

Sample Corporate Menu

Cocktail Menu

- ◆ Mini Vegetarian Spring Rolls served with Sweet Soy Sauce
- ◆ Petite Gourmet Pies
- ◆ Tempura Whiting Fillets with a Tangy Tartar Sauce
- ◆ Tender Peanut Spiced Chicken Satays
- ◆ Cajun Seasoned Beef Brochettes
- ◆ Petite Gourmet Frittatas
- ◆ Golden Fried Calamari served with a Homemade Cocktail Sauce
- ◆ Flame Grilled Beef Meatballs with a Tomato Salsa
- ◆ Tuscan mini pizza
- ◆ Cocktail Indian samosa's
- ◆ Asian Prawn Dumplings served with a Sweet Chilli Sauce
- ◆ Spinach and Feta Cheese Puff Pastries

Connoisseur Canapé/Finger Food Menu

Cold Selection

- ◆ Asian BBQ Duck Rolled in a Palm Sugar Pancake
- ◆ Spicy Avocado and Bell pepper Tartlet.
- ◆ Chilled Poached Queen Scallops served with a Honey and Truffle Dressing
- ◆ Pacific Oysters Shooters with Lemon Pepper Vodka and Sea Salt.
- ◆ Smoked Salmon and Tobiko Caviar Tartlet.
- ◆ Rice Paper Wraps Filled with Fresh Mud Crab, Basil, Mint, Coriander and Sweet and Spicy Julienne Vegetables
- ◆ Char Grilled King Island Fillet of Beef served on crisp Turkish Bread with a Horseradish Cream.
- ◆ Assorted Gourmet Sushi and Nori Rolls.

Hot Selection

- ◆ Roasted Sweet Potato and Goats Cheese tartlets
- ◆ Breaded King Prawn accompanied by a citrus Aioli.
- ◆ Red Thai Curry Chicken Brochettes with a Coriander Marmalade
- ◆ Petite Beef Mignon served with a Shitake and Madeira Glaze
- ◆ Spinach Macerated Mushroom and Ricotta Filo Cup.
- ◆ Savoury Profiteroles Filled with Cajun Chicken and Topped with Sour Cream and Garlic Chives
- ◆ Asian Noodle Box with Wok Tossed Seafood Selection
- ◆ Vegetarian Pastries served with a Raetta and Saffron.



Conference/Meeting Day Menu's

On Arrival, Morning / Afternoon Tea

- ◆ Freshly Brewed Coffee and Tea
- ◆ Orange Juice

Continental Cookies

A selection of Handmade Baked Cookies which include Shortbread, Chocolate Chip and Coconut Macaroons.

Devonshire Tea

A selection of Handmade Scones, Strawberry Preserve and Vanilla Whipped Cream

Warm Danish Pastries

A selection of Warm Freshly Baked Danish Pastries to including: Apricot, Apple, Berry, Cinnamon and Chocolate.

Muffin Selection

A selection of Muffins to include Chocolate, Apple and Cinnamon and Blueberry,

Dessert Pastries

A selection of Petite Buffet Dessert Pastries

Cheese and Fruit

A selection of Australian Farm House Cheeses served with Crisp breads and Crackers.
A Fresh Seasonal Tropical Fruit Platter



Working Fork Dish Buffet Menus

Menu # 1

Chicken Satays with Lemon Grass and Coriander

Homemade Beef Lasagne.

Asian Style Fried Rice

A selection of Gourmet Salads

A selection of Australian Farm House Cheeses served with Crisp breads and Crackers.

A selection of Hot Freshly Baked Bread Rolls.

A Selection of Sliced Fresh Seasonal Tropical Fruit

A Selection of Fruit Juice

Freshly Brewed Coffee and Tea

Mint Chocolates

Menu # 2

Please Choose Two Hot Dish Items

Ocean Fresh Coriander and White Wine Battered Reef Fish Fillets.

Spinach Ravioli with a rich and zesty Roma Tomato sauce.

Char-grilled Sirloin Beef Steaks

Pan Fried Chicken Tenderloins served with a spicy Malaysian Coconut Sauce and Steamed Rice

Served with Baked Potato with Sour Cream and Garlic Chives & Fresh Seasonal Vegetables

Crisp Gourmet Garden Salad.

A selection of Hot Freshly Baked Bread Rolls.

A selection of Petite Buffet Dessert Pastries

Fresh Whipped Vanilla Cream

A selection of Australian Farm House Cheeses served with Crisp breads and Crackers.

A Selection of Sliced Fresh Seasonal Tropical Fruit

A Selection of Fruit Juice

Freshly Brewed Coffee and Tea

Mint Chocolates

