



Platinum

CATERING MENU

CANAPÉ SELECTIONS



EXPRESS CANAPÉS



6 Canapés - \$39/pax | 8 Canapés - \$49/pax | 10 Canapés - \$59/pax
(Minimum of 10 Pax)

CHOOSE FROM THE FOLLOWING:

Grilled chicken skewers, sweet chili & lime dip

Chef's choice finger sandwich

Mini caramelised tomato & feta tarts

Arancini – 4 cheese, truffle dipping sauce

Arancini – roasted pumpkin & sage, truffle dipping sauce

Arancini – VEGAN Bolognese

Smoked cod croquette, mayonnaise

Jalapeno poppers, cream cheese filling

Broccolini, cherry tomato, fresh basil skewers (GF)

VEGETARIAN frittata

Blackened corn & mint blinis, avocado salsa

House made cheese & mushroom quiche

VEGAN Mexican roasted vegetable empanada

VEGAN Indian spiced Aloo Bona Masala dip





CANAPÉ SELECTIONS



PREMIUM CANAPÉS



10 Pax - \$525 | 20 Pax - \$1,040 | Additional Pax - \$52/pax
(Minimum 10 Pax)

CHOOSE SIX (6) ITEMS FROM THE FOLLOWING:

Truffled mushroom pie, cheddar fondue dipping sauce

Citrus salmon, avocado ceviche on corn tortilla, herbs

Angus beef slider with tomato relish & gruyere cheese

Shitake & water chestnut rice paper rolls, chilli lime dipping sauce

Mini pecking duck pancakes, hoisin sauce, cucumber, and shallot

Roasted eye fillet of beef served with mini Yorkshire puddings & horseradish

Sweet Soy Charred salmon & fresh basil (GF)

Slow cooked pulled pork shoulder, fennel & red cabbage slaw slider

Tiger prawn & crunch slaw rice paper roll, sweet chilli

Tartlet of Wild Mushroom & Slow Cooked Garlic

Roasted Eggplant Chutney, Falafel, Mozzarella & Fresh Pesto Slider

Spinach & Ricotta Roll, Tomato Ketchup (GF)

Spinach & Mixed Vegetable Pie

Chicken & Mushroom Pie, Tomato Chutney

Slow Cooked Lamb Shoulder Pie, Rich Vine Tomatoes & Tomato Ketchup

Classic Beef Pie, Roasted Eggplant & Cumin, Tomato Ketchup

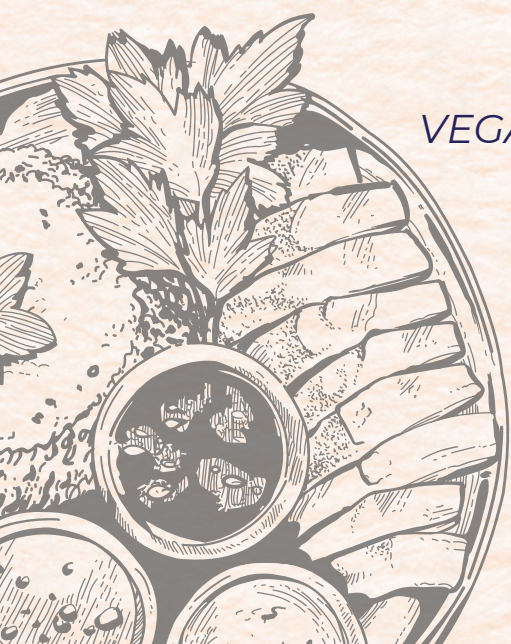
Pork & Fennel Sausage Roll

Poached Coffs Harbour Prawns & Ranch Dressing (GF)

VEGAN Indian Spiced Aloo Bona Masala Dip (V, VG, DF)

VEGAN Bolognese Arancini (V, VG, DF)

VEGAN Mexican Roasted Vegetable Empanada (GF, V, VG, DF)





CANAPÉ ADD-ON SELECTIONS

Add On for any Canape Option.

\$13.50 Per Pax, Per Item:

Spiced Pumpkin Soup, Coconut Cream, Pepitas (V, VG, GF, NF, KO)
Chicken Caesar Salad, Anchovies, Parmesan, Croutons (NF, KO)
Beetroot and Feta Salad, Walnuts, Balsamic Reduction (V, GF, KO)
Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF)
Braised Chicken Adobo, Steamed Rice, Pickled Vegetables (GF, NF, KO)
VEGAN Buddha Bowl, Quinoa, Hummus, Mixed Veggies (V, VG, GF, NF, KO)
Teriyaki Salmon, Bok Choy, Brown Rice (GF, NF, KO)
Zucchini Noodles, Pesto, Cherry Tomatoes, Pine Nuts (V, VG, GF, NF, KO)
Stuffed Capsicum, Quinoa, Black Beans, Cheese (V, GF, NF, KO)
Chicken Tikka Masala, Basmati Rice, Cucumber Raita (GF, NF, KO)
Eggplant Parmigiana, Mozzarella, Marinara Sauce (V, NF, KO)
Pork Tonkatsu, Cabbage Slaw, Steamed Rice, Katsu Sauce (NF, KO)
Beef Bourguignon, Mashed Potatoes, Green Beans (GF, NF)
Tofu Stir Fry, Mixed Vegetables, Teriyaki Sauce (V, VG, GF, NF, KO)
Chicken Shawarma, Garlic Sauce, Pickles, Flatbread (NF, KO)
Vegan Shepherd's Pie, Lentils, Mashed Sweet Potatoes (V, VG, GF, NF, KO)
Sweet Potato and Black Bean Chili, Avocado, Sour Cream (V, GF, NF, KO)
Charred Broccoli, Almond Hummus, Dukkah Pomegranate (V, VG, GF, NF, KO)
Charcoal Grilled Vegetables, Romesco Sauce, Almond Feta (V, GF, NF, KO)

\$16.50 Per Pax, Per Item:

Lamb Kofta, Tzatziki, Pita Bread, Greek Salad (NF, KO)
Monster prawn cocktail, craps cos lettuce, poached prawn. Mary Rose dressing (GF)
Moroccan lamb tagine with preserved lemon and Jasmin rice (GF, DF)
Salmon, green tea noodles, soy, avocado, shichimi togarashi (GF, DF)
Roasted pork belly, Asian slaw, sesame, and miso (GF, DF)
Roasted short rib beef, sweet soy, roasted sweet potato smash, chive dressing (GF, DF)
Ocean Trout Niçoise, fresh dill dressing, sherry tomatoes.
Green beans, chat potatoes, olives, capers, lemon (GF, DF)
Thai beef salad with coriander, mint, lime, noodles, sesame soy dressing
Grilled Barramundi, Lemon Herb Quinoa, Asparagus (GF, DF, NF, KO)
Tofu Noodle Bowl with Almond Butter Sauce (GF, V, VG)
Mushroom & Tofu Stir Fry (GF, V, VG, DF)
Korean BBQ Pork, Kimchi, Jasmine Rice (GF, NF, KO)





BBQ SELECTIONS

BBQ OPTION 1

\$30 Per Pax (Minimum 10 Pax)

*2 X Classic Pork or Beef Sausages
Long Bread Roll
Caramelised Onions
American Mustard, BBQ Sauce, Tomato Ketchup*

CLASSIC AUSSIE BBQ

\$49 Per Pax (Minimum 6 Pax)

*A selection of dips including hummus & Baba ghanoush
accompanied with crackers, chips & bread
Beef Sausages with Caramelized onions with tomato relish & mustard
Satay Chicken Skewers
A selection on accompanying salads including Greek Salad & Coleslaw
Bread Rolls*

SOUVLAKI BBQ

\$45 Per Pax (Minimum 10 Pax)

*1 x Lamb Souvlaki
2 x Chicken Souvlaki
2 x Chickpea falafel
Tabouli Salad (Tzatziki, lemon, mixed leaves & flat bread)*





BBQ SELECTIONS



PREMIUM BBQ



\$82.50 Per Pax (Minimum 10 Pax)

Pork & Fennel Sausages

Scotch Fillet Steak

Lamb & Rosemary Skewers

Garlic Prawn Skewers

Classic Ceasar Salad (V)

Classic Greek Salad

Chunky Pumpkin, Honey Roasted Carrots Salad

American Mustard, BBQ Sauce, Tomato Sauce



PREMIUM SEAFOOD BBQ



\$110 Per Pax (Minimum 10 Pax)

Fresh Damper Rolls

Garlic King Prawn Skewers

Salmon steaks, dill, and lemon

Harvey Bay Scallops, chive butter

Moreton Bay Bugs, tomatoes, lime salsa

Grilled zucchini, chickpeas and mushroom salad, lime dressing

Warm kale salad w toasted pine nuts, walnuts, grilled haloumi

Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing





BUFFET SELECTIONS



EXPRESS BUFFET



\$39 Per Pax (Minimum 10 Pax)

MAINS (Choose 1):

Marinated Roast Loin of Pork with Maple & Dijon
Portuguese Baked Chicken
Roast Chicken with Sage & Paprika
Roast Honey & Mustard Glazed Ham
House Made Beef Lasagne
House Made Vegetarian Lasagne
Broccoli Chilli Noodles with Tofu (shared platter)
Roasted Mediterranean Vegetables, Tomato Pesto & Brown Rice
Stir Fried Singapore Noodles, Tofu & Cashews
Indian Lentil Dahl & Smashed Indian Potato

SIDES (Choose 2):

Green Garden Salad
Coleslaw Salad (White and Red Cabbage, Carrots, Apple, Capsicum, Shallots, Toasted Pinenuts, Dill & Whole Egg Mayo)
Classic Potato Salad
Pasta Salad, Mozzarella, Tomato Pesto, Fresh Basil, Grilled Sourdough
Chunky Pumpkin, Honey Roasted Carrot, Rocket, Zucchini, Feta & Flaked Almonds
Caprese Salad, Tomatoes, Baby Mozzarella & Basil
Italian Chopped Salad, Lettuce, Capsicum, Olives, Cucumber & Basil
Steamed Green Beans, Peas, Butter



ASIAN BUFFET



\$99 Per Pax (Minimum 10 Pax)

INCLUDES:

Satay Chicken Peanut Coconut Sambal with Coriander & Dry Fried Onion (HALAL)
Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
Tofu & Black Mushrooms -
Julianne Carrots / Chili Sesame Oil Dressing
Braised King Prawns - Broccolini / Garlic / Chili
BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
Steamed Jasmine Rice
Custard Tart





BUFFET SELECTIONS



CLASSIC BUFFET



\$69 Per Pax (2 Mains & 3 Sides)

MAINS (Choose 2):

- Salmon Steaks & Lemon Butter Sauce (GF)
- Seared Chicken Breast & Tomato Tapenade (GF, DF)
- Portuguese Baked Chicken w/ Preserved Lemon & Parsley (GF)
- Roasted Belly Pork & Apple Chutney
- Pulled Pork Shoulder & Hoi Sin Sauce (DF)
- Seared Beef Steaks & Peppercorn (GF, DF)
- Slow Cooked Beef Cheeks, Master Stock & Shitake Mushrooms
- Slow Cooked Lamb Shoulder & Eggplant Relish (SURCHARGE \$12/PAX)
- Roasted Lamb Leg, Pomegranate & Feta (GF) (SURCHARGE \$12/PAX)
- Garlic Prawns & Parsley Butter Sauce (GF)
- Whole Roasted Chicken, Oregano & Lemon (GF, DF)
- Miso Baked Ocean Trout with Bean Sprouts & Toasted Sesame
- Caponata Pasta & Fresh Parmesan Cheese (V)
- Roasted Sweet Potato, Walnut & Rocket
- Moussaka, Roasted Eggplant, Rich Roma Tomato Sauce & Ricotta Topping (GF)

SIDES (Choose 3):

- Brown Rice Brown Rice, Pistachios, Radicchio, Apple, Goats Cheese Salad (V, GF)
- Honey Roast Sweet Potato, Walnuts & Blue Cheese (GF, V)
- Quinoa, Seeds and Nuts, Feta, Cranberries & Rocket (GF, V)
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Roasted Carrots, Caraway Seeds, Zucchini & Basil (GF, V, DF)
- Caprese Salad, Baby Mozzarella, Tomatoes & Basil (GF, V)
- Grilled Haloumi, Kale, White Beans, Red Peppers & Sundried Tomatoes (GF, V)
- Roasted Beetroot, Heirloom Tomatoes, Red Peppers, Smoked Dressing (GF, V, DF)
- Silverbeet, Broccoli, Apple, Creamy Salad (GF, V)
- Zesty Potato, Pea, and Radish Salad & Fresh Mint (V, GF, DF)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion & Oregano
- Winter roasted vegetables with tahini dressing salad, soaked sultanas





BUFFET SELECTIONS



ITALIAN BUFFET



\$42.50 Per Pax (Minimum 10 Pax)

MAINS (Choose 2):

Homemade beef lasagne
Homemade vegetarian lasagne
Spaghetti bolognese with fresh parmesan
Baked vegetarian ziti (pasta bake)
Cannellini beans, Roma tomatoes, wilted spinach
Italian baked meatballs

SIDES (Choose 2):

Caprese Salad, Baby Mozzarella, Tomatoes, Basil
Italian Garlic Bread
Fresh peas, prosciutto, and bread Italian salad
Italian chopped salad, lettuce, capsicum, olives, cucumber, basil
Italian Green bean salad, lemon, olive oil, fresh herbs
Italian pasta salad, cherry tomatoes, olives, red onion, parmesan, Italian Vinaigrette Dressing



INDIAN BUFFET



\$42.50 Per Pax (Minimum 10 Pax)

MAINS (Choose 2):

Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander
Butter chicken with steamed rice
Chicken tikka masala with steamed rice
Cauliflower and mushroom curry with brown rice
Chicken biryani

SIDES (Choose 2):

Vegetarian samosa
Chickpea, tomato, and herb salad
Spicy Indian Cucumber Salad with shredded coconut
Roti - Indian Flatbread
Tomato, cucumber and mint salad





BUFFET SELECTIONS



FRENCH BUFFET



\$42.50 Per Pax (Minimum 10 Pax)

MAINS (Choose 2):

Coq au vin, chicken in burgundy wine with mushrooms and bacon

House made cheese and mushroom quiche

Mushroom fricassee risotto with fried parsley and white truffle oil

Creamy potato gratin

French ratatouille, eggplant, pumpkin, tomatoes, onion

SIDES (Choose 2):

Frisee salad, lightly tossed salad with goats cheese

Steamed green beans, peas and French butter

French bistro salad, lettuce, chives, walnuts, tarragon vinaigrette

Roti - Indian Flatbread

Lyonnaise potatoes, fried onions





PLATTER SELECTIONS

CHEESE PLATTER

\$105 (serves 6 pax)

Premium Australian and Continental Cheese - a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers

CHARCUTERIE & ANTIPASTO GRAZING BOARD

\$220 (serves 8-10 pax)

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles, and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

CHARCUTERIE, ANTIPASTO & CRUDITES PLATTER

\$110 (serves 6 pax)

A Tantalising Spread featuring the Finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers

VEGETARIAN GRAZING BOX WITH RICOTTA

\$150 (serves 8-10 pax)

Includes a selection of fresh and delicious vegetables with ricotta, dips x 3, gluten free crackers and bread.

SEAFOOD PLATTER - OYSTER, PRAWN & SALMON PLATTER

\$225

Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with baguette, lemons and dips.

RICE PAPER ROLL PLATTER

\$85 (15 rolls) | \$170 (30 rolls)

*Vegetarian – Avocado & Silken Tofu
Steamed Chicken with Shiso Cress & Green Papaya (GF)*

FINGER SANDWICH PLATTER

\$75 (15 pieces) | \$110 (30 pieces)

*Ham and Mustard
Coronation Chicken
Smoked Salmon with Cream Cheese Filling*





PLATTER SELECTIONS

WRAPS PLATTER

\$75 (10 pieces - 5 wraps cut in half)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

GOURMET SANDWICHES, WRAPS & ROLLS PLATTER

\$150 (10 in total - 20 pieces)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

TRIO OF COLD SLIDERS

\$90 (15 pieces) | \$175 (30 pieces)

Chicken Schnitzel & Slaw

Prawn Cocktail & Iceberg Lettuce

Pulled Pork & Crunch Slaw

MINI CARAMELISED TOMATO & FETTA TARTS

\$79 (15 pieces) | \$135 (30 pieces)

Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta

CORN FRITTERS & CHUNKY AVOCADO SALSA

\$85 (15 pieces) | \$150 (30 pieces)

A Delicious Combination of the Sweetest Fresh Corn and Fragrant Coriander, served with a Luscious Chunky Avocado Salsa (served at room temperature)

CAPRESE SKEWERS

\$79 (15 pieces) | \$135 (30 pieces)

A Delicious Combination of Bocconcini, Juicy Cherry Tomatoes, and Fragrant Basil, Drizzled with Balsamic Glaze

SMOKED SALMON BELLINI

\$90 (15 pieces) | \$145 (30 pieces)

Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill

FRESH FRUIT PLATTER

\$100

Sliced Seasonal Best Fruit with Skin Off





HOT PLATTER SELECTIONS

GOURMET MIXED PIES & SAUSAGE ROLLS

\$85 (15 pieces) | \$170 (30 pieces)

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

GLUTEN FREE PIES & SAVOURY ROLLS

\$110 (15 pieces)

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

GOURMET MIXED PIES

\$85 (15 pieces) | \$165 (30 pieces)

*Savour Handcrafted Puff Pastries, Slow Braised Fillings in
Four Distinct Flavours and Heinz Ketchup*

SAUSAGE ROLLS

\$85 (15 pieces) | \$165 (30 pieces)

Pork & Fennel Encased in House Made Pastry and Heinz Ketchup

CELEBRATE AT WORK PLATTER

\$320 (60 pieces)

*Gourmet Mixed Pies, Homemade Puff Pastry, Slow Braised Fillings
& Heinz Ketchup (20)*

*Gourmet Sausage Rolls, Pork & Fennel, Rolled in Homemade Pastry,
Seasoned and Served with Heinz Ketchup (20)*

*Assortment of Vegetarian Quiche, Semi-Dried Tomato,
Fetta & Cheddar, Onion Jam (20)*

JALAPENO POPPERS

\$80 (15 pieces) | \$130 (30 pieces)

*Jalapeño Poppers featuring a zesty kick of jalapeño peppers
and a creamy, indulgent cream cheese filling.*

ARANCINI TRIO

\$79 (15 pieces) | \$135 (30 pieces)

4 Cheese, Pumpkin, and Bolognese





HOT PLATTER SELECTIONS

ASSORTMENT OF QUICHE PLATTER

\$85 (15 pieces) | \$170 (30 pieces)

A Variety of Quiches. Vegetarian options included.

GRILLED CHICKEN SKEWERS

\$105 (15 pieces) | \$150 (30 pieces)

*Grilled Chicken Thigh Skewers Paired with Two Delicious Dipping Sauces:
Zesty Lime aioli and Sweet Chili*

MINI PECKING DUCK PANCAKES

\$85 (15 pieces) | \$170 (30 pieces)

Succulent Duck, Hoisin Sauce, Crisp Cucumber & Shallots

DESSERTS



CELEBRATE DESERT



\$170 (20 pieces)

Mini Macaroons (5)

Lemon Tart with Smashed Meringue & Fresh Mint (5)

Chocolate Tart served with White Chocolate Ganache (5)

Mini Passionfruit Curd Pavlova & Fresh Mint (5)

