

Banquet



Premium

\$45PP (choose three)

Buttermilk Chicken Supreme
Ranch Dressing & Red Cabbage Slaw

Spinach & Ricotta Tortellini
Roast Pumpkin Cherry Tomato Creamy Wine Sauce v

Satay Chicken Kebabs
Spiced Peanuts. Cilantro Lime Rice

Whole Roasted Eye Fillet
Green Peppercorn Sauce served with Whipped Potato GF
ADD \$2.00

Chicken Mignon
Whipped Garlic Butter served with Seasonal Vegetables GF

Panko & Herb Crumbed Reef Fish
Lemon Sauce with Roasted Kipfler Potatoes

Mustard Garlic Pork Tenderloin
Red Wine Jus with Sweet Potato Puree GF

Deluxe

\$52PP (choose three)

Filet Mignon
Fresh Hollandaise Sauce served with Seasonal Vegetables GF

Seared Atlantic Salmon Kebabs
Lime Pilaf with Coconut Yoghurt

Seared Lamb Cutlets
Roasted Beetroot & Haloumi Salad GF

Salt & Pepper Calamari on Thai salad
Lime & Chili Dressing GF

Pork Belly
*Mint Pea Puree & Red Wine Jus served
with Baked Sweet Potato Wedges GF*

Chicken Supreme
Brie Wrapped in Prosciutto with Whipped Potato GF

Lamb Rump
Parmesan Risotto with Mushroom Jus GF

Dessert Selection

2 CHOICES \$12PP | 3 CHOICES \$15PP

Salted Caramel Tart

Chocolate Dipped Strawberries GF

Mini Nutella Doughnuts

Mini Macaroons GF

Petite Lemon Tarts GF

Espresso Brownie Bites
Kahlua Cream GF

Petite White Chocolate & Raspberry Cheesecake

Petite Pavlova
Mango & Raspberry GF

GRAZING PLATTER FOR THE TABLE \$8PP

Australian & Imported Cheeses, Fruit and Chocolate

Includes freshly baked rolls and butter with crockery, cutlery and professional staff to look after your event.

As a fully licensed catering company, we can complete your event with alcoholic and non-alcoholic beverages. Please see our Beverage page.