guests

Simple Catering Solutions

Banquet # 4

To start with

Coconut chicken in crispy won tons
Classic Nori rolls, pickled ginger, wasabi
Roast peking duck/chilli jam and cucumber
Slow roasted tomato tartlets, goat cheese and
pesto herb oil

Gulf prawns on ice

Main course

Grilled beef panzonella with roast peppers,
Spanish onions and garlic croutons
Grilled tasmanian salmon with lemon grass and
lime
Twice cooked pork sweet chilli tamari
Chad potato with bacon, garlic and rosemary
Globe artichoke, asparagus and watercress
salad
Mixed breadbasket and herb butter

Dessert buffet

handmade chocolate truffles
bowls of fresh seasonal berries
chocolate pistachio profiteroles
lime meringue pie
pralin parfait

Later on

Selection of Australian cheeses with crackers
and grissini

\$85.00 per person