



**BRASSERIE ON PENSHURST
CATERING**

**FUNCTION MENUS
2019**

MORNING / AFTERNOON TEA MENU

Menu 1

\$8.50 per person

(30 person minimum)

Assorted Sandwich Platter

Tea & Coffee

Menu 2

\$14.00 per person

(30 person minimum)

Assorted Sandwich Platter

Mini pies

Sausage Rolls

Mini Vegetarian Spring rolls

Tea & Coffee

Menu 3

\$18.00 per person

(30 person minimum)

Sandwich Platter

Cocktail Frankfurts

Vegetarian Spring Rolls

Mini Quiches

Vegetarian Samosa

Tea & Coffee

Morning /Afternoon Tea Additions

Price per person (Min 25 People)

Assorted Biscuits	\$2.50
Choc Chip Cookies	\$3.00
Assorted Slices	\$4.00
Assorted Melting Moments	\$4.50
Seasonal Fresh Fruit Platter	\$4.80
Assorted Friands	\$5.00
Assorted Mini Muffins	\$5.00
Mini Scone	\$5.00
Banana Bread	\$5.00
Fried Dim Sims	\$4.00
Steamed B.B.Q Pork Bun	\$4.00
Fried Fish Cocktails	\$5.00
Tea & Coffee	\$2.00pp

(gf) Gluten Free products are available on request and have an additional charge.

Menus are subject to change without notice due to seasonal produce price & availability.

Please note.. All menu prices are subject to a public holiday surcharge of 10%

COCKTAIL FINGER FOOD

(30 person minimum)

Create your own menu from the following selection;

Cocktail Finger Food

Mini Vegetarian Spring Roll
Mini Party Pies
Sausage Roll
Assorted Mini Quiche
Bacon & Tomato Quiche
Vegetarian Samosa
Assorted Club Sandwich
Fish Cocktail with tartare sauce
Cocktail Frankfurts
Marinated Chicken Wings
Crumbed Calamari Rings
Bruschetta

Gourmet Selections

Mini Beef Burger (1 per guest)
Satay Chicken Skewer (1 per guest)
Spinach & Cheese Triangles
Thai Fish Cake
Chicken Kiev Cocktail Bites
Mushroom & Spinach Arancini Balls
Deep Fried Dim Sim
Meat Lovers Pizza
Wedges—Sour Cream & Chives
Grilled Prawn with Guacamole on Toasted Crouton

Add Items

Prawn Cocktail	\$7.50 per person
Smoked Salmon & Avocado Tart (2 servings per guest)	\$8.00 per person
Grilled Prawn with Sweet Chilli Sauce in Lettuce Cup	\$8.50 per person

6 Items	\$18.00 per person
7 Items	\$20.00 per person
8 Items	\$22.00 per person

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CLASSIC ROAST BUFFET

\$24.00 per person (30 person minimum)

Children U12 = 25% off Buffet Price

Baked Bread Roll & Butter

Self Served Tea & Coffee

Your choice of two (2) of the following Roasts with Gravy;

Roast Pork

Roast Yearling Beef

Carved Honey Baked Leg Ham

Roast Chicken

Served with;

Golden Baked Potato & Baked Pumpkin

Add two (2) of the following selection;

Cauliflower Mornay

Steamed (2) Seasonal Vegetables

Garden Salad

Penne & Pesto Pasta Salad

Classic Greek Salad

Self Served Tea & Coffee

Extra Roast Selection \$3.00 per person extra

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COMBINATION BUFFET MENU

\$29.00 per person (30 person minimum)

Children U12 = 25% off Buffet Price

Baked Bread Roll & Butter

Self Served tea & Coffee

Your Choice of (3) of the following selection;

Grilled Chicken with Sweet Chilli Sauce or rich mushroom gravy

Fish Fillet with Lime & Soy Sauce

Crumbed Veal Schnitzel and Gravy

Lamb & Rosemary Sausage

Thai Style Panang Chicken or Beef with Rice

Meatball Penne with Red Sauce

Ravioli in Pumpkin Sauce with Fresh Basil & Sour Cream

Served with;

Baked Potato & Baked Pumpkin

Add (3) of the following Selection;

Steamed Seasonal Vegetables

Classic Greek Salad with Feta Cheese

Garden Mixed Salad

Potato & Egg Mayo & Chives & Salad

Ceaser Salad with Croutons, Bacon & Parmesan

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CLASSIC BUFFET MENU

\$35.00 per person (30 person minimum)

Children U12 = 25% off Buffet Price

Baked Bread Roll & Butter

Self Served Tea & Coffee

Antipasto Platter (Grilled Vegies, Salami, Mortadella, Olives, Feta & Dipping Sauce)

-Platter served to your table on arrival-

Your choice of three (3) of the following selection;

150gm Scotch Fillet & Red Wine Mushroom Gravy

Marinated Chicken Fillet

Fish Fillet with Sweet Chilli Sauce & Fresh Coriander

Lamb & Rosemary Sausage

Beef Stroganoff

Served with any three (3) of the following Selection;

Baked Potato & Baked Pumpkin

Sautee Mushroom & Grilled Onion

Penne Pasta with Creamy Tomato & Red Onion

Salt Baked Jacket Potato with Sour Cream & Chives

Classic garden salad

Bread Roll

Tea & Coffee

Add \$7.50 per guest for Entrée Prawn Cocktail

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PLATTERS

Each platter serves 10 people

Cheese Platter (Selection of Cheese served with Crackers, Biscuits & Muscatels)	\$80.00
Elegant Cheese & Fruit Platter (Brie, Feta, Cheddar, Seasonal Fruit & Crackers)	\$85.00
Antipasto Platter (Grilled Vegetables, Salami & Mortadella)	\$85.00
Cold Meat & Cheese Platter with Tzatziki & Hummus	\$88.00
Mezze Platter (Satay Chicken Skewer, Chorizo, Olives, Feta, Dip & Flatbread)	\$100.00

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DESSERTS

One Choice \$6.00 per head (30 person minimum)

Two Choice \$6.50 per head (40 person minimum)

Raspberry Rough Cake with Chantilly Cream

Tiramisu with Strawberry Compote & Chantilly Cream

White Chocolate Cheesecake with Ice Cream

Blueberry Cheesecake with Berry Glaze & Chantilly Cream

Orange & Poppy Seed with Ice Cream

Warm Sticky Date Pudding & Butterscotch Sauce & Ice Cream

Pavlova with Fresh Fruit Coulis & Chantilly Cream

Apple Crumble with Warm Custard

Chocolate Mud Cake

BYO Cake

You're welcome to bring your own cake to celebrate your occasion

A \$1.00 per person service fee may apply

However, if dessert is included in your package this fee may be waived

Plates, napkins and forks will be provided

A knife will also be provided and we will portion up your cake and set on a buffet table for your guests to help themselves

Note, we request you specify a time, no later than 21:00 for our staff to portion up your cake

Should you wish for a staff member to stay later to assist, additional charges may apply

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