

Coral Coast Catering

To all those who love great food...

Offerings

Coral Coast Catering

To all those who love great food...

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Coral Coast Catering

To all those who love great food...

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Coral Coast Catering

To all those who love great food...

About Coral Coast Catering

Welcome to Coral Coast Catering. Here you will hopefully find a package that best suits your occasion. While nothing beats talking face to face, I encourage you to give us a call if we can help you in any way. We cater for weddings, amongst other events, and have a variety of venues available for all types of occasions.

Over the years we have been fortunate to have found a fantastic group of people who are honest, fun and love what they do. Every single person at Coral Coast Catering has contributed their ideas in order to provide you with the best possible service.

We have over 10 years experience in the hospitality and catering industry. During this time we have provided services to large organisations, business events and many private individuals. We provide our catering service all over Cairns, the Tablelands and Port Douglas.

We have the right ideas, the right staff and the right food.....at the right price. We will ensure that your next function is a very special one. Quality service is guaranteed.

Look through our menus for your next event. Don't hesitate to call us if you do not see a menu that exactly meets your requirements, as we can tailor the menu for you, including any special dietary requirements.

Different Packages

◆ Platters ◆ Salads ◆ Cocktail Food ◆ Barbeque Buffet ◆ Buffet ◆ Sit Down ◆ Beverages ◆

We Cater For

◆ Business Lunches ◆ Cocktail Parties ◆ Funerals ◆ Birthdays ◆ Private Parties ◆ All Occasions ◆

Let us do all the hard work and take out the worry, so you can relax and enjoy your event!

Contact Us

www.coralcoastcatering.com.au

Fax Number: 07 40577106

Email: info@coralcoastcatering.com.au

Peter Farrugia

Phone: 07 4055 0407 Mobile: 0415 099 384

David Young

Phone: 07 40577106 Mobile: 0437 000 740

You can rely on us for all your catering needs - anywhere, anytime, anyplace

Coral Coast Catering

To all those who love great food...

Platters

We have put together a variety of platters to perfectly complement any of our cocktail menus and especially for our BBQ Buffet Menus. They are suitable for any occasion; from a lazy Sunday afternoon around the pool, to a cocktail party. We can deliver platters straight to your door step for a delivery fee of \$35.

Dips and Crackers or Crudités

\$6.90 per person (inc. GST) / Minimum 10 people per platter

A selection of home style dips served with a selection of crackers or crudités.

Select three of the following dips:

◆ Baba- Ganosh ◆ Hummus ◆ Tzatziki ◆ Sun Dried Tomato ◆ Guacamole ◆ French Onion ◆ Beetroot ◆

Vegetarian Antipasto

\$12.90 per person (inc. GST) / Minimum 10 people per platter

Country-style dolmades, a selection of Mediterranean char grilled vegetables and marinated Feta cheese, Bocconcini, Kalamata olives and mushrooms, and a selection of three dips (see above list) served with Turkish bread and crackers.

Mediterranean Antipasto

\$13.90 per person (inc. GST) / Minimum 10 people per platter

A fantastic combination of chilled meats, seafood, and marinated vegetables.

Taste the flavours of the Mediterranean with an assortment of char-grilled octopus, prosciutto, salami, bocconcini, feta, olives, marinated Mediterranean vegetables, dolmades and a selection of three dips (see above list), served with Turkish bread.

Cold Cuts

\$12.90 per person (inc. GST) / Minimum 10 people per platter

A meat lover's heaven.

An assortment of gourmet meats, salami, deluxe ham, Mortedella and roast chicken. Served with a selection of mustards and mango and pawpaw chutney.

Cold Roast Chicken

\$7.90 per person (inc. GST) / Minimum 10 people per platter

Freshly roasted and seasoned chickens, straight from the charcoal spit. Served on a bed of lettuce with a selection of dipping sauces.

Coral Coast Catering

To all those who love great food...

Platters

Seafood

\$25.00 per person (inc. GST) / Minimum 10 people per platter

If you like variety of mixed seafood this is the platter for you.

An assortment of fresh seafood consisting of a dozen Pacific Oysters, 25 King Prawns, char grilled baby Octopus, Mussels (served in half shell) , Tuna sushi, and Coral Trout and Fish roe. Served with lemon wedges, cocktail sauce, pickled ginger, garlic aioli, wasabi and tropical fruit.

Cheese

\$10.90 per person (inc. GST) / Minimum 10 people per platter

A fine selection of Australian made cheeses, including Blue-Vein, Double Brie and Vintage cheddar, accompanied by fresh and dried fruits and served with lavosh crackers and bread sticks.

Tropical Fruit

\$7.90 per person (inc. GST) / Minimum 10 people per platter

This platter is a combination of seasonal fruit straight from the markets.

Coral Coast Catering

To all those who love great food...

Salads

We have created a selection of large salads to complement any of our packages and are a great accompaniment to our Platters (see Pages 2-3). All salads are prepared to serve 10 people.

Standard Salads

Classic Potato

\$35 per salad (inc. GST)

Tablelands Chat Potatoes mixed with crispy bacon, shallots, parsley, dill, pickled cucumber and tossed with sour cream and whole egg mayonnaise.

Coleslaw

\$35 per salad (inc. GST)

A crispy, classic combination of red and green cabbage, carrots, capsicum, celery and onion with a light citrus and herb vinaigrette.

Leafy Green

\$35 per salad (inc. GST)

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

Mediterranean Pasta

\$35 per salad (inc. GST)

A delicious combination of al dente penne pasta, tossed through a variety of roasted Mediterranean vegetables, pesto and aioli.

Rocket, Pear and Parmesan

\$35 per salad (inc. GST)

Rocket lettuce, hand shaved Parmesan cheese, Cherry Tomatoes, Spanish onion and fresh pear, lightly dressed with a champagne vinaigrette.

Gourmet Salads

Greek

\$40 per salad (inc. GST)

Locally grown Iceberg lettuce, Kalamata olives, cucumber, capsicum, tomatoes and feta cheese, dressed with a white wine herb vinaigrette.

Coral Coast Catering

To all those who love great food...

Salads

Chemoula Chicken

\$40 per salad (inc. GST)

A whole chicken is rubbed with Moroccan herbs and spices and slow cooked. The meat is taken off the bone and tossed through a salad of Mescaline lettuce, Spanish onion, Cherry Tomatoes, cucumber and finished with a chemoula dressing.

Sichuan Duck

\$50 per salad (inc. GST)

A whole duck is slowly cooked with roasted Sichuan pepper and cinnamon. The meat is taken off the bone and tossed through a salad of ginger, chilli, coriander, vermicelli rice noodles, bean shoots, shallots, peanuts and served with a Tom Yum and lime juice dressing.

NB: CONTAINS PEANUTS

Coral Coast Catering

To all those who love great food...

Cocktail Food

If you are looking for delicious food to be served at your cocktail party or as appetisers, then you have come to the right place. We cater for cocktail parties of all sizes. Over the years we have developed a range of cocktail packages that best suit our Customers' needs and budget. All our food is hand made with the freshest and finest produce. The benefits of having a cocktail party are that you are able to entertain large numbers of people without needing seating. Our cocktail menus are designed to provide full meals for your guest.

A full description of finger food available is found overleaf, however, if you require a particular item that is not listed, please do not hesitate to ask us.

Packages

Minimum 50 Guests and 15 portions per guest

Deluxe Package

\$20.90 per person (inc. GST)

Select 10 Deluxe Items

Mixed Package

\$25.90 per person (inc. GST)

Select 5 Deluxe Items and 5 Gourmet Items

Premium Package

\$30.90 per person (inc. GST)

Select 10 Gourmet Items

All served with condiments, sauces and serviettes.

If one of these packages does not suit your needs, you can pick and choose from the Deluxe and Gourmet menus to best cater for your function.

For your convenience, we also provide affordable beverage packages that can include alcohol, soft drinks and juices (see Page 24).

Children aged 5 to 10 eat half price and children under 5 eat free

Service Options

Our staff are available to prepare and serves your finger food selection on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. Chefs are available for \$40 per hour and bar staff / waiting staff are available for \$30 per hour. The number required is dependent upon function size and the level of service required.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS

Coral Coast Catering

To all those who love great food...

Cocktail Food

Deluxe Menu

\$1.90 each (inc. GST) for "Pick & Choose" option

Mediterranean Arancini balls

Risotto balls filled with feta, roast capsicum, baby spinach, served with aioli.

Thai Style Fish Cakes

Fish balls with coriander, lemongrass and chilli, served with a sweet chilli dipping sauce

Lamb Koftas

100% lamb mixed with Moroccan spices, served with a yogurt dressing.

Quiche Cocktail Selection

A mixed variety of Florentine and Lorraine made with a light pastry; very tasty.

Indian Samosas

A combination of mixed vegetables and spices served with a chilli dipping sauce.

Beef Pepper and Rosemary Pies

Tasty beef pies served with tomato sauce.

Triangles Spinach and Cheese

A mix of spinach, feta and parmesan cheese encased in golden filo pastry.

Vegetable Spring Rolls

A combination of Asian vegetables, served with a sweet chilli dipping sauce.

Chicken Drumette

Lightly seasoned and marinated in honey, soy and sesame seeds.

Parmesan & Olive Cheese Straws

A combination of olives, parmesan and puff pastry, twisted and baked golden brown.

Mixed Crostini

A selection of Baba-Ganosh, Sun-Dried Tomato and Guacamole served on crostini.

NZ Mussels Half Shell

Beautiful mussels served with tomato, onion and fresh herb salsa.

Japanese Sushi

Mixed sushi; salmon and cucumber and chicken and avocado served with soy sauce.

Honey and Coconut Macaroons

Golden macaroons dipped in chocolate; the perfect bite size desert.

Coral Coast Catering

To all those who love great food...

Cocktail Food

Gourmet Menu

\$2.90 each (inc. GST) for "Pick & Choose" option

Smoked Salmon Crostini With Roe

Smoked salmon wrapped in Stracchino and stuffed with lime quark cheese, served on crostini and topped with flying fish roe.

Mediterranean Skewers

Lemon marinated tortellini stuffed with spinach and ricotta, served with sun dried tomato, spinach and olives.

Tartlets

Mini tartlets filled with crab, ginger and lime or duck, bean shoots, coriander and tom yum dressing.

Duck Wraps

Char-Sui barbeque Vietnamese wraps served with snow pea sprouts and ho-sin sauce.

Japanese Sushi

Mixed sushi; fresh tuna and avocado and California rolls.

Crumbed Camembert Cheese

Camembert cheese lightly crumbed, fried and served with a mixed berry sauce.

Renang Chicken Satay Skewers

Marinated chicken, cooked to perfection, with a delicious tangy sauce. **NB: CONTAINS PEANUTS**

Grilled Chorizo

Tasty chorizo sausages made with pork, paprika, onion and garlic, grilled and served with fresh lemon

BBQ Prawn Skewers

Delicious prawns marinated in garlic, chilli and lime or honey and soy sauce.

Chilled Prawns

Freshly cooked prawns served with cocktail sauce and lemon.

Freshly Shucked Oysters

Oysters freshly shucked and served with lemon.

Beef Fillet Croutes

Tender beef fillet with pawpaw and mango chutney, served on croute.

Paris Ham Croutes

Paris Ham with Dijon butter and cornichon served on croute.

Salmon Dill Cakes

Atlantic salmon dill cakes served with crème fraiche tartar.

Chocolate profiteroles

Chocolate custard encased in Choux pastry.

Coral Coast Catering

To all those who love great food...

Barbeque Buffets

Our Barbeque Buffets offer a range of fresh, tasty and delicious food that can be cooked right in front of your guests. We are also happy to design a menu that best caters to your personal needs, should one of our four Barbeque Buffet menus not suit. Our Barbeque Buffet menus have been designed to suit most budgets, with prices ranging from \$24.90 per head to \$54.90 per head.

Our Barbeque Buffet menus offer your guests a casual and relaxed atmosphere, whilst not missing out on quality food. Our menus cater to a variety of tastes and your guests are able satisfy whatever their taste may be at the time.

Packages

Standard Package

\$24.90 per person (inc. GST)

Minimum 40 Guests

Deluxe Package

\$32.90 per person (inc. GST)

Minimum 30 Guests

Premium Package

\$44.90 per person (inc. GST)

Minimum 25 Guests

Extravaganza Package

\$54.90 per person (inc. GST)

Minimum 20 Guests

A minimum spend of \$1,000 applies to all Barbeque Buffet packages

For your convenience, we also provide affordable beverage packages that can include alcohol, soft drinks and juices (see Page 24).

Children aged 5 to 10 eat half price and children under 5 eat free

Service Options

Our staff are available to prepare and serves your buffet on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. Chefs are available for \$40 per hour and bar staff / waiting staff are available for \$30 per hour. The number required is dependent upon function size and the level of service required.

OUR PRICES ARE NEGOTIABLE FOR GROUPS OF MORE THAN 60 PEOPLE

Coral Coast Catering

To all those who love great food...

Barbeque Buffets

Standard Menu

\$24.90 per person (inc. GST) – minimum 40 guests

This menu was created to feed a lot of hungry people at an affordable price.

FROM THE BBQ

Lamb Kofte

Premium Australian Lamb minced together with Moroccan spices and fresh coriander, served on skewers with yogurt dressing.

Chicken Drumette

Lightly marinated in honey, sweet soy and sesame seeds, slow cooked and the caramelised on barbeque.

Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

Sausages

A variety of the finest Pork and Beef sausages, slow cooked on the barbeque.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

SALADS

Classic Potato

Tablelands Chat Potatoes mixed with crispy bacon, shallots, parsley, dill, pickled cucumber and tossed with sour cream and whole egg mayonnaise.

Coleslaw

A crispy, classic combination of red and green cabbage, carrots, capsicum, celery and onion with a light citrus and herb vinaigrette.

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

Mediterranean Pasta

A delicious combination of al dente penne pasta, tossed through a variety of roasted Mediterranean vegetables, pesto and aioli.

ACCOMPANIMENTS

French Sticks

Fresh, crunchy French bread sticks served with butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy.

Coral Coast Catering

To all those who love great food...

Barbeque Buffets

Deluxe Menu

\$32.90 per person (inc. GST) – minimum 30 guests

A delicious selection of BBQ seafood and meats, cooked just the way you like it.

FROM THE BBQ

Seafood Skewers

Handmade skewers of prawn, Spanish onion, Barramundi, capsicum and calamari, marinated overnight with lime, garlic, chilli and fresh herbs.

Chicken Drumette

Lightly marinated in honey, sweet soy and sesame seeds, slow cooked and the caramelised on barbeque.

Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

Char-Sui Pork Belly

Chinese barbeque marinated pork belly that has been slowly cook for hours, then barbecued to perfection.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

Balsamic Onions

Freshly chopped onions, cooked with a splash of balsamic vinegar until tender.

SALADS

Classic Potato

Tablelands Chat Potatoes mixed with crispy bacon, shallots, parsley, dill, pickled cucumber and tossed with sour cream and whole egg mayonnaise.

Coleslaw

A crispy, classic combination of red and green cabbage, carrots, capsicum, celery and onion with a light citrus and herb vinaigrette.

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

Mediterranean Pasta

A delicious combination of al dente penne pasta, tossed through a variety of roasted Mediterranean vegetables, pesto and aioli.

Coral Coast Catering

To all those who love great food...

Barbeque Buffets

ACCOMPANIMENTS

French Sticks

Fresh, crunchy French bread sticks served with butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy.

Fresh Fruit Platter

This platter is a combination of seasonal fruit straight from the markets.

Premium Menu

\$44.90 per person (inc. GST) – minimum 25 guests

This menu is designed to satisfy both the seafood and the meat lover.

FROM THE BBQ

Seafood Skewers

Handmade skewers of prawn, Spanish onion, Barramundi, capsicum and calamari, marinated overnight with lime, garlic, chilli and fresh herbs.

Char-Sui Pork Belly

Chinese barbeque marinated pork belly that has been slowly cook for hours, then barbecued to perfection.

Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

Portuguese Marinated Chicken

Whole Portuguese marinated chickens, chopped up and barbequed till tender and juicy.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

Balsamic Onions

Freshly chopped onions, cooked with balsamic vinegar until tender.

Barbequed Corn on the Cob

Ears of corn, buttered, seasoned and char grilled on the barbeque.

Coral Coast Catering

To all those who love great food...

Barbeque Buffets

SALADS

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

Rocket, Parmesan and Pear

Rocket lettuce, hand shaved Parmesan cheese, Cherry Tomatoes, Spanish Onion and fresh pear, served with a Raspberry dressing.

Greek

Locally grown Iceberg lettuce, Kalamata olives, cucumber, capsicum, tomatoes and feta cheese, dressed with a white wine herb vinaigrette.

ACCOMPANIMENTS

French Sticks

Fresh, crunchy French bread sticks served with chemoula, basil and garlic butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, cocktail sauce, lemon wedges and gravy.

Fresh Fruit Platter

This platter is a combination of seasonal fruit straight from the markets.

Seafood Platter

A selection of King Prawns, freshly shucked oysters, tuna and avocado sushi and tropical fruit.

Coral Coast Catering

To all those who love great food...

Barbeque Buffets

Extravaganza Menu

\$54.90 per person (inc. GST) – minimum 20 guests

This 5-Star Extravaganza menu will leave your guests impressed and most importantly, full.

CANAPÉS

Your selection of four items from the Gourmet Cocktail Food Menu (see page 8).

FROM THE BBQ

Rib Fillet

Tablelands Blue Yearling, grain fed, rolled in Mountain peppers and cooked to perfection.

Seafood Skewers

Handmade skewers of prawn, Spanish onion, Coral Trout, capsicum and calamari, marinated overnight with lime, garlic, chilli and fresh herbs.

Portuguese Marinated Chicken

Whole Portuguese marinated chickens, chopped up and barbequed till tender and juicy.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

Balsamic Onions

Freshly chopped onions, cooked with balsamic vinegar until tender.

Barbequed Corn on the Cob

Ears of corn, buttered, seasoned and char grilled on the barbeque.

SALADS

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

Caesar

Cos lettuce, crispy bacon, shaved parmesan cheese, home baked herb croutons and anchovies tossed with a creamy dressing.

Greek

Locally grown Iceberg lettuce, Kalamata olives, cucumber, capsicum, tomatoes and feta cheese, dressed with a white wine herb vinaigrette.

Coral Coast Catering

To all those who love great food...

Barbeque Buffets

ACCOMPANIMENTS

Bread Rolls

A selection of fresh, crunchy bread rolls served with truffle butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, gravy, cocktail sauce, lemon and yoghurt.

Fresh Fruit Platter

This platter is a combination of seasonal fruit straight from the markets.

DESSERTS

Petite Pavlovas

Mini meringue cases with cream and fresh fruit.

Bailey's and Chocolate Mousse

Silken chocolate mousse with Bailey's Irish cream.

Coral Coast Catering

To all those who love great food...

Gourmet Buffet

If a more formal and hassle free banquet is what you require, then one of our three buffet menus is sure to be to the rescue. If you or your guests have special food requirements, we are more than happy to sit down and design a menu with you that best cater to your needs.

Our buffets are great for birthdays or conferences, especially where there are presentations, speeches or other events which run on a time schedule. You will be guaranteed the best quality food and service required to cater for your special occasion.

Packages

Deluxe Package

\$32.90 per person (inc. GST)

Minimum 30 Guests

Premium Package

\$44.90 per person (inc. GST)

Minimum 30 Guests

Platinum Package

\$54.90 per person (inc. GST)

Minimum 30 Guests

For your convenience, we also provide affordable beverage packages that can include alcohol, soft drinks and juices (see Page 24).

Children aged 5 to 10 eat half price and children under 5 eat free

Service Options

Our staff are available to prepare and serves your buffet on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. Chefs are available for \$40 per hour and bar staff / waiting staff are available for \$30 per hour. The number required is dependent upon function size and the level of service required.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS

Coral Coast Catering

To all those who love great food...

Gourmet Buffet

Deluxe Menu

\$32.90 per person (inc. GST) – minimum 30 guests

This menu is designed to cater for a large number of guests at an affordable price.

ACCOMPANIMENTS

Crispy French sticks served with chemoula, basil and garlic butter.

MAINS

Thai Green Chicken Curry

served with poppadums, turmeric rice, papadoms,
with a mango and pawpaw chutney.

Pork Belly

Star Anise and five spices barbeque pork belly
served with fresh bok choy.

Ravioli

Spinach and ricotta ravioli served in a rich
Napolitana rose sauce served with shaved parmesan
cheese.

Rib Fillet

Rib fillet massaged with seeded mustard, garlic and
fresh thyme. Roasted and served with a selection of
roast vegetables and red wine Sauce

SALADS

Your selection of three salads from our Standard Salads (see page 4).

DESSERT

A Fresh Fruit Platter, combining seasonal fruit straight from the markets.

Coral Coast Catering

To all those who love great food...

Gourmet Buffet

Premium Menu

\$44.90 per person (inc. GST) – minimum 30 guests

This Menu is designed to satisfy both the seafood and the meat lover.

ACCOMPANIMENTS

Crispy French sticks served with pesto and olive butter.

STARTERS

Chilled Seafood Platters of fresh local QLD prawns, freshly shucked oysters and Tuna and avocado sushi, accompanied by fresh tropical fruit.

MAINS

Roast Pork

Roast Pork stuffed and rolled with onions, ciabatta bread, cumin seeds and fresh herbs, served with a delicious apple sauce and gravy.

Rib Fillet

Tablelands blue yearlings grain fed rib fillet, rubbed in seeded mustard and rolled in a Tasmanian mountain pepper. Cooked to perfection and served with red wine sauce

Filo Parcels

Filo parcels filled with a Moroccan spiced chickpeas and vegetables, served with tzatiki sauce and relish.

Whole Reef Fish

Whole reef fish, wrapped in taro and banana leaves with garlic, coriander, ginger, lemongrass, and chilli. Cooked in coconut milk and served with jasmine rice.

SALADS

Your selection of four salads from our Standard and Gourmet Salads (see pages 4-5).

DESSERT

Petite Pavlovas and Chocolate Mousse.

Coral Coast Catering

To all those who love great food...

Gourmet Buffet

Platinum Menu

\$54.90 per person (inc. GST) – minimum 30 guests

This 5-Star menu will leave your guests impressed and satisfied.

CANAPÉS

Your selection of four items from the Gourmet Cocktail Food Menu (see page 8), served to your guests on arrival.

ACCOMPANIMENTS

Fresh bread rolls served with a selection of butters olive, pesto and truffle butter.

MAINS

Whole Reef Fish

Whole reef fish, wrapped in taro and banana leaves with garlic, coriander, ginger, lemongrass, and chilli. Cooked in coconut milk and served with jasmine rice.

Szechuan Duck

Szechuan pepper, cinnamon, orange salted duck, slow roasted with a wild forest mushroom glaze and served on a bed of tossed Asian greens.

Gnocchi

Hand made fresh gnocchi tossed through a rich three cheese sauce; Goats cheese, Blue vein and camembert. Served with baby spinach and mushrooms

Beef Fillet

Beef Fillet wrapped in prosciutto, char grilled and served with potato gratin and red wine jus.

SALADS

Your selection of four salads from our Standard and Gourmet Salads (see pages 4-5).

DESSERT

Mini chocolate mousse and a selection of great Australian cheese, fruits and crackers.

Coral Coast Catering

To all those who love great food...

Sit Down

The Sit down packages consists of three menus, the Deluxe, the Premium and the Platinum. If these menus do not cater to your needs, please do not hesitate to ask to speak to our chef and, like all our menus, we can design one to meet your requirements. We cater for all sizes starting with 30 guests.

These menus can be served to your guests alternately or banquette style.

Packages

Deluxe Package

\$34.90 per person (inc. GST)

Minimum 30 Guests

Premium Package

\$44.90 per person (inc. GST)

Minimum 30 Guests

Platinum Package

\$50.90 per person (inc. GST)

Minimum 30 Guests

For your convenience, we also provide affordable beverage packages that can include alcohol, soft drinks and juices (see Page 24).

Children aged 5 to 10 eat half price and children under 5 eat free

Service Options

Our staff are available to prepare and serves your buffet on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. Chefs are available for \$40 per hour and bar staff / waiting staff are available for \$30 per hour. The number required is dependent upon function size and the level of service required.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS

Coral Coast Catering

To all those who love great food...

Sit Down

Deluxe Menu

\$34.90 per person (inc. GST) – minimum 30 guests

ENTRÉE

Thai Fish Cakes

Spicy Thai fish cakes with coriander, lemongrass and chilli. Served with vermicelli rice noodles, lemongrass glaze with sweet chilli dipping sauce.

Chemoula Chicken Salad

Served with crispy leaf salad, cherry tomato, cucumber, and dressed with lemon vinaigrette and yogurt dressing.

Ravioli

Handmade spinach and ricotta Ravioli served in a rose sauce.

MAINS

Coral Trout

Grilled Coral trout served on a bed of Bok Choy and roasted rosemary chat potatoes and a burre blanc sauce.

Chicken Tenderloins

Chicken tenderloins sautéed with garlic, shallots, mushrooms, prosciutto, served in a garlic cream sauce with jasmine rice.

Rib Fillet

Rib Fillet of Tablelands grain fed yearlings, cooked medium rare, served on roast garlic mash potato and served with red wine sauce

DESSERT

A scoop of lemon sorbet, served with wild Forest berry coulis.

Coral Coast Catering

To all those who love great food...

Sit Down

Premium Menu

\$44.90 per person (inc. GST) – minimum 30 guests

APPETIZERS

A selection of canapés served with babaganosh, guacamole, sun dried tomato dip, served on crostini.

ENTRÉE

Mussels

Gallic and chilli mussels served with fresh herbs, saffron napolitana sauce and a side of char grilled ciabatta bread.

Lamb Salad

Barbequed Lamb salad, served with roasted Mediterranean vegetables, goats cheese, pesto and aged balsamic dressing.

Duck Wraps

Barbequed Vietnamese duck wraps with sow peas, sprouts and julienne vegetables and hoi sin sauce.

MAINS

Coral Trout

Grilled Coral trout served on a bed of roasted rosemary chat potatoes and a burre blanc sauce.

Lamb Rump

Grilled lamb rumps stuffed with spinach and ricotta, served with potato puree and rosemary jus.

Ravioli

Handmade ravioli filled with chicken, sun dried tomatoes, mushroom, spinach, and goats cheese, served in a napolitana rose sauce.

Grilled rib Fillet

Served with either Pepper, Mushroom, Dianne or Red wine sauce on a bed of Mashed potatoes.

DESSERT

Mississippi mud cake served with a vanilla bean ice cream and petite Pavlovas served with Chantilly cream and wild berry sauce.

Coral Coast Catering

To all those who love great food...

Sit Down

Platinum Menu

\$50.90 per person (inc. GST) – minimum 30 guests

APPETIZERS

Duck Wraps

Barbequed Vietnamese duck wraps with sow peas, sprouts and julienne vegetables and hoi sin sauce.

ENTRÉE

Fried Camembert

Fried camembert cheese served with petite salad and berry coulis.

Smoked Salmon

Smoked Salmon roulade wrapped in stracchino, filled with lime & pepper quark cheese served on crostini and topped with flying fish roe.

Szechuan Duck

Szechuan duck salad served with coriander, bean shoots, sesame seeds and cashew nuts with tom yum dressing. NB: **CONTAINS NUTS**

MAINS

Chicken Breast

Chicken breast served on potato gratin, braised leeks, with red wine and berry sauce.

Lamb Wellington

Lamb Wellington, stuffed with spinach, fontina cheese, roast capsicum and served on potato puree with a rosemary jus.

Coral Trout

Grilled Coral trout served on a bed of roasted rosemary chat potatoes and a burre blanc sauce.

Grilled rib Fillet

Served with seafood topping of coral trout, Prawns, Mussels, and Squid on a bed of roasted rosemary chat potatoes.

DESSERT

A selection of cheeses served with fruits, crackers and crostini and petite pavlovas served with Chantilly cream and wild berry coulis.

Coral Coast Catering

To all those who love great food...

Beverages

Our three beverage packages are designed for groups of over 30 people, or you can elect to have a cash bar.

Soft Drink and Juice Package

\$4.90 per person (inc. GST)

Coke, Diet Coke, Lemonade, and Lemon squash

Apple and Orange Juice

Bottled Water

Ice, Tubs and Glassware

NB: Washing up of glassware included.

Standard Wine and Beer Package

\$20.00/\$25.00/\$30.00 per person (inc. GST) for 2 hrs /3 hrs / 4 hrs.

A selection of beer, champagne and white and red wines.

Soft Drink and Juice Package (see above)

Bar, Bar Staff and White Linen

Premium Wine, Champagne and Beer Package

\$28.00/\$35.00/\$40.00 per person (inc. GST) for 2 hrs /3 hrs / 4 hrs.

A selection of premium beer and white and red wines.

Soft Drink and Juice Package (see above)

Bar, Bar Staff and White Linen

Cheese Platter