

Coral Coast

CATERING

To all those who love great food ...



Seafood Buffet



Seafood Buffet

Our Seafood Buffet is beautifully presented on ice and partially displayed in a 1.5 meter handmade Bamboo Boat which you and your guests will love. Our region is renowned for the array of seafood on offer and we work closely with our local suppliers to bring you the freshest seafood available. We have gone further afield to source what we consider the best oysters in the country direct from Coffin Bay or Tasmania. Incorporated in our menus is the popular sushi rolls, sashimi and NZ green lipped mussels. The Seafood Buffet is suitable for most occasions and will dazzle at seaside wedding venues. Our menus are flexible and we invite you to discuss your preferences with us.

Packages

Chilled Seafood Menu - Minimum 50 Guests

\$64.90(Inc. GST) per person

Premium Seafood Menu - Minimum 50 Guests

\$71.90(Inc. GST) per person

Extravaganza Menu - Minimum 40 Guests

\$99.90 (Inc. GST) per person

All packages are based on 200 grams prawns per person and two oysters per person.

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

Children aged 5 to 10 are half price and children less than 5 eat free

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 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. 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. Cutlery and crockery hire is available and is normally included in our mobilisation fee for transportation to site.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS





Chilled Seafood Menu

\$69.90 per person (Inc. GST) – Minimum 50 guests

This veritable feast of seafood is designed to satisfy a large number of guests at an affordable price.

COLD BUFFET

Served on platters to the table

North Queensland prawns and seasonal Australian Oysters natural
Buffet

Japanese Sushi

Served with soy, wasabi and pickled ginger

Platter of Green lip mussels

Served with a Mediterranean salsa

Chilled Chicken Platter

Served with mixture mustards and mango and paw paw chutney

ACCOMPANIMENTS

Condiments

Fresh lemon wedges, Aioli, Seafood cocktail sauce

A selection of freshly baked bread rolls with butter

SALADS

Leafy Green

A variety of lettuce, lightly tossed with a classic combination of tomatoes, Spanish onion, cucumber and carrot, with balsamic dressing

Coleslaw

A combination of red and green cabbage, carrots, capsicum, celery and onion with a light citrus and herb vinaigrette.

Classic Potato

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

DESSERT

Fresh Tropical Fruit Platter

Selection of seasonal fruit from the markets





Premium Seafood Menu

\$71.90 per person (Inc. GST) – minimum 50 guests

A banquet of the freshest seafood sourced locally and beautifully presented. From the BBQ to international flavours this array of seafood will delight guests.

APPETISERS ON ARRIVAL

Japanese Sushi

Mixed sushi – salmon, tuna and vegetarian served with wasabi, pickled ginger and soy sauce

Served on platters to the table

North Queensland prawns and seasonal Australian oysters natural

COLD BUFFET

Atlantic Salmon and Tuna Sashimi (seasonal)

Served with wasabi, pickled ginger and soy sauce

New Zealand Green lip mussels

Served with a Mediterranean salsa

HOT BUFFET

Portuguese Marinated Chicken

Portuguese marinated chicken pieces, grilled until tender and juicy

Seafood Skewers

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

ACCOMPANIMENTS

Condiments

Fresh lemon wedges, Aioli, Seafood cocktail sauce

A selection of freshly baked bread rolls with butter

SALADS

Leafy Green

A variety of lettuce, lightly tossed with a classic combination of tomatoes, Spanish onion, cucumber and carrot, with Balsamic dressing

Rocket Parmesan and Pear

Rocket lettuce, hand shaved Parmesan cheese, cherry tomatoes, Spanish onion and fresh pear, served with a Raspberry dressing

Classic Potato

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

DESSERT

A selection of petite desserts





Extravaganza Seafood Menu

\$94.90 (Inc. GST) – minimum 40 guests

This 5 star Extravaganza Menu is designed to impress the most discerning tastes in seafood. Our chef will tantalise guests with the aroma of barbequed seafood, international flavours and create an unforgettable ambience.

APPETISERS ON ARRIVAL

Your selection of four items from Gourmet Cocktail Menu

Served on platters to the table

North Queensland prawns and seasonal Australian oysters natural

COLD BUFFET

Atlantic Salmon and Tuna Sashimi (seasonal)

Served with wasabi, pickled ginger and soy sauce

Chilled Morton Bay or Balmain bugs (seasonal)

Served with a Mediterranean salsa

Japanese Sushi

HOT BUFFET

Portuguese Marinated Chicken

Portuguese marinated chicken pieces, grilled until tender and juicy

Barramundi

Barramundi fillets grilled to perfection and served in your choice of a burre blanc sauce or tum yum coconut broth and fresh coriander

ACCOMPANIMENTS

Condiments

Fresh lemon wedges, Aioli, Seafood cocktail sauce

A selection of freshly baked bread rolls with butter

SALADS

Leafy Green

A variety of lettuce, lightly tossed with a classic combination of tomatoes, Spanish onion, cucumber and carrot, with Balsamic dressing

Rocket Parmesan and Pear

Rocket lettuce, hand shaved Parmesan cheese, cherry tomatoes, Spanish onion and fresh pear, served with a Raspberry dressing

Classic Potato

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

DESSERT

Fresh fruit and a selection of fine cheeses

