

# *Coral Coast*

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## CATERING

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



Cocktail



## Cocktail Food

If you are looking for delicious food to be served at your cocktail party or as appetisers, then you have come to the right place. We cater for cocktail parties of all sizes. Over the years we have developed a range of cocktail packages that best suit our Customers' needs and budget. All our food is hand made with the freshest and finest produce. The benefit of having a cocktail party is that you are able to entertain large numbers of people without needing seating. Our cocktail menus are designed to provide full meals for your guests.

A full description of finger food available is found overleaf, however, if you require a particular item that is not listed, please do not hesitate to ask us. In addition to the cocktail offering we also have noodle boxes with a variety of cuisines from around the world. These can be in addition or as a substitute for some cocktail menu items.

### Packages

*Minimum 50 Guests and 15 portions per guest*

#### Deluxe Package

*\$49.90 per person*

Select 10 Deluxe Items

#### Mixed Package

*\$55.90 per person*

Select 5 Deluxe Items and 5 Gourmet Items

#### Premium Package

*61.90 per person*

Select 10 Gourmet Items

#### Noodle Boxes

*\$19.90 per person per box*

*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 4% per year to cover inflation.

### Service Options

Our staff are available to prepare and serve your finger food 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 \$70 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 drinks packages or BYO packages for private functions, please see our beverages menu.

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





## Cocktail Food

### Deluxe Menu

#### **Mushroom Arancini Balls**

Risotto balls filled with mushroom, white wine & served with roast garlic aioli

#### **Lamb Koftas**

100% lamb mixed with Moroccan spices and coriander, served with Tzatziki dressing.

#### **Indian Samosas**

A combination of mixed vegetables and spices served with a chilli dipping sauce.

#### **Spinach and Ricotta Puff Pastry Roll**

Mixture of spinach, ricotta & lemon zest roll wrapped in puff pastry and served golden brown

#### **BBQ Prawn Skewers gf**

Delicious prawns marinated in chilli and lime with garlic butter

#### **Mixed Dips gf**

A trio of fresh chunky dips served with Crostini and fresh strips of raw vegetables.

#### **Bruschetta**

Roma tomato, Spanish onion bocconcini cheese, basil pesto accompanied with toasted croutes.

#### **Thai Fish Cakes**

Thai fish cakes with coriander, lemongrass and chilli, served with Nam Jim Dipping sauce

#### **Quiche Cocktail Selection**

A mixed variety of Florentine and Lorraine made with a light pastry; very tasty.

#### **Classic Beef Pies**

100 % Australian beef party pies served with tomato & Barbeque sauce

#### **Vegetable Spring Rolls**

A combination of Asian vegetables, served with a sweet chilli dipping sauce.

#### **Japanese Sushi gf**

Mixed sushi, a selection of sushi served with wasabi, pickled ginger and soy sauce.

#### **Salt & Pepper Calamari**

Baby squid lightly coated in seasoned flour and fried to perfection, served in mini bamboo boats with Aioli.

#### **Grilled Chorizo**

Tasty chorizo sausages made with pork, paprika, onion and garlic, grilled and served with fresh lemon

#### **Selection of petite desserts**

Coconut Slice, Chocolate Hedgehog, Cherry Slice





## Gourmet Menu

### **Smoked Salmon gf**

Smoked salmon with mesclun lettuce, cream cheese, capers, and Spanish onion in a canapé cup

### **Prawn Salad gf**

Prawn, tropical fruit salsa, ginger, lime, bean shoots, coriander and tom yum dressing served on an oriental spoon.

### **Karaage Chicken**

Tender chicken thigh lightly battered and served with spicy dipping sauce

### **Renang Chicken Satay Skewers gf**

Marinated chicken, cooked to perfection, with a delicious tangy sauce. **NB: CONTAINS PEANUTS**

### **Coconut Encrusted Prawns gf**

Prawn cutlets coated in grated coconut served with a Vietnamese nam jim dipping sauce

### **Freshly Shucked Oysters gf**

Oysters freshly shucked and either natural served with lemon or as a bloody Mary shooter.

### **Lamb Souvlaki**

Lamb souvlaki with mint and Tzatziki

### **Gourmet Spring Rolls**

(Gluten Free Available)

Thai Chicken Spring rolls and Vegetarian & served with Nam Jim dipping sauce

### **Chocolate Eclairs**

Chocolate and Chantilly cream encased in Choux pastry.

### **Beef Slider Burgers**

Home style Mini burgers with grilled cheese, onion, lettuce and a bush tomato relish

### **Vietnamese Duck gf**

Barbeque duck salad served with vermicelli noodles, julienne vegetables, coriander, mint, chilli and hoisin sauce served on an oriental spoon.

### **Crumbed Camembert Cheese**

Camembert cheese lightly crumbed, fried and served with a mixed berry sauce.

### **Wild Barramundi**

Grilled Barramundi medallions with tropical fruit salsa served on a bamboo boat

### **Fish & Chips**

Small medallions of fish in a Tempura batter served with chips, lemon and aioli in bamboo cones.

### **Beef Fillet Croutes gf**

Tender beef fillet with pawpaw and mango chutney, served on a rice cracker.

### **Scallops gf**

Half shell scallops with garlic and parsley butter

### **Aloo Bonda**

Southern Indian spiced potato with crispy coating with yogurt dressing





## NOODLE BOXES

### Curries

*All curry's served with jasmine rice and poppadums in mini boxes with forks*

#### **Chicken Masala**

Tablelands free range chicken cooked in a traditional sauce flavoured with tomato, onion and turmeric

#### **Beef madras**

Tender bits of beef cooked in a medium sauce with a delicate blend of dried coconut and mustard seeds

#### **Tandoori Chicken**

Tablelands free range chicken is marinated in authentic spices and yogurt then slowly cooked

#### **Bombay Vegetarian**

Chickpeas and potato cooked with vegetables and a delicate blend of spices

#### **Thai Red or Green Curry**

Chicken in a spicy red or green sauce with coconut broth kaffir lime leaves, sliced bamboo, beans, carrots and capsicum

#### **Chicken Renang**

Chicken in a spicy peanut and coconut sauce with broccoli.

### Pasta

*All pastas served with your choice of pasta in mini boxes with forks*

#### **Carbonara**

Garlic, Onion, Mushrooms, Shallots, in white wine cream sauce

#### **Bolognase**

Mama Style

#### **Seafood Marinara**

Selection of fresh cooked seafood cooked in a Napoli sauce with garlic cream

#### **Napolitano**

Pasta with onion, garlic, and Napoli Sauce

#### **Boscaiola**

Prosciutto, mushrooms, shallots, garlic Cream and Napoli sauce

### Noodles

Egg Noodles or vermicelli noodles with Chicken, pork or seafood with seasonal vegetables & oyster

sauce, sweet chilli, fresh herbs and peanuts

