

Coral Coast

CATERING

To all those who love great food ...



Formal / Sit Down



Formal

The formal packages consist of three menus, the Deluxe, the Premium and the Platinum. If these menus do not cater to your needs, please do not hesitate to ask to speak to our chef and, like all our menus, we can design one to meet your requirements. We cater for all size functions starting with 30 guests.

These menus can be served to your guests alternative drop or banquet style, with three entrees and 3 mains served to the table for a shared platters banquet.

Banquet style incurs a surcharge of 15%.

Packages

Deluxe Package

\$66.90 per person

Minimum 50 Guests

Premium Package

\$82.90 per person

Minimum 40 Guests

Platinum Package

\$89.90 per person

Minimum 30 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.

Children aged 5 to 10 eat half price and children under 5 eat free

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 \$70 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 buffet 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 \$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





Formal

Deluxe Menu

\$66.90 per person – minimum 50 guests

For alternative drop service choose two entree and two main courses

Your choices are served with an accompanying selection of breads

ENTRÉE

Smoked Salmon Salad

Smoked Salmon mixed with cream cheese, mesclun lettuce, Spanish onion, cherry tomatoes, guacamole, capers and champagne dressing.

Chermoula Chicken Salad

A whole chicken is rubbed with Moroccan herbs and spices and slow cooked. The meat is taken off the bone and tossed through a salad of Mesclun lettuce, Spanish onion, Cherry Tomatoes, cucumber and finished with a chermoula dressing.

Mushroom, Spinach & Feta Arancini balls

Risotto rice balls served with spicy Tomato dipping sauce & Aioli

Barramundi or Duck Spring Rolls

Deep fried spring rolls with Thai paw paw salad and dipping sauce

MAINS

Reef Fish

Grilled seasonal reef fish served on a bed of Bok Choy and roasted rosemary chat potatoes and a beurre blanc sauce.

Pork Belly

Twice cooked pork belly served crispy with bok choy, char sui and coriander sauce on jasmine rice.

Rib Fillet

Rib Fillet of Tablelands grain fed yearling, cooked medium rare, served on roast garlic puree, with broccolini, sweet potato chips and red wine sauce

Filo Parcels

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

DESSERT

Petite portions of assorted cakes and slices





Formal

Premium Menu

\$82.90 per person – minimum 40 guests

For alternative drop service choose two entree and two main courses

APPETIZERS

A choice of three items from our cocktail menu.

ENTRÉE

Barramundi or Duck Spring Rolls

Deep fried spring rolls with Thai paw paw salza salad and Nam Jim dipping sauce

Thai beef salad

Tablelands sirloin marinated with garlic ,ginger and chilli and served with lettuce, coriander, mint, Thai basil, beanshoots, carrot, cherry tomatoes , cucumber and finished with toasted peanuts , fried onions and drizzled with Thai sesame dressing

Vietnamese Duck salad

Marinated duck strips tossed with fresh herb salad Toasted peanuts and Tum Yum Chilli lime dressing.

Fried Camembert

Fried camembert cheese served with petite salad and cinnamon wild berry sauce.

MAINS

Your choices are served with an accompanying selection of breads

Barramundi

Grilled Barramundi served on a bed of roasted rosemary chat potatoes, bok choy and a beurre blanc sauce.

Roast Pork

Roast Pork stuffed and rolled with caramelised onions, ciabatta bread, thyme and caraway seeds, served on a bed of roasted garlic and potato puree and red wine jus.

Filo Parcels

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

Stuffed Chicken Breast

Chicken breast stuffed with, Baby spinach, sun dried tomatoes, camembert wrapped in prosciutto, served on rosemary potatoes with seeded mustard cream sauce.

DESSERT

Petite portions of assorted cakes and slices





Formal

Platinum Menu

\$89.90 per person – minimum 30 guests

For alternative drop service choose two entree and two main courses

APPETIZERS

Selection of four canapés

Select 4 canapés from our cocktail menu

Your choices are served with an accompanying selection of breads

ENTRÉE

Fried Camembert

Fried camembert cheese served with petite salad and cinnamon wild berry sauce.

Smoked Salmon

Smoked Salmon salad with cream cheese, mesclun lettuce, cherry tomato, Spanish onion, baby capers, guacamole with Champagne dressing.

Vietnamese Duck salad

Marinated duck strips tossed with fresh herb salad Toasted peanuts and Tum Yum Chilli lime dressing.

Oysters

Half a dozen freshly shucked Coffin Bay oysters served as either Natural, Kilpatrick or Mornay

MAINS

Chicken Breast

Stuffed breast with baby spinach, camembert, and sun dried tomato wrapped in Prosciutto served on Rosemary Chat Potatoes with seeded mustard cream sauce

Lamb Wellington

Lamb Wellington, stuffed with spinach, fontina cheese, roast capsicum and served on potato puree with a rosemary jus.

Barramundi

Grilled Barramundi served on a bed of roasted rosemary chat potatoes, bok choy and a beurre blanc sauce.

Fillet Mignon

Tablelands eye fillet wrapped in prosciutto on a bed of sweet potato puree, broccolini and red wine jus.

DESSERT

A selection of cheeses served with fruits, crackers and crostini or a selection of petite cake portions

