



Packages

TEA & COFFEE STATION

Complementary Tea & Coffee Station with any function.

BAR SERVICES

Drinks at bar prices. Tabs can be tailored to your needs.

CATERING

Packages

C O L D P L A T T E R S

Assorted Sandwich Platter (35 points)	\$35
Pinwheel Tortilla Wraps (40 pieces)	\$40
Seasonal Fruit Platter	\$70
Mini Bruschetta Platter (40 pieces)	\$45
Grazing Platter Selection Of Cubed Cheese Bites, Kabana, Ham, Salami, Dips, Crackers, Kalamata Olives & Gherkins	\$80
Grazing Table Equivalent of 3 Grazing Platters with the addition of Cold Canapés	\$250

S W E E T P L A T T E R S

Scones with Yarra Valley Jam & Cream (20 pieces)	\$30
Petit Fours – Sweet Platter (20 pieces) Mint Hedgehog, American Brownie, Vanilla Slice, Caramel Slice  , Carrot Cake, Mud Cake (Examples of Selections)	\$40
Whole Cakes (16 Slices) White Chocolate Mud Cake, Carrot Cake, Mississippi Mud Cake, New York Cheese Cake, Chunky Choc Cheese Cake (Examples of Selection)	\$60
Cakes Made to Order Available Cakes Made to Order, any Flavour, Style and Colour. You create and we will deliver based on Serving Sizes and Style	Starts from \$80

HOT PLATTERS

Mini Party Pies
Mini Sausage Rolls
Mini Beef Dim Sims
Cocktail Spring Rolls
Cocktail Samosas **v**
Flamed Grilled Meatballs
Falafel Bites **v** **VG**
Cocktail Fish Bites
Haloumi Chips **v**

OPTION A
(40 Pieces)

\$65

Gourmet Mixed Pies
Cheese Burger Spring Rolls
Assorted Mini Quiches
Garlic Kiev Balls
Arancini Balls **v**
Fried Mozzarella Sticks
Jalapeno Cheese Poppers **v**
Crumbed Prawn Cutlets
Prawn Twisters
Salt & Pepper Calamari

OPTION B
(40 Pieces)

\$75

MINI SIDERS

Cheese Burger:
Beef Pattie - Burger Cheese - Cheeseburger Sauce

Brooklyn:
Pulled Pork - Smokey Bbq Sauce - Coleslaw

Mini Mac:
Beef Pattie - Cheese - Lettuce - Burger Sauce

The Club:
Beef Pattie - Relish - Tomato - Lettuce - Cheese

OPTION C
(20 Pieces)

\$90

DINING

Packages

BUFFET STYLE

Any of the seated main meal options can be selected for a buffet style occasion, with the additions of hot and cold sides.

A dessert bar can be added (see desserts seated service options)

ROAST BUFFET (STARTING FROM \$25.00 P/H)

Selection of 2 roasts, served with a roasted vegetable medley, gravy and condiments.

Roast Pork – Roast Beef – Roast Lamb – Roast Chicken

Hot Sides

Roast Potato, Scallop Potato, Roast Pumpkin, Carrots, Peas, Mini Corn
Cobs, Steamed Seasonal Vegetables

Cold Sides

Garden Salad – Pasta Salad – Coleslaw – Greek Salad – Caesar Salad
– Potato Salad – Couscous Salad

Baked Potato Station

Baked Potatoes – Bacon – Cheese – Sour cream – Coleslaw

SEATED SERVICE

We will design and create the perfect seated service for you and your guests with 1, 2 & 3 course options available.

50/50 Alternate Dining option available.

1 COURSE

Select 1 main

\$30.00

2 COURSES

Selection of Entrée & Main or Main & Desert

\$40.00

3 COURSES

Selection of Entrée, Mains & Desert

\$50.00

ENTRÉE SHARE PLATTERS

Selection of Breads

Fresh Turkish Bread with Balsamic and Olive Oil – Garlic Bread – Mini Bruschetta's – Pesto Cheese Bread – Toasted Dinner Rolls

Mezze Platter

Mini Arancini Balls – Savoury Chicken Tarts – Mediterranean Meatballs – Haloumi Chips – Jalapeno Cheese Bites

Seafood Platter

Prawn Twisters – Salt & Pepper Calamari – Fish Bites – Grilled Prawn Skewers – Condiments – Salad

ENTRÉE INDIVIDUAL

Arancini Balls

Filled with Basil Pesto, Sundried Tomatoes & Camembert Cheese, Served with Salad & Relish

Salt & Pepper Calamari

Served on Salad with herb dressing

MAINS

Tuscan Chicken Breast

Oven Baked Chicken Breast Topped with a Creamy Camembert Sauce with Sundried Tomato, Spinach & Chives. Served on Roasted Chats with Sautéed Greens

Roasted Vegetable Lasagne

Served with Chips & Salad

Chicken Mignon

Chicken Breast Stuffed with Camembert Cheese, Basil & Sundried Tomatoes, wrapped in Bacon topped with a Creamy Pesto Sauce. Served on Roasted Chats with Greens

Red Wine & Rosemary Lamb Shanks

Served on Mash & Sautéed Green

Classic Chicken Parmigiana

House Made Crumbed Chicken Breast, Ham, Napoli & Melted Mozzarella, Served with Chips & Salad

Basil Pesto Gnocchi

Tossed with Chicken, Bacon, Sundried Tomato & Spinach in a Creamy Pesto Sauce

Beef Lasagne

Served with Chips and Salad

DESSERTS

Chocolate Mousse

Served with Cream & Strawberries

Caramel & Macadamia Cheesecake

Served with Praline & Cream

Mississippi Mud Cake & Chocolate Ganache

Served with Berries & Cream

New York Baked Cheese Cake

Served with Strawberries & Cream

Chunky Choc Cheese Cake

Served with Strawberries & Cream

Mini Pavlova

Served with Cream, Berry Compote & Chocolate Flakes

DESSERT PLATTERS

Chocolate Shortbread Mousse Cups

American Brownie Bites

Chocolate Dipped Strawberries

Cheese Cake Bites

Petite Pavlovas

Mini Churros

Chocolate Ganache

Salted Caramel Chocolate Tarts

CORPORATE

Packages

MORNING TEA

STARTS FROM
\$10 P/H

Selection of Muffins

Mini Ham & Cheese Croissants

Assorted Warm Danishes

Fresh Fruit with Coconut Yoghurt

LUNCH

STARTS FROM
\$15 P/H

Mixed Sandwich & Pinwheel wrap Platter

Hot Food Platters

HOT & COLD BUFFET LUNCH (MINIMUM 15 PEOPLE APPLY)

Beef Lasagne with Chips & Salad

Penne Carbonara or Bolognese

Flathead Tails with Chips and Salad

AFTERNOON TEA

STARTS FROM
\$10 P/H

Scones with Yarra Valley Jam & Cream

Mixed Slice Platter

Fresh Fruit