

# *Coral Coast*

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## CATERING

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



# Menu



## **Vegetarian and Vegan Menu's**

The vegetarian and Vegan packages consist of three menu options, the Deluxe, the Gourmet and the Premium. 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. You can choose either all Vegetarian, all Vegan or a mixture of both.

We cater for all size functions starting with 50 guests.

These menus can be served to your guests alternative drop or banquette style.

Banquette style incurs a surcharge of 15%.

### **Deluxe menu**

**\$69.90 per guest**

Please choose two entrées and two mains

### **Gourmet menu**

**\$76.90 per guest**

Please choose four items from our cocktail menu and choose two entrées and two mains

### **Premium menu**

**\$88.90 per guest**

Please choose four items from our cocktail menu and choose two entrees' and two mains and a choice of petite desserts or cheese platters for the table.

### **Cocktail menu**

**Choose 10 items \$60.90 per guest**

*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 menu 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 \$75 per hour waiting staff are available for \$60 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 bar service packages packages for private functions, please see our beverages menu.

**OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS ABOVE 150 GUESTS**





### **Vegetarian Entrée**

Arancini balls filled with roasted peppers, feta cheese, garlic mushrooms served with fresh garden salad, Australian bush tomato chutney and aioli

Vietnamese noodle salad served with marinated tofu, vermicelli noodles, Thai basil, Vietnamese mint, fresh coriander, bean sprouts, tomatoes, cucumber and sweet soy dressing with toasted peanuts

Trio of home made dips served with toasted Turkish bread

Deep fried Camembert cheese served with wild berries coulis infused with cinnamon and petite salad

Caprese salad served with fresh vine ripened tomatoes, bocconcinni cheese, fresh basil, extra virgin olive oil on toasted ciabatta bread

Stuffed field mushrooms with  
Baby spinach, cherry tomatoes, Danish feta, Rocket, Spanish onion and Parmesan salad with light citrus dressing

Grilled Haloumi cheese served over a bed of rocket and onion salad with Lemon dressing on toasted ciabatta bread

Fresh asparagus served with poached egg, shaved Parmesan and finished with truffle oil  
(Seasonal)

Classic roasted butternut pumpkin soup with sour cream and garlic croutes

Bruschetta with tomato, basil, onion, Danish feta served on toasted ciabatta bread







### **Vegan Entrée**

Vietnamese noodle salad served with marinated tofu, vermicelli noodles, Thai basil, Vietnamese mint, fresh coriander, bean sprouts, tomatoes, cucumber and sweet soy dressing with toasted peanuts

Trio of home made dips served with toasted Turkish bread

Grilled Tofu served over a bed of rocket, onion and cherry tomato salad with Lemon dressing

Tempura vegetables served with spicy tom yum and coriander dipping sauce

Curried pumpkin soup served with poppadums

Vietnamese spring rolls with mint, vermicelli noodles, carrot, tofu wrapped in rice paper and served with nuom choc dipping sauce





### **Vegetarian Mains**

**All Mains are served with fresh dinner rolls and garden salads for the tables**

Vegetarian skewers with capsicum, zucchini, mushrooms, tofu, Spanish onions served on Mediterranean cous cous with harissa dressing

Risotto served butternut pumpkin, baby spinach, and feta cheese

Vegetarian Paella, Artichokes, peppers, beans, semi dried tomatoes, mushrooms, zucchini, onion, garlic, saffron, smoked paprika, fresh rosemary, parsley and drizzled with salsa Verde, served with lemon wedge

Tandoori chickpea with chat potatoes, cumin, ginger garlic, chilli, rolled in puff pastry and served with Garden salad and yogurt dressing

Roasted vegetable wellington with zucchini, bell peppers, baby spinach, goats cheese, caramelised onion served with cous cous and rose sauce

Vegetarian lasagne with chargrilled eggplant, zucchini, roasted peppers, baby spinach, rich béchamel sauce, finished with mozzarella cheese and served with garden salad and balsamic glaze

Spinach and feta ravioli served in tomato and cream rose sauce with shaved parmesan cheese

Individual Frittata with Baby spinach, roasted peppers, butternut pumpkin semi dried tomato, Persian feta, served with rocket pear and Parmesan salad

Thai green curry served with coconut rice, dried mango, and paw paw chutney

Chick pea and chat potato Indian curry served with jasmine rice, poppadums and mango and paw paw chutney





### **Vegan Mains**

Skewers with capsicum, zucchini, mushrooms, tofu, Spanish onions, served on Mediterranean cous cous with harissa dressing

Vegetarian Paella, Artichokes, peppers, beans, semi dried tomatoes, mushrooms, zucchini, onion, garlic, saffron, smoked paprika, fresh rosemary and parsley and drizzled with salsa Verde and served with lemon wedge

Mixed seasonal vegetable stir fry with vermicelli noodles, onion, garlic chilli and ginger, tossed through sweet soy sauce and sprinkled with toasted peanuts

Thai green curry served with coconut rice, dried mango, and sweet chutney

Mediterranean Lasagne with roasted eggplant, zucchini and red peppers and layer with tofu and served with Napolitano sauce with garden salad and balsamic glaze

Teriyaki tofu served with garlic, chilli, ginger seasonal greens, sesame seeds and served on a bed of coconut rice





### **Vegetarian Cocktail Menu**

Arancini balls filled with roasted peppers, feta cheese, garlic mushrooms served with garlic aioli

Black bean and sweet corn sliders with lettuce, tomato, cucumber and Tzatziki sauce

Mini skewers with capsicum, tofu, cherry tomatoes, mushrooms and served with garlic butter sauce

Tempura vegetables served in cones with spicy tom yum and coriander dipping sauce

Vietnamese spring rolls with mint, vermicelli noodles, carrot, tofu wrapped in rice paper and served with a dipping sauce

Spinach and feta pasties – A mix of spinach, feta and Parmesan encased in filo pastry

Fresh bruschetta with tomato, basil and bocconcinni served in canapé cup

Selection of dips served in mini cones and served with raw vegetable batons and crostini sticks

Mini vegetarian spring rolls with sweet chilli dipping sauce

Frittata with Baby spinach, roasted peppers, butternut pumpkin semi dried tomato and Persian feta drizzled with truffle oil

Selection of mixed sushi served with pickled ginger, soy and wasabi

Witlof leaf filled with avocado, tomato and onion salsa and drizzled with extra virgin olive oil (seasonal)

Mini noodle boxes- Egg noodles with seasonal vegetables, tossed in garlic, ginger, chilli and served with sweet soy and coriander and toasted peanuts

Vietnamese Asian noodle salad served on spoons with, vermicelli noodles, Thai basil, Vietnamese mint, fresh coriander, bean sprouts, with sweet soy dressing and toasted peanuts

Mini vegetarian samosa served with sweet chilli dipping sauce

Honey and coconut Macaroons dipped in chocolate

Marinated Tofu Souvlaki with lettuce, cheese, cucumber, eggplant dip and tzatziki

Selection of petite desserts, cheery slice, coconut slice, chocolate hedgehog and chocolate mud cake







### **Vegan Cocktail Menu**

Vietnamese noodle salad served with marinated tofu, vermicelli noodles, Thai basil, Vietnamese mint, fresh coriander with bean sprouts, tomatoes, cucumber with sweet soy dressing with toasted peanuts

Witlof leaf filled with avocado, tomato and onion salsa and drizzled with extra virgin olive oil (seasonal)

Marinated Tofu Souvlaki with lettuce, cucumber, Spanish onion and eggplant dip

Mini skewers with capsicum, tofu, cherry tomatoes, mushrooms, and served with garlic sauce

Tempura vegetables served in cones with spicy tom yum and coriander dipping sauce

Selection of mixed sushi served with pickled ginger, soy and wasabi

Vietnamese spring rolls with mint, vermicelli noodles, carrot, tofu wrapped in rice paper and served dipping sauce

Selection of dips served in mini cones and served with raw vegetable batons and crostini sticks

Fresh bruschetta with tomato, basil and onion and silken tofu served in canapé cup

Black bean and sweet corn sliders – with lettuce, tomato, cucumber, with bush tomato relish

