

# Shared Table Platters



PRICES TO  
30/06/2011

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**Package 1 ~ SHARED TABLE PLATTERS 2 COURSE – 2hrs SERVICE \$45.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Shared Table Platters – Choose 2 Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables

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**Package 2 ~ SHARED TABLE PLATTERS 3 COURSE – 3hrs SERVICE \$60.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Shared Table Platters – Choose Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables
- Desserts – Choose 2 Desserts

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**Package 3 ~ SHARED TABLE PLATTERS 4 COURSE – 4hrs SERVICE \$75.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Soup – Choose 2 Soups
- Shared Table Platters – Choose Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables
- Desserts – Choose 2 Desserts

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**Package 4 ~ SHARED TABLE PLATTERS 5 COURSE – 5hrs SERVICE \$90.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Appetiser – Chefs' Selection
- Soup – Choose 2 Soups
- Shared Table Platters – Choose Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables
- Desserts – Choose 2 Desserts

Pricing Excl. GST

## SHARED TABLE PLATTERS PACKAGES INCLUSIONS;

- Chef and Kitchen Staff
- Food Service -Wait Staff Ratio 1:30 guests
- Crockery & Cutlery and napkins
- Condiments

**SHARE TABLE PLATTERS MENU**

- Pre-Dinner Canapés** - Chefs' Selection  
- 3 types of Canapés
- Breads** - Bread Rolls served with portion butter  
- Bread Loaves served with flavour oil
- Appetiser** - Chefs' Selection
- Soup** - Cream of Pumpkin  
- Pea & Ham  
- Potato & Leek  
- Cream of Mushroom  
- Minestrone  
- French Onion  
- Spring Vegetable  
- Chicken & Corn
- Shared Table Platters** - Grilled 2 Point Lamb rack seasoned with Native Bush flavours  
- Kangaroo Roast influenced with Australian Native pepper rub served with a chocolate jus  
- Atlantic Salmon Steak with a infused citrus burnt butter sauce  
- Pork Spare Ribs blasted with a Jim Beam bbq sauce  
- Lamb Shanks double braise in a rich red wine sauce  
- Porterhouse Steak cooked medium served with a deep cab sav jus  
- Breast of Chicken filled with baby spinach, Persian fetta & sundried tomato  
- Chicken Marsala  
- Butter Chicken (mild) served with fragrant jasmine rice  
- Thai Green Chicken Curry served with rice  
- Beef Lasagne  
- Spinach & Ricotta Cannelloni  
- Roasted Vegetable Frittata
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| <b>Salads</b> | - Tossed Green Garden<br>- Roasted Mediterranean<br>- Caesar<br>- Coleslaw<br>- Greek<br>- Waldorf<br>- Sweet Potato & Snow Peas<br>- Creamy Potato<br>- Rice | <b>Vegetables</b> | - Roast Chat Potatoes<br>- Potato Mash<br>- Roast Carrots<br>- Spiced Roast Pumpkin<br>- Medley of Green Vegetables<br>- Panache of Vegetables<br>- Corn on the Cob<br>- Ratatouille<br>- Cauliflower w cheese sauce |
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- Desserts** - Lemon & Lime Citrus Tart  
- Baked Cheesecake  
- Wildberry Cheesecake  
- Chocolate Mousse  
- Raspberry Pavlova Roulade  
- Mississippi Mud Cake  
- Flourless Orange & Almond Cake  
- Blueberry & Almond Cream Tart  
- Sticky Date Pudding  
- Pavlova topped with Fresh Fruit