

Event Menus – Deluxe Package

2 Courses (Entrée & Main or Main & Dessert)

2 Choices of the following Entrée & Main or Main & Dessert dishes, alternate serve
Includes bread rolls and seasonal vegetables
Minimum 40 people

3 Courses (Entrée, Main & Dessert)

2 choices of the following Entrée, Main & Dessert dishes, alternate serve
Includes bread rolls and seasonal vegetables
Minimum 40 people

Entrée (Starter)

- Satay Chicken Tenderloins served on a fragrant rice
- Creamy seeded mustard Penne with sun dried tomatoes, bacon and spinach
- Thai beef salad with crispy asian salad, topped with mango salsa
- Mushroom Ricotta arancini balls served with pine nut, SDT, Rocket salad with seeded mustard aioli
- Creamy Beef Stroganoff served on a fragrant rice
- Warm pumpkin beetroot spinach salad, feta, cashews with a drizzle of balsamic reduction

Main Course

- Chicken Supreme filled w mushroom chorizo duxelle served on crushed potato, topped w tomato chili jam
- Barramundi Fillet with macadamia herb crust, served on herb chats topped w rocket, tomato salsa, lemon beurre blanc
- Pork Loin Chop served on a roasted kumara mash, apple compote, spiced beetroot & currant relish
- Gourmet Italian Herb Sausages, caramelized onion served on shallot mash, tomato chili jam & jus
- Sirloin Steak served on herb chat potatoes with roasted mushroom herb tomato, seeded mustard & jus
- Moroccan chicken supreme served on herb & current pine nut cous cous topped with mint cucumber Tzatziki

Dessert

- New York baked cheese cake with mixed berry compote and whipped cream
- Lemon citrus tart with cream & strawberries
- Warm chocolate Brownie with chocolate sauce ice-cream and almonds
- House made sticky date pudding with butterscotch sauce and vanilla bean ice cream
- Vanilla Bean Panna Cotta with mango passion fruit cream and toasted almonds