



Sydney Sundancer

CATERING PACKAGES



BUFFET MENU 1



\$40 PER PERSON

ENTRÉE

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

Tea and coffee

NOTE 1:

*The above menu can include generous portions of Jumbo Tiger Prawns with Sundancer sauce and AAA Sydney Rock oysters for an additional **\$18 per person**.*

NOTE 2:

With any of the 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.

CATERING PACKAGES



BUFFET MENU 2



\$58 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

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 French bread

DESSERT

Note: For less than 25 guests, please choose one type of cake.

Pecan Praline cheesecake
Chocolate Peppermint cheesecake

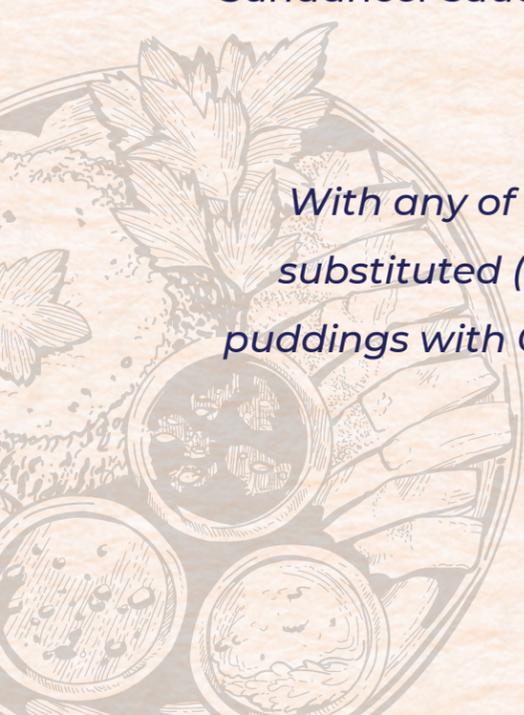
Coffee and Tea

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BUFFET MENU 3



\$70 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 and cherry and sundried tomatoes

Avocado, baby spinach, rocket, toasted pine nut and mushroom salad

Crusty freshly baked bread

DESSERT

Hazelnut meringue and strawberry gateau

Pecan Praline cheesecake

Coffee and Tea

NOTE 1:

For less than 25 guests, please choose only one dessert, and either beef or ham.

NOTE 2:

With any of the 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.





CATERING PACKAGES



BUFFET MENU 4



\$90 PER PERSON

ENTRÉE

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

*Whole baked Tasmanian Ocean Trout or Tasmanian Atlantic Salmon
with optional tartare sauce*

Potato salad with green pea and mint mayonnaise Tossed green salad

DESSERT

Hazelnut and Strawberry gateau

Pecan praline cheesecake

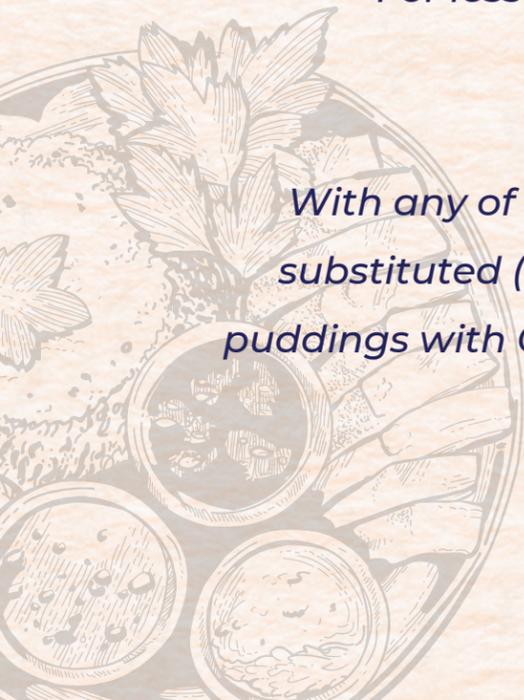
Coffee and Tea

NOTE 1:

For less than 25 guests, please choose 3 entrées and one dessert.

NOTE 2:

With any of the 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.





CATERING PACKAGES



BUFFET MENU 5



\$110 PER PERSON

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

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

NOTE:

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COCKTAIL MENU 1

\$85 PER PERSON

Assorted sashimi

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

NOTE:

For groups less than 25 guests, the selections above will be reduced

COCKTAIL MENU 2

\$50 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



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COCKTAIL MENU 1

\$45 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

NOTE:

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.



One of our guests once commented whilst enjoying our fine food...

"I think I've died and gone to heaven!!"