

# *Coral Coast*

## CATERING

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



Formal / Sit Down



## **Seafood Buffet**

Our Seafood Buffet is beautifully presented on ice and partially displayed in a 1.5 meter handmade Bamboo Boat which you and your guests will love. Our region is renowned for the array of seafood on offer and we work closely with our local suppliers to bring you the freshest seafood available. We have gone further afield to source what we consider the best oysters in the country direct from Coffin Bay or Tasmania. Incorporated in our menus is the popular sushi rolls, sashimi and NZ green lipped mussels. The Seafood Buffet is suitable for most occasions and will dazzle at seaside wedding venues. Our menus are flexible and we invite you to discuss your preferences with us.

## **Packages**

**Chilled Seafood Menu** - Minimum 30 Guests

\$46.90(Inc. GST) per person

**Premium Seafood Menu** - Minimum 30 Guests

\$57.90(Inc. GST) per person

**Extravaganza Menu** - Minimum 30 Guests

\$70.90 (Inc. GST) per person

All packages are based on 200 grams prawns per person and two oysters per person.

For you convenience, we also provide affordable beverage packages that can include alcohol, soft drinks and juices.

Children aged 5 to 10 are half price and children less than 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 \$60 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. Cutlery and crockery hire is available and is normally included in our mobilisation fee for transportation to site.

**OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS**





## **Chilled Seafood Menu**

\$46.90 per person (Inc. GST) – Minimum 30 guests

This veritable feast of seafood is designed to satisfy a large number of guests at an affordable price.

### **COLD BUFFET**

**Coral Coast Seafood Boat loaded with  
North Queensland prawns and seasonal Australian Oysters natural  
Japanese Sushi**

Served with soy, wasabi and pickled ginger

**Platter of Green lip mussels**

Served with a Mediterranean salsa

**Chilled Chicken Platter**

Served with mixture mustards and mango and paw paw chutney

### **ACCOMPANIMENTS**

#### **Condiments**

Fresh lemon wedges, Aioli, Seafood cocktail sauce

A selection of freshly baked bread rolls with butter

#### **SALADS**

##### **Leafy Green**

A variety of lettuce, lightly tossed with a classic combination of tomatoes, Spanish onion, cucumber and carrot, with balsamic dressing

##### **Coleslaw**

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

##### **Classic Potato**

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

### **DESSERT**

#### **Fresh Tropical Fruit Platter**

Selection of seasonal fruit from the markets





## Premium Seafood Menu

\$57.90 per person (Inc. GST) – minimum 30 guests

A banquet of the freshest seafood sourced locally and beautifully presented. From the BBQ to international flavours this array of seafood will delight guests.

### **APPETISERS ON ARRIVAL**

#### **Japanese Sushi**

Mixed sushi – salmon, tuna and vegetarian served with wasabi, pickled ginger and soy sauce

### **COLD BUFFET**

**Coral Coast Seafood Boat loaded with  
North Queensland prawns and seasonal Australian oysters natural  
Atlantic Salmon and Tuna Sashimi (seasonal)**

Served with wasabi, pickled ginger and soy sauce

**New Zealand Green lip mussels**

Served with a Mediterranean salsa

### **HOT BUFFET**

#### **Portuguese Marinated Chicken**

Portuguese marinated chicken pieces, grilled until tender and juicy

#### **Seafood Skewers**

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

### **ACCOMPANIMENTS**

#### **Condiments**

Fresh lemon wedges, Aioli, Seafood cocktail sauce

A selection of freshly baked bread rolls with butter

### **SALADS**

#### **Leafy Green**

A variety of lettuce, lightly tossed with a classic combination of tomatoes, Spanish onion, cucumber and carrot, with Balsamic dressing

#### **Rocket Parmesan and Pear**

Rocket lettuce, hand shaved Parmesan cheese, cherry tomatoes, Spanish onion and fresh pear, served with a Raspberry dressing

#### **Classic Potato**

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

### **DESSERT**

A selection of petite desserts





## **Extravaganza Seafood Menu**

\$70.90 (Inc. GST) – minimum 30 guests

This 5 star Extravaganza Menu is designed to impress the most discerning tastes in seafood. Our chef will tantalise guests with the aroma of barbequed seafood, international flavours and create an unforgettable ambience.

### **APPETISERS ON ARRIVAL**

Your selection of four items from Gourmet Cocktail Menu

### **COLD BUFFET**

**Coral Coast Seafood Boat loaded with  
North Queensland prawns and seasonal Australian oysters natural  
Atlantic Salmon and Tuna Sashimi (seasonal)  
Served with wasabi, pickled ginger and soy sauce  
Chilled Morton Bay or Balmain bugs (seasonal)  
Served with a Mediterranean salsa  
Japanese Sushi**

### **HOT BUFFET**

**Portuguese Marinated Chicken**  
Portuguese marinated chicken pieces, grilled until tender and juicy  
**Barramundi**  
Barramundi fillets grilled to perfection and served in your choice of a burre blanc sauce or tum yum coconut broth and fresh coriander

### **ACCOMPANIMENTS**

**Condiments**  
Fresh lemon wedges, Aioli, Seafood cocktail sauce  
  
A selection of freshly baked bread rolls with butter

### **SALADS**

**Leafy Green**  
A variety of lettuce, lightly tossed with a classic combination of tomatoes, Spanish onion, cucumber and carrot, with Balsamic dressing  
**Rocket Parmesan and Pear**  
Rocket lettuce, hand shaved Parmesan cheese, cherry tomatoes, Spanish onion and fresh pear, served with a Raspberry dressing  
**Classic Potato**  
Tablelands Chat potatoes mixed with crispy bacon, Shallots, parsley, dill pickled cucumber and tossed with sour cream and whole egg mayonnaise.

### **DESSERT**

Fresh fruit and a selection of fine cheeses

