

Coral Coast Catering

To all those who love great food...

BARBEQUE BUFFETS

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

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 Drum Sticks

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.

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 Drum Sticks

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.

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

Barbeque Buffets

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.

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.

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.

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.