

# *Coral Coast*

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## CATERING

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



Formal / Sit Down



## Formal

The formal packages consist 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 alternative drop or banquet style, with three entrees and three mains served to the table for a shared platters banquet.

**Banquette style incurs a surcharge of 15%.**

### Packages

#### Deluxe Package

*\$69.90 per person*

Minimum 50 Guests

#### Premium Package

*\$82.90 per person*

Minimum 40 Guests

#### Platinum Package

*\$89.90 per person*

Minimum 40 Guests

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 4% per year to cover inflation.

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. If more than the minimum numbers are dining chefs are included in the price, for smaller functions Chefs are available for \$70 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 staff are available to prepare and serve your buffet on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. Depending upon numbers we will require chefs assistants for \$60 per hour and waiting staff are available for \$60 per hour. The number required is dependent upon function size and the level of service required. Cutlery and crockery hire is also available and can be combined with our mobilisation fee which is dependant upon location. 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**





## Formal

## Deluxe Menu

\$69.90 per person – minimum 50 guests

For alternative drop service choose two entree and two main courses

**Your choices are served with an accompanying selection of breads**

### ENTRÉE

#### Smoked Salmon Salad

Smoked Salmon mixed with cream cheese, mesclun lettuce, Spanish onion, cherry tomatoes, guacamole, capers and champagne dressing.

#### Vietnamese Duck Salad

Marinated duck strips served with fresh herb salad, peanuts and Nam Jim dressing

#### Mushroom Arancini Balls

mushroom & white wine arancini balls with balsamic glaze & roast garlic aioli

#### Thai Chicken Spring Rolls

Thai Chicken Spring rolls served on a green papaya salad with toasted peanuts and lime

### MAINS

#### Barramundi

Grilled Local Barramundi Fillet served with Pommie Ann Potatoes and served with Burre Blanc sauce

#### Pork Belly

Twice cooked pork belly served with gratin, broccolini & char sui sauce.

#### Rib Fillet

Rib Fillet of Tablelands grain fed yearling, cooked medium rare, served on roast garlic puree, with broccolini, sweet potato chips and red wine sauce

#### Ravioli

Spinach and Ricotta ravioli served with Napolitano & cream sauce served with shaved parmesan and basil

### DESSERT

Petite portions of assorted cakes and slices







## Formal

\$82.90 per person – minimum 40 guests

For alternative drop service choose two entree and two main courses

## Premium Menu

### APPETIZERS

A choice of three items from our cocktail menu.

### ENTRÉE

#### Thai Chicken Spring Rolls

Thai Chicken Spring rolls served on a green papaya salad with toasted peanuts and lime

#### Thai beef salad

Tablelands sirloin marinated with garlic ,ginger and chilli and served with lettuce, coriander, mint, Thai basil, beanshoots, carrot, cherry tomatoes , cucumber and finished with toasted peanuts , fried onions and drizzled with Thai sesame dressing

#### Tempura King prawn Salad

Tempura prawns served on a spicy herb salad, toasted sesame with citrus dressing

#### Fried Camembert

Fried camembert cheese served with petite salad and cinnamon wild berry sauce.

### MAINS

Your choices are served with an accompanying selection of breads

#### Barramundi

Grilled Local Barramundi Fillet served with Pommie Ann Potatoes and served with Burre Blanc sauce

#### Hickory Beef

Slow cooked hickory beef served with Potato Gillette, broccolini and served with Rosmary jus

#### Ravioli

Spinach and Ricotta ravioli served with Napolitano & cream sauce served with shaved parmesan and basil

#### Stuffed Chicken Breast

Chicken breast stuffed with, Baby spinach, sun dried tomatoes, camembert wrapped in prosciutto, served on rosemary potatoes with seeded mustard cream sauce.

### DESSERT

Petite portions of assorted cakes and slices





## Formal

## Platinum Menu

\$89.90 per person – minimum 40 guests

For alternative drop service choose two entree 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

### ENTRÉE

#### Fried Camembert

Fried camembert cheese served with petite salad and cinnamon wild berry sauce.

#### Smoked Salmon

Smoked Salmon salad with cream cheese, mesclun lettuce, cherry tomato, Spanish onion, baby capers, guacamole with Champagne dressing.

#### Vietnamese Duck salad

Marinated duck strips tossed with fresh herb salad  
Toasted peanuts 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 baby spinach, camembert, and sun dried tomato wrapped in Prosciutto served on Rosemary Chat Potatoes with seeded mustard cream sauce

#### Lamb

King Island Lamb Rump served with creamy rich potatoes, broccolini and served with rosemary jus

#### Barramundi

Grilled Local Barramundi Fillet served with Pommie Ann Potatoes and served with Burre Blanc sauce

#### Fillet Mignon

Tablelands eye fillet wrapped in prosciutto on a bed of sweet potato puree, broccolini and red wine jus.

### DESSERT

A selection of cheeses served with fruits, crackers and crostini

