

Coral Coast

CATERING

To all those who love great food ...



Cocktail



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 benefit of having a cocktail party is that you are able to entertain large numbers of people without needing seating. Our cocktail menus are designed to provide full meals for your guests.

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. In addition to the cocktail offering we also have noodle boxes with a variety of cuisines from around the world. These can be in addition or as a substitute for some cocktail menu items.

Packages

Minimum 50 Guests and 15 portions per guest

Deluxe Package

\$44.90 per person

Select 10 Deluxe Items

Mixed Package

\$50.90 per person

Select 5 Deluxe Items and 5 Gourmet Items

Premium Package

\$56.90 per person

Select 10 Gourmet Items

Noodle Boxes

\$16.90 per person per box

All served with condiments, sauces and serviettes.

The menus online have current pricing. These prices are valid for 6 months. Quotations that are for a function that is more than 6 months away have a rise in their pricing equivalent to 7% per year to cover inflation.

Service Options

Our staff are available to prepare and serve 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 \$65 per hour waiting staff are available for \$55 per hour. The number required is dependent upon function size and the level of service required. There is a charge for mobilisation that includes the transportation and hire of all equipment, this will depend on the number of guests and location. If more than the minimum numbers are dining chefs are included in the price. We are able to offer drinks packages or BYO packages for private functions, please see our beverages menu.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS ABOVE 150 GUESTS





Cocktail Food

Deluxe Menu

Mediterranean Arancini balls

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

Lamb Koftas

100% lamb mixed with Moroccan spices and coriander, served with Tzatziki dressing.

Indian Samosas

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

Spinach and Feta Pasties

A mix of spinach, feta and parmesan cheese encased in golden filo pastry served with sweet chilli sauce.

BBQ Prawn Skewers

Delicious prawns marinated in chilli and lime with garlic butter

Mixed Dips

A trio of fresh chunky dips served with Crostini and fresh strips of raw vegetables.

Bruschetta

Roma tomato, Spanish onion bocconcini cheese, basil pesto and toasted croute.

Thai Style Fish Cakes

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

Quiche Cocktail Selection

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

Mixed pies

Beef Pepper and Rosemary, Lamb, Chicken & vegetable pies served with tomato sauce.

Vegetable Spring Rolls

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

Japanese Sushi

Mixed sushi, a selection of sushi served with wasabi, pickled ginger and soy sauce.

Salt & Pepper Calamari

Baby squid lightly coated in seasoned flour and fried to perfection, served in mini bamboo boats with Aioli.

Grilled Chorizo

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

Honey and Coconut Macaroons

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





Gourmet Menu

Smoked Salmon

Smoked salmon with mesclun lettuce, cream cheese, capers, and Spanish onion in a canapé cup

Prawn Salad

Prawn, tropical fruit salsa, ginger, lime, bean shoots, coriander and tom yum dressing served on an oriental spoon.

Japanese Sushi

Mixed sushi, a selection of sushi served with wasabi, pickled ginger and soy sauce.

Renang Chicken Satay Skewers

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

Coconut Encrusted Prawns

Prawn cutlets coated in grated coconut served with a Vietnamese nam jim dipping sauce

Freshly Shucked Oysters

Oysters freshly shucked and either natural served with lemon or as a bloody Mary shooter.

Lamb Souvlaki

Lamb souvlaki with mint and Tzatziki

Gourmet Spring Rolls

A selection of gourmet barramundi and duck spring rolls with Nam Jim dipping sauce

Beef Slider Burgers

Home style Mini burgers with grilled cheese, onion, lettuce and a bush tomato relish

Vietnamese Duck

Barbeque duck salad served with vermicelli noodles, julienne vegetables, coriander, mint, chilli and hoisin sauce served on an oriental spoon.

Crumbed Camembert Cheese

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

Wild Barramundi

Grilled Barramundi medallions with tropical fruit salsa served on a bamboo boat

Fish & Chips

Small medallions of fish in a Tempura batter served with chips, lemon and aioli in bamboo cones.

Beef Fillet Croûtes

Tender beef fillet with pawpaw and mango chutney, served on a crouton in a bamboo cup.

Scallops

Half shell scallops with garlic and parsley butter

Banana and Chocolate Spring Rolls

Locally made Banana and Chocolate spring rolls deep fried with chocolate dip

Chocolate Eclairs

Chocolate and Chantilly cream encased in Choux pastry.





NOODLE BOXES

Curries

All curry's served with jasmine rice and poppadums in mini boxes with forks

Chicken Masala

Tablelands free range chicken cooked in a traditional sauce flavoured with tomato, onion and turmeric

Beef madras

Tender bits of beef cooked in a medium sauce with a delicate blend of dried coconut and mustard seeds

Tandoori Chicken

Tablelands free range chicken is marinated in authentic spices and yogurt then slowly cooked

Bombay Vegetarian

Chickpeas and potato cooked with vegetables and a delicate blend of spices

Thai Red or Green Curry

Chicken in a spicy red or green sauce with coconut broth kaffir lime leaves, sliced bamboo, beans, carrots and capsicum

Chicken Renang

Chicken in a spicy peanut and coconut sauce with broccoli.

Pasta

All pastas served with your choice of pasta in mini boxes with forks

Carbonara

Garlic, Onion, Mushrooms, Shallots, in white wine cream sauce

Bolognase

Mama Style

Seafood Marinara

Selection of fresh cooked seafood cooked in a Napoli sauce with garlic cream

Napolitano

Pasta with onion, garlic, and Napoli Sauce

Boscaiola

Prosciutto, mushrooms, shallots, garlic Cream and Napoli sauce

Noodles

Egg Noodles or vermicelli noodles with Chicken, pork or seafood with seasonal vegetables & oyster sauce, sweet chilli, fresh herbs and peanuts





Paella Menus

Paella Valencia

Onions, Garlic, saffron, smoked paprika , Tablelands diced chicken , locally made chorizo sausage, roasted red peppers , tomato, reef fish, prawn meat, mussels , peas , fresh rosemary, parsley , seasoning and chicken stock, served with wedges of lemon

Paella Seafood

A mixture of seafood (Mussels, squid, Reef fish, prawn cutlets) Onions, Garlic, saffron, smoked paprika, tomato, peas , peppers , fresh rosemary, parsley , seasoning and fish stock, served with wedges of lemon

Vegetarian Paella

Artichokes, peppers, beans, semi dried tomatoes, mushrooms, zucchini, vegetable stock, Onions, Garlic, saffron, smoked paprika, tomato, peppers, fresh rosemary, parsley, and drizzled with salsa Verde, served with wedges of lemon.

Chicken and chorizo Paella

Onions, garlic, saffron, smoked paprika , Tablelands diced chicken , locally made chorizo sausage, Roasted red peppers , tomato , peas , fresh rosemary, parsley , seasoning and chicken stock, served with wedges of lemon.

