

DINNER MENUS



Choose 2 options from each course below to be served alternately...

2 COURSE*

\$40pp

Entree & Main

Main & Dessert

3 COURSE*

\$45pp

Soup, Main & Dessert

\$55pp

Entrée, Main & Dessert

**All 2 & 3 Course menus are served with dinner rolls*

Minimum 60 guests

Soup

Traditional Minestrone served with croutons

Creamed Chicken & Sweet Corn

Creamy Potato & Leek

Spring Vegetable

Creamy Pumpkin

Entrée

Thai Beef Salad served with Crunchy Noodles,
Peanuts & Coriander Tossed Salad

Satay Chicken Skewers served on a bed of Fried Rice

Smoked Salmon Rosettes Salad with Spanish Onions,
Cherry Tomatoes & Rocquet

Spinach & Ricotta Cannelloni served with Napoli,
Parmesan & Parsley

Creamy Mushroom or Chicken & Leek Vol au Vent
garnished with Mesclun Salad

Beef & Mushroom Tortellini served with Spinach &
Sundried Tomato in a Creamy Wine Sauce

Mains

Moroccan Spiced Chicken served on Vegetable Cous Cous,
with Capsicum Sauce & garnished with Rocquet Salad

200gr Scotch Fillet served with Mushroom Sauce on a
Sweet Potato Mas with Green Beans

Crispy Pork Belly served on a Rocquet, Pear & Parmesan
Salad

Grilled Barramundi Fillet with Rice, Tomato & Coriander
salsa

Rack of Lamb 4 point (add \$4) served with Spinach &
Mushroom Mash, Asparagus & Bell Pepper Sauce

Desserts

Cream Caramel served with Mixed Berries & Double Cream

Individual Hazelnut Mousse served with Cream &
Strawberry

Honeycomb Coldset Cheesecake served with a Berry
Compote

Sticky Date Pudding with Butterscotch Sauce & Vanilla
Cream

Mississippi Mud Cake with hot Chocolate Sauce & Cream

Cheese & Greens Platters \$10pp

Pre-Canapes \$8.00pp

Anti-pesto Platter \$60 Per Platter

Meats: Honey Baked Ham, Prosciutto & Salami

Cubed Cheese, Marinated Veggies, Sun-dried Tomatoes, Roasted Red Peppers, Pepperoncini, Mushrooms,
Artichoke Hearts & Eggplant, Assorted Olives, Grissini Sticks, Crackers, Flat bread & Fresh Basil