



BRASSERIE ON PENSHURST CATERING

FUNCTION MENU

Menu Update August 2023

MORNING / AFTERNOON TEA

Menu 1

\$12 Per Person
30 Person Minimum

Assorted Sandwich Platter
Self Serve Tea & Coffee

Menu 2

\$20 Per Person
30 Person Minimum

Assorted Sandwich Platter
Mini Vegetarian Spring Rolls
Mini Beef Pies
Mini Sausage Rolls
Self Serve Tea & Coffee

Menu 3

\$22 Per Person
30 Person Minimum

Assorted Sandwich Platter
Mini Vegetarian Spring Rolls
Mini Beef Pies
Mini Sausage Rolls
Vegetarian Samosa
Self Serve Tea & Coffee

Additions

Price Per Person—2 Serves

30 Person Minimum

◆ Assorted Biscuits	\$2.50	◆ Deep Fried Dim Sim	\$6.00
◆ Assorted Slice	\$7.00	◆ Homemade Mini Quiche	\$7.00
◆ 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	◆ Tea & Coffee	\$2.00
◆ Banana Bread	\$8.00	◆ Tea/Coffee & Biscuits	\$3.00
◆ Scone w/ Cream & Jam	\$9.00		

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 15%.

COCKTAIL FINGER FOOD

Price Per Person
30 Person Minimum

Create your own menu from the following selection

Price Per Person

6 Item Selection	\$22
7 Item Selection	\$24
8 Item Selection	\$26

- ◆ 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
- ◆ Mini Vegetarian Spring Roll
- ◆ Mushroom & Spinach Arancini Balls
- ◆ Spinach & Cheese Triangles
- ◆ Thai Fish Cake
- ◆ Vegetarian Samosa
- ◆ Marinated Chicken Wings
- ◆ Wedges with Sour Cream & Chives
- ◆ Satay Chicken Skewers **+\$2 extra**

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

\$30 Per Person
30 Person Minimum

Fresh Baked Bread Roll & Butter

Self Serve Tea & Coffee

Choose any Two Selections

Roast Pork

Roast Yearling Beef

Roast Chicken

Additional Roast Selection is \$5pp Extra

Served with

Golden Baked Potato

Baked Pumpkin

Gravy

Choose any Two Selections

Steamed Seasonal Vegetables

Cauliflower Mornay

Mixed Garden Salad

Classic Greek Salad

Penne Pesto Pasta Salad

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COMBINATION BUFFET MENU

\$42 Per Person
30 Person Minimum

Fresh Baked Bread Roll & Butter

Self Serve Tea & Coffee

Choose any Three Selections

Grilled Chicken Breast with Rich Mushroom Gravy or Pepper Sauce

Grilled Fish Fillets with Sweet Chilli Sauce & Fresh Coriander OR Lime & Soy Sauce

Ravioli in Pumpkin Sauce with Fresh Basil & Sour Cream

Stir Fried Curry Chicken OR Beef with Steamed Rice

Deep Fried Sweet & Sour Pork OR Chicken with Steamed Rice

Served with

Golden Baked Potato

Baked Pumpkin

Choose any Three Selections

Steamed Seasonal Vegetables

Potato Salad with Chives

Mixed Garden Salad

Penne Pesto Pasta Salad

Sautee Mushrooms & Grilled Onion

Salt Baked Jacket Potato with Sour Cream

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2 OR 3 COURSE BUFFET MENU

2 Courses \$50 Per Person
3 Courses \$59 Per Person
40 Person Minimum

Fresh Baked Bread Roll & Butter
Self Serve Tea & Coffee

Choose any Two Selections — Alternate Serve

Mixed Entrée (2 Spring Roll, 2 Thai Fish Cake & 2 Deep Fried Wanton)

Crumbed Prawn Cutlet & Prawn Chips

Prawn Cocktail

Pumpkin Soup

Choose any Two Selections — Alternate Serve

Grilled Barramundi with Creamy Garlic Sauce

Slow Roast Beef with Gravy

Grilled Chicken Breast with Pepper Sauce

Oven Baked Lamb Shank & Gravy

Served with

Steamed Seasonal Vegetables

Choose any Two Selections — Alternate Serve

Passionfruit Mango Mousse & Ice Cream

Pavlova with Fresh Fruit & Chantilly Cream

Tiramisu & Ice Cream

Chocolate Mud Cake & Ice Cream

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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

Fresh Seasonal Fruit Platter

\$120

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

\$160

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DESSERTS

\$9 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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