

Coral Coast

CATERING

To all those who love great food ...



Gourmet Buffets



Gourmet Buffet

If a more formal and hassle free banquet is what you require, then one of our three buffet menus is sure to fit the bill. If you or your guests have special food requirements, we are more than happy to sit down and design a menu with you that best cater to your needs.

Our buffets are great for weddings birthdays or conferences, especially where there are presentations, speeches or other events which run on a time schedule. You will be guaranteed the best quality food and service required to cater for your special occasion.

Packages

Deluxe Package

\$64.90 per person

Minimum 50 Guests

Premium Package

\$83.90 per person

Minimum 50 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 5% per year to cover inflation.

Service Options

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. If more than the minimum numbers are dining chefs are included in the price. 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





Gourmet Buffet

Deluxe Menu

\$64.90 per person – minimum 50 guests

This menu is designed to cater for a large number of guests at an affordable price.

ACCOMPANIMENTS

A selection of freshly baked bread rolls served with butter.

MAINS

Barramundi

Grilled Local Barramundi Fillet served with jasmine rice and served with Burre Blanc sauce

Pork Belly

Chinese barbecue Pork belly marinated with char sui & five spice and served with sesame seeds

Ravioli

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

Porterhouse Fillet

Porterhouse fillet massaged with seeded mustard, garlic and fresh thyme. Roasted and served with a selection of roast vegetables and red wine Sauce

SALADS

Your selection of three salads from our Standard Salads (see salad menu).

DESSERT

A Fresh Fruit Platter, combining seasonal fruit straight from the markets.





Gourmet Buffet

Premium Menu

\$83.90 per person – minimum 50 guests

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

ACCOMPANIMENTS

A selection of freshly baked bread rolls served with butter.

STARTERS

Chilled Seafood Platters of fresh local QLD prawns, freshly shucked oysters and a selection of sushi served with lemon, cocktail sauce, wasabi, pickled ginger and soy sauce

MAINS

Roast Pork

Roast Pork stuffed and rolled with onions, ciabatta bread, cumin seeds and fresh herbs, served with a delicious apple sauce and gravy.

Hickory Beef

Slow cooked Hickory beef marinated for twenty-four hour before being slow-cooked served with a selection of roast vegetables

Ravioli

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

Barramundi

Barramundi fillets lightly grilled served with either a Thai red curry broth or Beurre Blanc sauce and Jasmine rice

SALADS

Your selection of three salads from our Standard and Gourmet Salads (see salad menu).

DESSERT

A selection of mixed petite cake and slice portions





Gourmet Buffet

Platinum Menu

\$89.90 per person – minimum 40 guests

This 5-Star menu will leave your guests impressed and satisfied.

CANAPÉS

Your selection of four items from the Gourmet Cocktail Food Menu (see cocktail menu), served to your guests on arrival.

ACCOMPANIMENTS

A selection of freshly baked bread rolls served with butter.

MAINS

Coral Trout

Coral Trout fillets lightly grilled served with either a Thai red curry broth or Beurre Blanc sauce and Jasmine rice

Szechuan Duck

Szechuan pepper, cinnamon, orange salted duck, slow roasted with a wild forest mushroom glaze and served on a bed of tossed Asian greens.

Filo Parcels

Filo parcels filled with a Moroccan spiced chickpeas and vegetables, served with Tzatziki sauce and mango and paw paw relish.

Beef Fillet

Beef Fillet wrapped in prosciutto, char grilled and served with potato gratin and red wine jus.

SALADS

Your selection of three salads from our Standard and Gourmet Salads (see salad menu).

DESSERT

Mixed dessert plate or a selection of great Australian cheese, fruits and crackers.

