

# Banquet Menu

## Banquet Menu # 1

*\$45.50 per person Minimum 30 guests*

**Please note that those menu prices are not inclusive of crockery, cutlery, linen and wait staff .Please contact us for a detailed quote**

### Breads and dips # choose 3

Guacamole-avocado, blue cheese, Hummus

Roast pumpkin-cinnamon, Almonds & Rocket pistou

Bush tomato relish, Smoked capsicum cream cheese

### Main course

Grilled steak garlic thyme rubbed, onion marmalade

Reef fish parisienne capers, lemon, parsley

Paprika & Parsley Chicken breast with verjuice Mushroom cream sauce

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

Prices are valid until 31<sup>st</sup> December.2016 - All prices include GST

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## **Banquet Menu # 2**

*\$55.50 per person Minimum 30 guests*

Gourmet bread selection

### **Antipasti platter**

Marinated field mushrooms, Prosciutto, sliced salami and Ceviche. Kalamata olives and grilled vegetables, slow roast tomatoes topped with Persian feta. Roast tomato relish, rocket pesto. Ciabatta, pide.

### **Main course**

Portuguese roast chicken

Mediterranean reef fish, capers, roma tomato, fresh herbs

Veal Osso Bucco with tomato & olive

Twice cooked lamb fetta, garlic, rosemary

Parmesan Soft Polenta

Beans & almond broccoli

### **Dessert Buffet**

Tropical fruit platter

Mini selection of tarts

Chocolate mousse slice

Tropical cheesecake slice

Wattle seed Caramel shots

Tea and coffee

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# Banquet Menu

## Banquet Menu # 3

*\$65.50 per person Minimum 30 guests*

### To start with # pre dinner canapé

Gazpacio oysters shooters

Thai barra sugar cane sticks

baby beetroot and goat cheese tartlets

barbeque beef satay/malay coconut sauce

### Main course

Twice cooked lamb fetta, garlic, rosemary

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

Passion fruit yoghurt slice

Cherry cheesecake

Double chocolate shots

Caramel tartlets

Tea and coffee

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# Banquet Menu

## Banquet Menu # 4

*\$75.50 per person Minimum 30 guests*

### To start with # pre dinner canapé

Coconut chicken in crispy gyoza

Gulf prawn dippers with lime aioli

Roast peking duck/chilli jam and cucumber

Slow roasted tomato tartlets, goat cheese and pesto herb oil

### Mezze Board

Lamb Kofta with minted yoghurt,

Roast beetroot & spiced labne dip, Hummus, Baba Ganouj.

Turkish bread & Pitta bread Mushroom Dolmades, Air  
dried beef. Marinated olives. Grilled vegetables.

### Main course

Grilled beef fillet Panzanella with roast peppers, Spanish  
onions and garlic croutons

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

### Dessert buffet

Bowls of fresh seasonal berries

Chocolate pistachio profiteroles

Lime meringue pie

Parfait au Praline

Selection of Australian cheeses with crackers and grissini

Tea & coffee

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