

Coral Coast

CATERING

To all those who love great food ...



Menu



Food Bar Stations

The food bar station allows you to cater for all of your guests favourite culinary likes whilst at the same time taking into account their dietary requirements.

You combine a number of different food stations to offer a cosmopolitan modern menu.

You choose three, four or five food bar stations that each have their own distinct location with their own chef. The food stations are in operation for a total of two hours so if your guests wish to create their own appetizer, entrée, main and dessert courses or just graze on the dessert bar selection that is entirely up to them.

Each food bar station is individually priced per guest and includes a chef per station as long as the minimum number of 80 guests is exceeded and you choose a minimum of 4 food stations.

If you have less than 80 guests or want to present less than 4 food stations then additional costs will apply.

If you require the services of staff to wait serve to the table this is also available at an additional cost.

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 \$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. Our staff are available to prepare and serve your menu 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 \$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





FOOD STATION PRICING

Oyster Station \$18.90 per person

Oyster bar station based on 4 oysters per person

Seafood Tasting Station \$31.90 per person

Prawn Oyster and Balmain bug Station

Our seafood stations are based on your guests having 2 oysters per person, 3 king prawns and a Moreton Bay bug

Ultimate Seafood Station \$39.90 per person

Our seafood stations are based on your guests having 2 oysters per person, 3 king prawns, a Moreton Bay bug, 2 bits of sushi, a mussel, slices of sashimi salmon and tuna

Tapas Station \$20.90 per person

Choice of four Items from our tapas menu

Slider Station \$17.90 per person

The slider station is based on 1.5 sliders per person

Paella Food Stations \$16.90 per person

Choice of one paella for up to 80 guests or 2 for over 80 guests

Pizza Station \$17.90 per person

Choice of four pizzas' of your choice all our pizza's are based on everybody having ½ of a 10-inch pizza per person

Taco Station \$18.90 per person

Choice of hard shell taco's and soft burritos

Ploughmans Station \$18.90 per person

A popular food which consists of shaved meats, breads, cheeses, dips, pickles, olives and chargrilled Mediterranean vegetables





FOOD STATION MENUS

Seafood Stations

Oyster Bar Station

We select the best quality Australian seasonal oysters. Whenever possible we source either Tasmanian or Coffin Bay Oysters.

Freshly shucked Australian seasonal oysters served with fresh Lemons

Oyster Kilpatrick

Bloody Mary Oyster Shooters

Oysters with mango, cucumber, red onion, vine ripened tomato and basil salsa

Seafood Tasting Station

Freshly shucked Australian seasonal oysters served with fresh lemons

Bloody Mary Oyster Shooters

Oysters with mango, cucumber, red onion, vine ripened tomato and basil salsa

Mini Prawn cocktail served with avocado moose and cocktail sauce

Coral Coast Seafood boat filled with cooked Balmain bugs and local prawns

Ultimate Seafood Station

Freshly shucked Australian seasonal oysters served with fresh lemons

Bloody Mary Oyster Shooters

Mini Prawn cocktail served with avocado moose and cocktail sauce

Selection of Mixed Sushi

Oysters with mango, cucumber, red onion, vine ripened tomato and basil salsa

New Zealand mussels topped with tomato salsa

Coral Coast Seafood boat filled with cooked Balmain bugs and local prawns





Tapas Station

Choice of four Items from our tapas menu

Mediterranean Arancini balls filled with feta, roasted capsicum, baby spinach and mushroom served with aioli

Lamb Kofte spiced in Moroccan spices with coriander and tzatziki sauce

Seafood Skewers with capsicum, onion, squid, fish, prawns served with garlic butter

Salt and Pepper Calamari lightly floured and fried to perfection served in mini bamboo boats with lemon and aioli

Wild Barramundi grilled medallions served with a tropical fruit salsa

Beer battered fish and chips served in bamboo cones with aioli and lemon

Vietnamese Duck Salad with vermicelli noodles, coriander, mint, basil, bean shoots and served with Nam Jim dressing

Coconut crumbed prawns served with avocado and tomato salsa

Barramundi and duck spring rolls served with spicy dipping sauce

Char sui pork belly spare ribs served with coriander

Prawn skewers served with garlic, chilli and parsley butter sauce

Crumbed Camembert cheese fried and served with wild berry coulis

Half shelled North Queensland scallops served with garlic and parsley butter

Chicken Renang satay skewers





Paella Food Stations

Choice of one paella for up to 80 guests or 2 for over 80 guests

Paella Valencia

By far our most popular paella.

Onions, garlic, smoked paprika, tablelands diced chicken, locally made chorizo sausage, roasted red peppers, tomato, reef fish, prawn meat, mussels, peas, fresh rosemary, parsley, seasoning and chicken stock, served with lemon wedges.

Paella Seafood

For all your seafood lovers this paella is a classic delicious blend of fresh seafood. A mixture of seafood (Mussels, squid, reef fish, prawn cutlets) Onion, garlic, saffron, smoked paprika, tomato, peas, peppers, fresh rosemary, seasoning and fish stock, served with wedges of lemon

Vegetarian Paella

This is a vegetarians dream come true.

The finest grown vegetables sourced locally. Artichokes, peppers, beans, semi dried tomatoes, mushrooms, zucchini, vegetable stock, onions, garlic, saffron, smoked paprika, tomato, peppers, fresh rosemary, parsley and drizzled with salsa Verde, served with wedges of lemon

Chicken and Chorizo Paella

Onions, garlic, smoked paprika, tablelands diced chicken, locally made chorizo sausage, roasted red peppers, tomato rosemary, parsley, seasoning, peas and chicken stock, served with wedges of lemon





Wood Fired Pizza Station

Choice of four pizzas of your choice. Our pizzas are based on everybody having half of a 10-inch pizza per person

Pizza Selection

Pepperoni

Tropical

Italia

Margarita

Tandoori chicken pizza

Roast Lamb pizza

Seafood pizza

Vegetarian pizza, roast pumpkin, pitted olives, Danish feta, spinach and Roma tomato





Taco Station

Hard Taco Shells, soft Burrito, Corn Chips

Meats and Beans

Barbequed chicken sliced thin

Ground pork and beef

Refried beans

Fillings

Shredded Lettuce,

Diced Tomatoes

Shredded Cheese

Chopped Shallots

Barbequed Corn Kernels

Chopped Coriander

Sour Cream

Jalapeno Chilli

Guacamole

Sliced Mushroom

Sliced Capsicum

Tomato and Onion Salsa

Sauces

Selection of three sauces Hot, Medium and Mild





Ploughman's Station

Fresh ciabatta bread with French sticks, water crackers and rice crackers

Selection of cheeses Brie, Blue and Vintage Cheddar

Trio of dips (Avocado, Hummus, Cashew and Red Peppers)

Selection of pickled onions, dill cucumbers and stuffed peppers

Extra virgin olive oil, aged balsamic dressing

Selection of fresh fruit grapes, strawberries, dried fruit and nuts

Shaved ham off the bone, salami and roasted beef





Slider Burger Station

Choice of 3 sliders from the following options

Lamb and cumin patty, lettuce, cucumber, Danish feta with yogurt dressing

Roasted field mushrooms, baby spinach, semi tomatoes, onion infused with garlic and paprika
patty finished with melted cheddar cheese and garlic aioli

Tandoori marinated chicken breast with cos lettuce, cucumber, onion and smothered in raita

Black Angus patty, lettuce, tomato, beetroot, pineapple, caramelised balsamic onion, cheese
with tomato bush chutney

Heineken battered fish burger with lettuce, aioli, guacamole and Spanish onion

Grilled chicken burger with lettuce, onion, melted cheese and spicy aioli dressing

Char sui pulled pork served with coleslaw

Black bean and corn patty, lettuce, avocado, with tomato and onion

