

# **Coral Coast Catering**

*To all those who love great food...*

**GOURMET BUFFET**

## 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 weddings 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. If more than the minimum numbers are dining chefs are included in the price. Depending upon numbers we will require chefs assistants for \$30 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**

## 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 butter.

### MAINS

#### Reef Fish

Reef fish fillets lightly grilled served with lemon  
butter sauce

#### Filo Parcels

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

#### Pork Belly

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

#### Porterhouse Fillet

Porterhouse 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.

## 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 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

A selection of cheesecake or Mississippi mud cake

## 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 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.

##### Filo Parcels

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

##### 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

Mixed dessert plate and a selection of great Australian cheese, fruits and crackers.