



**BRASSERIE ON PENSHURST  
CATERING**

**FUNCTION MENU**

# MORNING / AFTERNOON TEA

## Menu 1

**\$8 Per Person**

**30 Person Minimum**

Assorted Sandwich Platter

Self Serve Tea & Coffee

## Menu 2

**\$18 Per Person**

**30 Person Minimum**

Assorted Sandwich Platter

Mini Vegetarian Spring Rolls

Mini Beef Pies

Mini Sausage Rolls

Self Serve Tea & Coffee

## Menu 3

**\$20 Per Person**

**30 Person Minimum**

Assorted Sandwich Platter

Mini Vegetarian Spring Rolls

Mini Beef Pies

Mini Sausage Rolls

Deep Fried Dim Sims

Self Serve Tea & Coffee

## Additions

**Price Per Person—2 Serves**

**30 Person Minimum**

◆ Assorted Biscuits	\$2.50	◆ Deep Fried Dim Sim	\$5.00
◆ Assorted Slice	\$6.00	◆ Homemade Mini Quiche	\$6.00
◆ Assorted Melting Moment	\$7.00	◆ Steamed BBQ Pork Bun	\$7.00
◆ Assorted Friands	\$7.00	◆ Fried Fish Cocktail	\$7.00
◆ Assorted Mini Muffins	\$7.00	◆ Seasonal Fresh Fruit	\$9.00
◆ Banana Bread	\$8.00	◆ Tea & Coffee	\$2.00
◆ Scone w/ Cream & Jam	\$9.00	◆ Tea/Coffee & Biscuits	\$3.00

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

Price Per Person  
30 Person Minimum

## Create your own menu from the following selection

Price Per Person

6 Item Selection	\$20
7 Item Selection	\$22
8 Item Selection	\$24

- ◆ Assorted Mini Quiche
- ◆ Assorted Sandwiches
- ◆ Mini Beef Party Pies
- ◆ Mini Sausage Rolls
- ◆ Cocktail Frankfurt's
- ◆ Chicken Kiev Cocktail Bites
- ◆ Crumbed Calamari Rings
- ◆ Deep Fried Dim Sim
- ◆ Fish Cocktail w/ Tartare Sauce
- ◆ Deep Fried Wantons
- ◆ Meat Lovers Pizza
- ◆ Mini Vegetarian Spring Roll
- ◆ Mushroom & Spinach Arancini Balls
- ◆ Satay Chicken Skewers
- ◆ Spinach & Cheese Triangles
- ◆ Thai Fish Cake
- ◆ Vegetarian Samosa
- ◆ Marinated Chicken Wings
- ◆ Wedges with Sour Cream & Chives

## Additions

Price Per Person  
30 Person Minimum

- ◆ Smoked Salmon and Avocado Tart x 3 \$10.00
- ◆ Grilled Prawn Lettuce Cup with Sweet Chilli Sauce x 3 \$10.00

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# **CLASSIC ROAST BUFFET**

\$29 Per Person

30 Person Minimum

Children U12 20% Discount

Fresh Baked Bread Roll & Butter

Self Served Tea & Coffee

## ***Choose any Two Selections***

Roast Pork

Roast Yearling Beef

Roast Chicken

## ***Served with***

Golden Baked Potato

Baked Pumpkin

Gravy

## ***Choose any Two Selections***

Cauliflower Mornay

Steamed Seasonal Vegetables

Garden Salad

Penne & Pesto Pasta Salad

Classic Greek Salad

*Additional Roast Selection is \$5.00pp Extra*

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# COMBINATION BUFFET MENU

\$38 Per Person

30 Person Minimum

Children U12 20% Discount

Fresh Baked Bread Roll & Butter

Self Served Tea & Coffee

## ***Choose any Three Selections***

Grilled Chicken w/ Sweet Chilli Sauce or Rich Mushroom Gravy

Fish Fillet with Lime & Soy Sauce

Crumbed Veal Schnitzel with Gravy

Lamb & Rosemary Sausage

Stir Fried Curry Chicken / Beef with Rice

Meatball Penne in Red Sauce

Ravioli in Pumpkin Sauce with Fresh Basil & Sour Cream

## ***Served with***

Golden Baked Potato

Baked Pumpkin

## ***Choose any Three Selections***

Steamed Seasonal Vegetables

Classic Greek Salad with Feta

Garden Mixed Salad

Potato Salad with Egg Mayo & Chives

Caesar Salad with Croutons, Bacon & Parmesan

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# CLASSIC BUFFET MENU

\$44 Per Person

30 Person Minimum

Children U12 20% Discount

Fresh Baked Bread Roll & Butter

Self Served Tea & Coffee

Antipasto Platter

*Salami, Mortadella, Olives, Feta, Hummus and Tzatziki*

-Platter served to your tables on arrival-

## ***Choose any Three Selections***

150g Scotch Fillet with Red Wine Mushroom Sauce

Marinated Chicken Fillet

Fish Fillet w/ Sweet Chilli Sauce & Fresh Coriander

Lamb & Rosemary Sausage

Beef Stroganoff

## ***Served with***

Golden Baked Potato

Baked Pumpkin

## ***Choose any Three Selections***

Sautéed Mushroom and Grilled Onion

Penne Pasta with Creamy Tomato & Red Onion

Salt Baked Jacket Potato with Sour Cream & Chives

Classic Garden Salad

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# **PLATTERS**

Platter Serves up to 10

## **Assorted Sandwich Platter**

2 Platter Minimum

\$90

## **Cheese Platter**

Selection of Cheese served with Crackers, Biscuits & Muscatels

\$100

## **Antipasto Platter**

Salami & Mortadella, Olives, Feta. Hummus and Tzatziki

\$120

## **Elegant Cheese & Fruit Platter**

Brie, Feta, Cheddar, Seasonal Fruit & Crackers

\$120

## **Cold Meat & Cheese Platter with Tzatziki & Hummus**

Selection of Cheese served with Crackers, Biscuits & Muscatels

\$120

## **Mezze Platter**

Satay Chicken Skewers, Chorizo, Olives, Feta, Dip & Flatbread

\$140

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# DESSERTS

\$8 Per Person  
30 Person Minimum

Apple Crumble with Warm Custard

Carrot & Walnut Cake with Chantilly Cream / Ice Cream

Jamaican Chocolate Mud Cake

Orange Poppy Seed Cake with Ice Cream

Passionfruit Mango Mousse with Ice Cream

Passionfruit Vanilla Cake with Ice Cream

Pavlova with Fresh Fruit Coulis and Chantilly Cream

Strawberry Vanilla Cream Cheesecake w/ Berry Glaze & Chantilly Cream

Tiramisu with Strawberry Compote and Ice Cream

Warm Sticky Date Pudding with Butterscotch Sauce and 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, cutlery & a knife will be provided

We will portion up your cake and set it 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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