

Coral Coast

CATERING

To all those who love great food ...



Barbeque Buffets



Barbeque Buffets

Our Barbeque Buffets offer a range of fresh, tasty and delicious food that can be cooked right in front of your guests. We are also happy to design a menu that best caters to your personal needs, should one of our four Barbeque Buffet menus not suit. Our Barbeque Buffet menus have been designed to suit most budgets, with prices ranging from \$39.90 per head to \$65.90 per head.

Our Barbeque Buffet menus offer your guests a casual and relaxed atmosphere, whilst not missing out on quality food. Our menus cater to a variety of tastes and your guests are able satisfy whatever their taste may be at the time.

Packages

Standard Package Minimum 50 Guests

\$39.90 per person

Deluxe Package Minimum 40 Guests

\$45.90 per person

Premium Package Minimum 35 Guests

\$58.90 per person

Extravaganza Package Minimum 30 Guests

\$65.90 per person

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

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 \$49 per hour and waiting staff are available for \$49 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





Barbeque Buffets

Standard Menu

\$39.90 per person – minimum 50 guests

This menu was created to feed a lot of hungry people at an affordable price.

FROM THE BBQ

Lamb Kofte

Premium Australian Lamb minced together with Moroccan spices and fresh coriander with Tzatziki dressing.

Chicken Drum Sticks

Lightly marinated in honey, sweet soy and sesame seeds, slow cooked and the caramelised on barbeque.

Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

Sausages

A variety of the finest Pork and Beef sausages, slow cooked on the barbeque.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

SALADS

Classic Potato

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

Mediterranean Pasta

A delicious combination of al dente penne pasta, tossed through a variety of roasted Mediterranean vegetables, pesto and aioli.

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

ACCOMPANIMENTS

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy





Barbeque Buffets

Deluxe Menu

\$45.90 per person – minimum 40 guests

A delicious selection of BBQ seafood and meats, cooked just the way you like it.

FROM THE BBQ

Seafood Skewers

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

Chicken Drum Sticks

Lightly marinated in honey, sweet soy and sesame seeds, slow cooked and the caramelised on barbeque.

Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

Char-Sui Pork Belly Ribs

Chinese barbeque marinated pork belly that has been slowly cook for hours, then barbecued to perfection.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

Balsamic Onions

Freshly chopped onions, cooked with a splash of balsamic vinegar until tender.

SALADS

Classic Potato

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

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing

Mediterranean Pasta

A delicious combination of al dente penne pasta, tossed through a variety of roasted Mediterranean vegetables, pesto and aioli.

Or a choice of any three of our standard salads.

ACCOMPANIMENTS

Bread

A selection of freshly baked bread rolls served with butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy.

Fresh Fruit Platter

A combination of seasonal fruit.





Barbeque Buffets

Premium Menu

\$58.90 per person – minimum 35 guests

This menu is designed to satisfy both the seafood and the meat lover.

APPETIZERS

Our seafood boat filled with a selection of cooked whole seasonal prawns, bugs and oysters.

FROM THE BBQ

Seafood Skewers

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

Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

Char-Sui Pork Belly Ribs

Chinese barbeque marinated pork belly that has been slowly cook for hours, then barbecued to perfection.

Portuguese Marinated Chicken

Whole Portuguese marinated chickens, chopped up and barbecued till tender and juicy.

Balsamic Onions

Freshly chopped onions, cooked with balsamic vinegar until tender.

SALADS

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

Classic Potato

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

Pumpkin, spinach and pine nut

Baby spinach, Spanish onion, cherry tomatoes, Persian feta cheese, roasted butternut pumpkin, with toasted pine nuts and seeded mustard dressing

Or a choice of any three of our standard salads.

ACCOMPANIMENTS

Bread

A selection of freshly baked bread rolls served with butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, cocktail sauce, lemon wedges and gravy.

DESSERT

A selection of petite desserts or a combination of seasonal cut fruit straight from the markets.





Barbeque Buffets

Extravaganza Menu

\$65.90 per person – minimum 30 guests

The ultimate in casual dining experiences

APPETIZERS

Our seafood boat filled with a selection of cooked whole seasonal prawns, bugs and oysters.

FROM THE BBQ

Rib Fillet

Tablelands Blue Yearling, grain fed, rolled in Mountain peppers and cooked to perfection.

Portuguese Marinated Chicken

Whole Portuguese marinated chickens, chopped up and barbequed till tender and juicy.

Balsamic Onions

Freshly chopped onions, cooked with balsamic vinegar until tender.

Seafood Skewers

Handmade skewers of prawn, Spanish onion, Coral Trout, capsicum and calamari, marinated overnight with lime, garlic, chilli and fresh herbs.

Char-Sui Pork Belly Ribs

Chinese barbeque marinated pork belly that has been slowly cook for hours, then barbequed to perfection.

Barbequed Corn on the Cob

Ears of corn, buttered, seasoned and char grilled on the barbeque.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

SALADS

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing.

Greek

Locally grown Iceberg lettuce, Kalamata olives, cucumber, capsicum, tomatoes and feta cheese, dressed with a white wine herb vinaigrette.

Caesar

Cos lettuce, crispy bacon, shaved parmesan cheese, home baked herb croutons and anchovies tossed with a creamy dressing.

Pumpkin, spinach and pine nut

Baby spinach, Spanish onion, cherry tomatoes, Persian feta cheese, roasted butternut pumpkin, with toasted pine nuts and seeded mustard dressing

ACCOMPANIMENTS

Bread

A selection of freshly baked bread rolls served with butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, gravy, cocktail sauce and lemon.

DESSERTS

A selection of petite desserts and a combination of seasonal cut fruit straight from the markets.

