

3. MENU PRICING

	BELLA VISTA	MY WAY	AUSSIE	BLUE ROOM
CANAPE SELECTION MENU 1	N/A	\$45pp	\$45pp	N/A
CANAPES & STANDING BUFFET 1	N/A	\$65pp	\$65pp	N/A
CANAPE SELECTION MENU 2	\$50pp	N/A	N/A	\$50pp
CANAPES AND STANDING BUFFET 2	\$70pp	N/A	N/A	\$70pp
SYDNEY HARBOUR BUFFET	\$65pp	\$65pp	\$65pp	\$65pp
OPERA BUFFET	\$55pp	\$55pp	\$55pp	\$55pp
BBQ MENU	N/A	N/A	\$60pp	N/A
3 COURSE FORMAL DINING MENU	\$90pp	N/A	N/A	\$90pp
2 COURSE FORMAL DINING MENU	\$70pp	N/A	N/A	\$70pp
CORPORATE BANQUET	\$80pp	N/A	N/A	\$80pp
GRAZING STATION MENU - ANTIPASTO & CHARCUTERIE	\$65pp	\$65pp	\$65pp	\$65pp
CHILDRENS MENU	\$25pp	\$25pp	\$25pp	\$25pp
SCHOOL AND UNIVERSITY MENU	INCLUDED IN SET PACKAGE	INCLUDED IN SET PACKAGE	INCLUDED IN SET PACKAGE	INCLUDED IN SET PACKAGE
SCHOOOL FORMAL MENU	INCLUDED IN SET PACKAGE	INCLUDED IN SET PACKAGE	INCLUDED IN SET PACKAGE	INCLUDED IN SET PACKAGE

MENUS:

CANAPÉ SELECTION MENU 1

@ \$45pp

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce **(GF if no sauce)**

Golden crumbed calamari with lemon tartar sauce

Assorted mini pies

Mini beef Dim Sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy **(GF if no sauce)**

Spicy beef chipolatas with tomato chutney

Beer battered Fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki **(GF)**

Pork wonton with plum chili jam

Spinach and cheese triangle with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce **(GF)**

Prawn and pork wontons served with chili plum chutney

Mini bruschetta with basil and oregano on Ciabatta bread

Chicken san chow bow **(GF if no sauce)**

Included Desserts

Chocolate ganache cake with Chantilly cream

Seasonal fruit platters

Tea and Coffee

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

CANAPES & STANDING BUFFET 1

@ \$65pp

Canapés (selection of 6)

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chefs Selection of Mini Flans

Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

Mini Bruschetta with Basil and Oregano on Ciabatta Bread

Garlic Prawn Twisters

Salt & Szechuan Squid served with Lemon Aioli

Garlic & Oregano Lamb Kebabs served with Fresh Tatziki

Golden Crumbed Calamari with Lemon Tartar Sauce

Mini Spring Rolls with Sweet and Sour Sauce

BBQ Beef Skewers with Onion and Capsicum served with Fresh Tzatziki

Spinach and Cheese Triangle with Tomato and Basil Salsa

Chicken San Chow Bow

Standing Buffet (selection of 5 items)

Antipasto Platter with an assortment of Cured Meats, Vegetables and Cheeses

Mediterranean Roast Vegetable Couscous Salad finished with Crumbed Goats Cheese and

Caramelised Onion

Fresh Pasta with Pancetta and Mushroom tossed in a White Wine, Roast Garlic and Olive Oil Sauce

Fresh Pasta tossed with Roast Vegetables in a Pomodoro Sauce **(V)**

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter

Honey Baked Leg of Ham

Roast Chicken with Lemon, Garlic and Oregano

Homemade Beef Lasagne

Potato Salad with Dill, Red Onion and Caper Berries

Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

Dessert

Chefs Selection of Cakes

Seasonal Fresh Fruit Platters

Freshly brewed Tea and Coffee

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

CANAPE SELECTION MENU 2

@ \$50pp

Choice of 7 from the below

Tasmanian smoked salmon roulade on sour dough crouton

Peking Duck Pancake, served with shallot and hoisin sauce

Indonesian Chicken Satay skewer drizzled with peanut coconut sauce **(GF)**

Chicken Greek souvlaki and tzatziki **(GF)**

Arancini with Bocconcini, pumpkin, baby spinach and caramelised onion **(V)**

Salt and Szechuan pepper Calamari with lime coriander aioli

Prawn and Chorizo skewers topped with chili onion jam **(GF)**

Panko crumbed King Prawn served with wasabi mayo

Mini Angus Beef Stroganoff pies with duchess potato

Chicken San choi bow cucumber cups **(GF)**

Seafood mornay risotto cakes served with dill and lime sauce

Steam pork and prawn dumpling with sesame and soy dipping sauce

Roast vegetable tartlets filled with goats' cheese and caramelised onion **(V)**

Italian meatballs in a napolitaine sauce **(GF)**

Freshly made Vietnamese vegetable and tofu spring rolls with sweet chili dipping sauce **(V)**

Spinach and 3 cheese pastizzi with pesto mayonnaise **(V)**

Vol au vents filled with leek and mushroom topped with crispy enoki **(V)**

Pecorino and herb crusted Lamb cutlets drizzled with a mint chimichurri **(GF)**

Desserts Included

Homemade Butterscotch Cake served with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Seasonal Fresh Fruit Platter

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

CANAPES & STANDING BUFFET 2

@ \$70pp

Canapes (Choice of 6 selections)

Mini Angus Beef Stroganoff Pies

Peking Duck Pancake with Shallots and Chilli Jam

Seared Lamb Cutlets seasoned in Rosemary and Garlic with Mint Yoghurt

Chef selection of Mini Flans Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach **(V)**

A Selection of Rice paper Rolls with Sesame dipping sauce **(V/VN upon request)**

Indonesian Satay skewers with spicy peanut and coconut sauce **(GF)**

Petite Wagyu Fillet Steak Sandwiches filled with Roquette, brie cheese and caramelised onion

Mini Bruschetta with basil and oregano on Ciabatta bread **(V)**

Gourmet assorted wraps of Chicken Caesar, Leg Ham and roasted vegetables

Garlic Prawn Twisters

Smoked Salmon Terrine on Toasted Ciabatta

Buffet Stations (Choice of 2 Buffet selections)

Asian Influence (Choice of 4)

Thai Red Curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ Pork and Asian vegetables stir fried with Hokkien noodles

Steamed Barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf

Thai Beef Salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian Green Salad

Stir Fried Fillet of Beef in an onion and black bean sauce

Thai Seafood Rice Crispy Noodle Salad

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European Influence (Choice of 4)

Antipasto Platter with an Assortment of Cured Meats, Vegetables & Cheeses

Orecchiette Salad with roast pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats 'cheese **(V/GF if orecchiette is removed)**

Caprese Salad of Tomato, bocconcini & fresh basil

Roquette, pear and parmesan salad with herb vinaigrette **(V)**

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing **(V)**

Fresh Pasta with Pancetta & Mushrooms tossed in white wine, garlic olive oil sauce **(V)**

Potato Au Gratin –layers of potatoes, onion and parmesan cheese **(V/GF)**

Angus Beef Stroganoff resting on a bed of rice, topped with sour cream and chives

Honey Baked Leg of Ham Cajun Lamb Rump surrounded with our home-style tzatziki sauce **(GF)**

Roast Chicken with lemon, garlic & oregano

Seafood (Choice of 4)

Peeled King Prawns accompanied with a tangy cocktail sauce

Mix of Sydney Rock Oysters served natural, Kilpatrick and Bloody Mary shots **(GF)**

Beer Battered Fish and Chips with a Lemon Tartare sauce

Salt & Pepper Squid accompanied by a lime and coriander aioli

Marinated Chilli, lime and coriander prawn skewers **(GF)**

Duo of Tempura King Prawns and breaded Prawn Cutlets Grilled Scallop in the Half Shell with a ginger, lime, coriander and lemongrass condiment **(GF)**

Smoked Salmon platters drizzled with extra virgin olive oil and baby capers **(GF)**

Steamed Barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of Salmon –smoked salmon, poached salmon and salmon caviar topped with caper berries **(GF)**

Dessert (All Items Are included)

Individual Chocolate Ganache Tarts

Chocolate Dipped Strawberries

Mini Gelato cones

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

SYDNEY HARBOUR BUFFET

@ \$65pp

Canapés

Chef's selection of Canapes on arrival

Seated Buffet

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley **(GF)**

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Potato Au Gratin – layers of Potatoes, Onion and Parmesan Cheese **(V/GF)**

Steamed New Zealand ½ Shelf Mussels served with a Tomato, Lemon & Coriander Salsa **(GF)**

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli **(GF)**

Salt & Pepper Calamari served with a Homemade Aioli

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts

King Prawn, Crab Meat & Avocado Seafood Salad

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a herbed Vinaigrette **(VN)**

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses **(GF)**

Mixed Leaf Salad with Parmesan & a Balsamic Reduction **(V/VN without the parmesan)**

Crisp, freshly baked Dinner Rolls

Dessert

Homemade Butterscotch Cake served with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Seasonal Fresh Fruit Platter

Additional Menu Items (\$5.00 per person per item)

Triage of Salmon – Whole Baked Salmon, Smoked Salmon and Salmon Caviar topped with Caper Berries

Sydney Rock and Pacific Oysters

Honey Glazed Baked Leg of Ham

Rare Roast Beef

Antipasto Platters

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THE OPERA BUFFET

@ \$55pp

Canapés

A selection of canapés served on arrival

Dinner Buffet

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a Herb Vinaigrette

Mixed Garden Salad - salad of mixed greens with cherry tomatoes, cucumber,

Spanish onion, olives and herbed vinaigrette

Honey Baked Leg of Ham

Rare Roast Beef

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli

Crisp, freshly baked Dinner Rolls

Dessert Buffet

Chef's Selection of House Deserts

Fresh Seasonal Fruit Platters

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BBQ MENU

@ \$60pp

Canapes on Arrival

Chef Selection of delicious Canapes

From the Grill

Greek Souvlaki with Tzatziki Sauce

Garlic Rosemary Lamb Kebabs

Barramundi Fillets with Lemon Butter Sauce

Mini Beef Patties with Glazed Onions

Gourmet Beef Sausages

Lentil and Potato Cakes **(V)**

Salad Selection

Traditional Greek Salad **(V)**

Roast Chat Potato with Caperberry, Dill, Egg and Crispy Bacon

Pesto Pasta Salad with Mediterranean Roast Vegetables **(V)**

Mesculin Salad mix with Cranberry, Pecorino and White Balsamic Glaze **(V)**

Mini Damper and Sourdough Rolls

Dessert

Chocolate Ganache Tart with Chantilly Cream

Seasonal Fruit Display

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2 COURSE FORMAL DINING MENU @ \$70pp

3 COURSE FORMAL DINING MENU @ \$90pp

Entrée (2 Choices- Alternate Placement)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian Antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with a balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce. Topped with pecorino crusted garlic sour dough

Warm Salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket, with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus **(V)**

Additional Entrée Extra (\$5 pp)

Southern seafood tasting plate consisting of king prawn, oyster, blue swimmer crab cake, ceviche scallop, Gravlax salmon, radicchio salad drizzled with herb aioli

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FORMAL DINING MENU cont.

Main Course (2 Choices- Alternate Placement)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushroom, green bean parcel and confit vine tomato,

Herb and pistachio crusted lamb rack, chic pea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potato, lemon zest asparagus, fried baby capers in a dill beurre blanc.

Grilled wild Barramundi fillet served with Jerusalem artichoke, caramelised baby carrots, blistered cherry tomato, roquette salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of garlic potato puree, sided with prosciutto wrapped broccolini and roasted jap pumpkin topped with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction **(V)**

Dessert (2 Choices- Alternate Placement)

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgium white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate coated strawberry and creme fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberries

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the featured

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FORMAL DINING MENU cont.

ADDITIONAL PLATTERS (Formal Dining per table)

Mezze Platter (\$45 per platter)

Garlic sautéed olives, Labneh, stuffed vine leaves, kibbeh, tabouli, hummus, babaganoush, freshly cut vegetables and fresh Lebanese bread

Greek Mezze (\$45 per platter)

Marinated rosemary fetta, black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread

Gourmet Antipasto (\$45 per platter)

A selection of cured meats, marinated eggplant, capsicum, mushrooms, bocconcini, vine ripened tomato and garlic olives with balsamic seasoning

Hot and Cold Seafood (\$65 per platter)

Prawns, oysters, smoked salmon, calamari, octopus, tempura prawns and fish goujons

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CORPORTAE BANQUET

@ \$80pp

Pasta (Choice of 2)

Ravioli filled with Pumpkin and Ricotta, Eggplant, Capsicum, Mushrooms in a Napolitana Sauce. **(V)**

Pappardelle with King Prawns, Roast garlic, Champignon in a Champagne Cream Sauce.

Spaghetti with Pancetta, Mushrooms in a White Wine Pesto Cream Reduction.

Tortellini Carbonara, Bacon Cream and shallots.

Chicken (Choice of 1)

Supreme of Chicken, Mushroom, Thyme and White Wine Sauce. Roast Chicken Kiev, with Lemon, Garlic, Parsley, Oregano and olive oil.

Oven Baked Herb Pecorino, Crusted Chicken drizzled with Honey Mustard Sauce.

Portuguese Style Chicken, with Chili, Lime, Fresh Herbs, Sweet Onion Tomato Salsa.

Chicken Souvlaki Greek Style sided with Cucumber and Mint Yoghurt.

Meat & Carvery (Choice of 1)

Slow Roast Rare Beef Rib with Mustard and Black Pepper Crust with Red Wine Sauce.

Char Grilled Fillet of Beef Steakettes with a Diane Sauce.

Angus Beef Stroganoff with Mushroom, Capsicum, sour cream and chives.

Cajun Crusted Lamb Rump with Baby Spinach and Feta Puree, Mango and Papaya Salsa.

Moroccan Lamb Kebabs on a bed of Cumin and Mint Couscous, with Sumac and lemon Yoghurt.

Whole baked Honey Leg of Ham with Maple, Pineapple and Cinnamon Glaze.

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Fish (Choice of 1)

Whole Baked Huon Atlantic Salmon decorated with Roulade of Smoked Salmon, Caviar, Crème Fraiche, Baby Spinach, Dill and Caper Berry.

Grilled Humpty Doo Barramundi Supremes with Roasted Macadamia Nuts Lemon and Parsley Beurre Blanc

Potato (Choice of 1)

Potato Au Gratin – Layers of Creamy Potato, Onion, Parmesan and Cream Reduction.

Baby Chat Potatoes Roasted, Rosemary, Parsley and Garlic Butter.

Garlic Potato Wedges, Sour Cream Chives

Salad (Choice of 3)

Mesclun Mix with Cranberry, Pecorino drizzled with White Balsamic Glaze.

Caprese Salad of Vine Ripe Tomatoes, Bocconcini and Fresh Basil.

Traditional Greek Salad – Salad consisting of Iceberg Lettuce, Spanish Onions, Kalamata Olives, Tomatoes, Cucumbers & Feta Cheese with a Sprinkle of Oregano.

Pearl Couscous with Pumpkin, Baby Spinach, Sumac Roasted Cauliflower, Crispy Prosciutto, Goats Cheese Labneh Dressing.

Green Salad Bowl of Beans, Broccolini, Baby Spinach, Wild Rice, Toasted Soy Glazed Nuts, Avocado and Herb Dressing.

Seafood Salad – A Medley of Seafood, Julienne Vegetables, with Honey and Dill Dressing.

Baby Beetroot Salad - Wild Roquette, Orange Segments, Toasted Walnuts and Blue Cheese Dressing.

Antipasto Platters - A Selection of Cured Cold Cut Meats, Marinated Vegetables, Olives, Feta Dolmades.

Charcuterie and Cheese Board - Variety of Soft and Hard Cheeses, assortment of Cured Cold Cuts, Fruits Dips and Nuts.

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Included Crustaceans

Salt and Pepper Calamari, Herb Aioli.

Fresh Ocean King Prawns, Cocktail Sauce.

Ceviche Style New Zealand Green Lip Mussel, Lime, Chili and Coriander.

Additional Crustacean items

Mix of Pacific and Sydney Rock Oysters, Mignonette Dressing (\$4 pp).

Grill Hervey Bay Scallops, Tamarind, Lime and Chili Dressing (\$4pp).

Dessert (Choice of 2)

Vanilla Bean Panna Cotta with Blueberry Compote, topped with Almond Praline.

Traditional Italian Tiramisu topped with Chocolate-Coated Strawberries.

Coconut and Malibu Crème Brûlée, sided with Biscotti Biscuit.

Sticky Date Pudding with a Toffee Sauce and Chantilly cream.

Chocolate Ganache Tart served with Cinnamon Ice-Cream.

Belgium White Chocolate and Lime Baked Cheesecake with Raspberry Coulis.

Apple Rhubarb and Walnut Crumble cinnamon ice cream.

Selection of European and Australian Cheeses, Lavosh, Dry Fruits, Quince Paste and Nuts.

Tea and coffee included.

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GRAZING STATION MENU - ANTIPASTO & CHARCUTERIE @ \$65pp

Cold Cure Cuts

Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill Spanish Chorizo

Vegetables and Salads

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades (rice wrapped in vine leaf), Garlic infused black and green Olives, Grill Halloumi, Marinated Feta, Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato, Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts, Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze, Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize onion and soy toasted nuts.

From the Ocean

Salmon Gravlax with Caper Berries and Crème Fraiche, Ceviche Scallops with Lime Chili and Coriander, Marinated Greek Octopus, King Prawn with Marie Rose Sauce.

Cheeses and Fruits

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts
Seasonal Exotic Fruit Display
Artisan Bread Display, Grissini and Crackers

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CHILDRENS MENU

@ \$25pp

1 choice of:

Chicken Nuggets & Chips

Fish & Chips

Spaghetti Bolognese

Desserts

1 choice of:

Ice cream

Chocolate cake

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

SCHOOL AND UNIVERISTY SOCIALS MENU

(Included in set package pricing)

Pizza Menu

Margarita **(V)**

Ham & Pineapple

Meat Lovers

Vegetarian **(V)**

OR

Standing Buffet Menu **Served with plastic cutlery.**

Roast Chicken with Lemon, Garlic and Oregano

Pasta tossed in fresh Tomato, Garlic and Basil **(V)**

Pasta with Pancetta & Mushroom tossed in White Wine, Roast Garlic & Olive Oil Sauce **(V)**

Roasted Baby Chat Potatoes with Rosemary, Parsley and Garlic Butter **(V)**

Mediterranean Roast Vegetable Couscous Salad with Goats Cheese and Caramelised Onion

Mixed Garden Salad including Mixed Greens, Cherry Tomatoes, Cucumber, Spanish onion, Olives and Herbed Vinaigrette **(V)**

Freshly Baked Dinner Rolls

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SCHOOL FORMAL MENU

(Included in package pricing)

Entrée (Alternate Serve)

Papadelle Pasta infused with chargrilled eggplant, bell pepper and Spanish Green Olives in a pine-nut presto sauce and shavings of Parmigiano Reggiano **(V)**

]Moroccan Lamb Kebabs resting on a bed of cous-cous with minted yoghurt and crisp pita bread

Main Course (Alternate Serve)

Chargrilled Fillet of beef tenderloin in a classic red wine jus served alongside baby green beans, confit of tomato and glazed Noisette of potato

Classic Chicken Kiev on creamy mash potato with broccolini, roasted Jap pumpkin, drizzled with a honey mustard sauce

Mediterranean vegetable medley consisting of payers of marinated baked Vegetables resting on a bed of heirloom tomato reduction **(V/VN)**

Dessert Buffet Stations

Chef's Selection of cakes served with whipped cream

Fresh seasonal fruit platters

Freshly brewed Tea & Coffee

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