



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

Satay Chicken Skewers
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

\$26.00 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

\$31.00 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

\$37.00 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 10-12 people

Assorted Sandwich Platter (What sandwiches)	\$60.00
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

DESSERTS

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

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

Tiramisu with Strawberry Compote & Ice Cream

Strawberry Vanilla Cream Cheesecake with Berry Glaze & Chantilly Cream

Orange & Poppy Seed Cake with Ice Cream

Warm Sticky Date Pudding with Butterscotch Sauce & Ice Cream

Pavlova with Fresh Fruit Coulis & Chantilly Cream

Apple Crumble with Warm Custard

Jamaican Chocolate Mud Cake

Passionfruit Mango Mousse with Ice Cream

Passionfruit Vanilla Cake with Ice Cream

Carrot & Walnut Cake with Chantilly Cream or Ice Cream

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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