



SYDNEY SUNDANCER CATERING MENU



BUFFET MENU I

\$45.00 PER PERSON

ENTRÉES

- Duck and Orange pate served with crusty French Bread
- Tuna and Pineapple Mousse served with sesame rice crackers and crudites
- Blue Cheese Mousse served with savoury biscuits and crudites

BUFFET

- Free range cornfed chicken breasts in a curry mayonnaise dressing served with rice tossed with toasted flaked almonds and grapes
- Leafy green salad with herb lemon dressing
- Crusty freshly baked bread

DESSERT

- Home - made carrot cake (Note: for special occasions, we can bake in various shapes eg. 21 or 40)
- Tea and coffee

***NB. The above menu can include generous portions of Jumbo Tiger Prawns with Sundancer sauce and AAA Sydney Rock oysters for \$20 per person. The menu would then be \$65.00 per person**

BUFFET MENU 2

\$60.00 PER PERSON

ENTRÉES

- Duck and Orange pate served with crusty French Bread
- Blue Cheese Mousse served with savoury biscuits and crudites
- Hot lamb and chicken sates





BUFFET MENU CONT...

BUFFET

- Barbequed Pasture fed Beef Eye Fillet with home - made Béarnaise sauce
- Potato salad with basil and toasted pine nut mayonnaise dressing
- Leafy green salad with herb lemon dressing
- Crusty freshly baked bread

DESSERT

- Pecan Praline cheesecake
- Chocolate Peppermint cheesecake
- Coffee and Tea

Please choose just one type of cake when there are less than 25 guests

**NB. The above menu can include generous portions of Jumbo Tiger Prawns with Sundancer sauce and AAA Sydney Rock oysters for \$20 per person. The menu would then be \$80.00 per person*

BUFFET MENU 3

\$80.00 PER PERSON

ENTRÉES

- Duck and Orange pate served with crusty French Bread
- Lumpfish caviar pate
- Tuna and Pineapple Mousse served with sesame rice crackers and crudites

BUFFET

- Home roasted turkey buffe with pate de foie gras and chestnut stuffing with cranberry sauce
- Barbequed glazed ham
- Pasture fed Beef Eye fillet with home- made Béarnaise sauce
- Jumbo Tiger prawns with Sundancer sauce
- Sydney rock oysters with optional dressing and limes
- Pasta salad with basil dressing, sugar snap peas and cherry and sundried tomatoes
- Avocado, baby spinach, rocket and toasted pine nut salad
- Crusty freshly baked bread

DESSERT

- Hazelnut meringue and strawberry gateau
- Chocolate Liqueur Almond cake
- Coffee and Tea



BUFFET MENU CONT...

BUFFET MENU 4

\$100.00 PER PERSON

ENTRÉES

- Smoked salmon and dill dip served with crudites and gourmet crackers
- Pineapple and tuna mousse served with rice crackers and crudites
- Prawn and avocado mousse with crudites
- Seafood mousse

BUFFET

- Lobster and avocado salad with ginger and pink peppercorn dressing
- Jumbo Tiger prawns with Sundancer seafood sauce
- AAA Sydney rock oysters served with an optional vinaigrette and limes
- Balmain Bugs with an optional Mango mayonnaise dressing
- Potato salad with green pea and mint mayonnaise Tossed green salad
- Whole baked Tasmanian Ocean Trout or Tasmanian Atlantic Salmon with optional tartare sauce

DESSERT

- Hazelnut and Strawberry gateau
- Pecan praline cheesecake
- Coffee and Tea

***NB. Please choose 3 entrees and one dessert if less than 25 guests**

BUFFET MENU 5

\$120.00 PER PERSON

ENTRÉES

- Assorted Sashimi
- AAA Sydney Rock oysters
- Medallions of Lobster with a warm honey macadamia and tomato basil dressing





BUFFET MENU CONT...

BUFFET

- *Jumbo Tiger prawns with Sundancer sauce*
- *Smoked Tasmanian Ocean Trout with sweet Bavarian mustard sauce*
- *Whole baked Tasmanian Ocean Trout or Tasmanian Atlantic Salmon with optional tartare sauce*
- *Seared pasture fed Eye fillet marinated in lemongrass, ginger, lime juice and Asian spices*
- *Balmain Bugs with Mango mayonnaise*
- *Spinach, rocket, roasted capsicum, avocado, and toasted sesame seeds*
- *Leafy green salad with mango, avocado, pomegranates, bacon and pecans*
- *Crusty freshly baked bread*

DESSERT

- *Hazelnut meringue and strawberry gateau*
- *Australian Cheese board*
- *Platter of fresh fruit*
- *Coffee and tea*

**** Please note that with any of our buffet menus around Christmas time, the desserts can be substituted (at no extra cost) with THE most delicious individual Christmas puddings with Chocolate Grand Marnier mousse inside served with fresh cream.**

COCKTAIL MENU I

\$85.00 PER PERSON



- *Sushi*
- *Seafood pate served with gourmet crackers and crudites*
- *AAA Sydney Rock oysters*
- *Brioche with Smoked Tasmanian Ocean Trout and salmon caviar*
- *Medallions of lobster with a warm honey macadamia and tomato basil dressing*
- *Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast*
- *Cashew and basil tartlets*
- *Jumbo Tiger prawns with a choice of avocado or Sundancer dip*
- *Curry puffs with a Thai cucumber, coriander and peanut dipping sauce*
- *Chicken and lamb sates*
- *Tea and coffee*
- *Belgian shell chocolates*

***NB. For groups of less than 25, the selections above will be reduced**





COCKTAIL MENU CONT...



COCKTAIL MENU 2

\$55.00 PER PERSON

- Duck and Orange pate served with crusty French bread
- Smoked salmon and dill dip served with crudites and gourmet crackers
- Blue Cheese Mousse served with savoury biscuits and crudites
- Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast
- Cashew and basil tartlets
- Herb cheeses in golden cases
- Scallop bites with sweet Bavarian mustard
- Chicken and pistachio nut ribbon sandwiches
- Herbed Lamb kebabs with garlic mint yogurt
- Antipasto plate
- Coffee and tea
- Chocolates

COCKTAIL MENU 3

\$50.00 PER PERSON

- Pheasant pate served with fresh crusty bread
- Duck and Orange pate with fresh crusty bread
- Smoked salmon and dill dip served with crudites and gourmet crackers
- Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast
- AAA Sydney Rock oysters
- Sushi
- Pasture fed Beef Eye fillet with home- made Béarnaise sauce on crusty French bread
- Lamb sates
- Chicken Sates

Please note that any of our menus are interchangeable and we can then quote according to your choices. We can also liaise with you to design your dream menu.