

Coral Coast Catering

To all those who love great food...

FORMAL

Formal

The formal 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 size functions 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 prepare and serve your meal on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. For smaller functions Chefs are available for \$40 per hour. Waiting staff are charged in addition to the menu cost, the number required is dependent upon function size and the level of service required.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS

Formal

Deluxe Menu

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

For alternative drop service choose two entre and two main courses

Your choices are served with an accompanying selection of breads and mixed green salad

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.

Chermoula Chicken Salad

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 chermoula dressing.

Mushroom, Spinach & Feta Arancini balls

Risotto rice balls served with spicy Tomato dipping sauce & Aioli

Salt & Pepper Calamari Fritti

lightly coated & fried. Served with mixed Salad & Aioli dipping sauce

MAINS

Reef Fish

Grilled seasonal reef fish 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

Vietnamese Sir Fry

Seasonal vegetables, tofu, cashew nuts and vermicelli noodles with bamboo shoots, fresh herbs and coriander.

DESSERT

Mississippi mud cake with Chantilly cream or Macadamia and Mango cheesecake.

Formal

Premium Menu

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

For alternative drop service choose two entre and two main courses

APPETIZERS

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

Your choices are served with an accompanying selection of breads and mixed green salad

ENTRÉE

Prawn Skewers

Served with mango and avocado salsa, mesclun lettuce and aioli

Chermoula Chicken salad

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 Mesclun lettuce, Spanish onion, Cherry Tomatoes, cucumber and finished with a chermoula dressing.

Vietnamese Duck salad

Marinated duck strips tossed with fresh herb salad
Toasted cashew nuts and Tum Yum Chilli & lime dressing.

Salt & Pepper Calamari Fritti

lightly coated & fried. Served with mixed Salad & Aioli dipping sauce

MAINS

Coral Trout

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

Roast Pork

Roast Pork stuffed and rolled with onions, ciabatta bread, cumin seeds and fresh herbs, served with a delicious apple sauce and gravy on a bed of Rosemary Chat potatoes.

Vietnamese Sir Fry

Seasonal vegetables, tofu, cashew nuts and vermicelli noodles with bamboo shoots, fresh herbs and coriander.

Grilled rib Fillet

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

DESSERT

Macadamia and Mango cheesecake wild berry couli.

Formal

Platinum Menu

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

For alternative drop service choose two entre and two main courses

APPETIZERS

Selection of four canapés

Select 4 canapés from our cocktail menu

Your choices are served with an accompanying selection of breads and mixed green salad

ENTRÉE

Fried Camembert

Fried camembert cheese served with petite salad and berry couli.

Smoked Salmon

Smoked Salmon salad with cream cheese, mesculin Lettuce, cherry Tomato, Spanish Onion & Avocado with Champagne Vinaigrette.

Vietnamese Duck salad

Marinated duck strips tossed with fresh herb salad
Toasted cashew nuts and Tum Yum Chilli & lime dressing.

Oysters

Half a dozen freshly shucked Coffin Bay oysters served as either Natural, Kilpatrick or Mornay

MAINS

Chicken Breast

Stuffed breast with spinach, camembert, and sun dried tomato wrapped in Prosciutto served on Rosemary Chat Potatoes.

Lamb Wellington

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

Reef Fish

Grilled seasonal Reef Fish 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 a selection of petite cake portions