

103 Marine Tce
 GERALDTON WA 6530
 ABN: 58406310098
 PH: 0899654999 FAX: 0899652199

SEMI COCKTAIL STYLE MENU
\$60.00 PER PERSON

MINIMUM OF 60 PERSONS – 1 WEEK PRIOR NOTICE
ENTREES SERVES ON THE DECK PLEASE CHOOSE
2 ITEMS FROM COLUMN A, B & C - COLUMN - D, (EXTRA COST M/P)

A	B	C	D
<p>PITA CRISPS & HOME MADE DIPS</p> <p>BRUSHETTA – CHOPPED TOMATO, BASIL & GARLIC OIL</p> <p>PUMPERNICKEL BREADS OR MINI TOASTS ASSORTED TOPPINGS</p> <p>FRITTATA LAYERED MEDITERRANEAN BOUND IN CREAM & EGG</p> <p>VOL-A-VENTS ASSORTED TOPPINGS</p> <ul style="list-style-type: none"> - ASPARAGUS & CHEESE - LEEK, BACON & MUSHROOM 	<p>HOMEMADE FLAT BREAD PIZZAS – ASSORTED TOPPINGS</p> <ul style="list-style-type: none"> - ITALIAN MEATS, ROASTED CAPSICUM & BOCCONCINI - SMOKED SALMON, SPINACH, CAPERS, ARTICHOKE & CREAM CHEESE - PUMPKIN, SPINACH, FIELD MUSHROOMS & FETA <p>SALT & PEPPER SQUID WITH INDIAN AIOLI</p> <p>PARMESAN CRUSTED BUTTON MUSHROOM FILLED WITH SMOKED CHEESE & SPINACH</p> <p>NUT CRUSTED DEEP FRIED CAMEMBERT & PLUM COULIS</p> <p>SZECHUAN BEEF OR CHICKEN SKEWERS</p> <p>SATAY BEEF OR CHICKEN SKEWERS</p> <p>THAI CHICKEN OR FISH CAKE WITH GINGER & PLUM COULI</p>	<p>MINI BEEF MIGNONS WITH HORSERADISH CREAM</p> <p>ASSORTED NORI ROLLS</p> <p>GROUND CHICKEN, SPINACH & PUMPKIN BOUND IN PASTRY</p> <p>FETA, PUMPKIN & SPINACH BOUND IN PASTRY</p> <p>SESAME CRUSTED TASMANIAN FRESH SALMON PIECES WITH LIME MAYONNAISE</p>	<p>FISH COUJONS WITH LEMON AIOLI OR TARTARE</p> <p>VOL-A-VENTS ASSORTED TOPPINGS</p> <ul style="list-style-type: none"> - SEAFOOD



103 Marine Tce
 GERALDTON WA 6530
 ABN: 58406310098
 PH: 0899654999 FAX: 0899652199

MAINS ARE SERVED WHILST SEATED

MAINS

FISH

SIMPLY GRILLED
 CHOICE OF 3 SAUCES
 PLEASE CHOOSE ONE FOR THE MENU

- LEMON BUERRE BLANC
- LEMON DILL BUTTER
- LIME HOLLANDAISE

SALMON CHAR-CHAR

WHOLE ATLANTIC SALMON STEAK, LIGHTLY RUBBED WITH CHEMOULA, SERVED UPON SALAD OF WARM BABY POTATOES, ASPARAGUS, ROQUETTE, CHERRY TOMATOES & PEARS DRIZZLED WITH WALNUT & SEEDED MUSTARD DRESSING

CHICKEN

CASHEW NUT CRUSTED, ROLLED WITH CAMEMBERT CHEESE & SUNDRIED TOMATO
OR

CHICKEN BREAST ROLLED WITH CHORIZO BUTTER WRAPPED IN BACON & SERVED ON CRISPY POLENTA AND DRIZZLED WITH PAN JUICES
OR

PAN ROASTED BREAST OF CHICKEN ROLLED WITH SAGE & GARLIC BUTTER, WRAPPED IN BACON SERVED WITH PAN JUICES

RED MEAT

SCOTCH FILLET COOKED MEDIUM SERVED WITH ROASTED CAPSCIUM & CARAMELISED ONION JUS
OR

FILLET MIGNON SERVED WITH CABERNET JUS
OR

MUSTARD CRUSTED RACK OF LAMB SERVED WITH A MINTED CABERNET JUS

DESSERTS

DESSERTS

HOME MADE LAMINGTON ICE CREAM
OR

HOME MADE COLD SET CHEESE CAKE
OR

HOME MADE FRUIT ICE CREAM
OR

ROLLED PAVLOVA
OR

CHEESE PLATTER FOR TABLE - **NOT INDIVIDUAL**

DUO OF ROLLED PAVLOVA & SERVED WITH HOME MADE ICE CREAM
(\$2.00 EXTRA PER PERSON)

ON THE TABLE

SALADS

MIXED SALADS ON TABLE AND GOURMET POTATOES
OR
 DUCHESS POTATOES

VEGETABLES
OR
 CAESAR SALADS
\$2.00 EXTRA PER PERSON

TEA/COFFEE

TEA OR COFFEE

SERVED BUFFET STYLE

PLEASE NOTE PRICES MAY VARY DUE TO CIRCUMSTANCES BEYOND OUR CONTROL VALID FOR 3 MONTHS FROM RECEIVING PROSPECTUS