



School Graduation & Junior Sport Club menu 9-17years 2/05/2019

Prices are subject to change and some items are subject to availability.
Additional 10% GST applies

We can be flexible with the menus and custom menu's can be put together upon request.

Includes tables and linen for buffet, all crockery, cutlery and all food service equipment required.

We require a minimum of 45 guests to include professional service staff to cook, prepare, serve and clear away.

Hire of linen, glassware, other equipment and set up available upon request.

Delivery/set up fee may apply.

Menu 1 - Classic buffet

\$26.50 pp

Mains - choose one meat and one vegetarian

Roast Beef with traditional rich gravy & mustard

Marinated chicken tenderloins (GF)

Roast Pork w, apple sauce and rich gravy

Creamy tomato cheesy pasta bake(V)

Macaroni cheese (V)

Creamy pesto penne (V)

Seasoned roast Potato(GF) or Creamy potato bake

Medley of steamed broccoli, carrot and baby corn cobette (GF)

Traditional Garden salad with choice of dressing included (GF)

Cheesy slaw

Bread with butter portions included

Dessert

-Assorted cheesecake bites 1pp

-Mini passionfruit Pavlovas w, fresh cream (GF) 1pp

Served with

Fresh seasonal fruit platters (GF)

Add canapes to start (choose 3) – 30 min service \$8.50 per person

-House sausage rolls -Satay chicken skewers(gf) -Mini bruschetta (v)

-Assorted sushi(gf) -King island beef petite pies -Mini risotto balls (v)



School Disco finger food platter menu - \$12.00 per person

Delivered on disposable platters. Service staff available if required.

Choose five(5) of the following items
(7 pieces per person)

- Mini cupcakes blue or pink icing
- Ham and cheese finger sandwiches
- Mini king island beef Party pies
- Mini sausage rolls
- Carrot, celery and cheese sticks w, dip
- Mini frank sausage
- Dino chicken nuggets
- Mini spring rolls (V)
- Assorted sushi

Choose One (1) substantial

- Mini frank sausage hot dogs
- Beef slider with cheese, and lettuce
- Pizza single

Menu 2 - Roast meat rolls buffet – drop off only - \$22.50

Choice of one (1) meats

Tender Roast Beef with seeded mustard and our famous gravy
Succulent Roast pork with apple sauce and our famous gravy

Fresh long Bakery rolls (1/2 large roll per person)

Creamy potato bake or chat jacket potato w, sour cream

Choice of two (2) of the following Salads *see salad menu for more options

Classic Caesar



Rocket fetta beetroot with walnuts corn and Spanish onion
Summer pasta salad
Classic slaw
Mediterranean rice salad
Leafy Greek
Traditional garden w, dressing

Dessert

Assorted cheese cake bites (2 per person)
Fresh seasonal fruit platter

All delivered in disposable trays, includes napkins, disposable plates and cutlery
Service staff and china crockery/cutlery available on request

Menu 3 - Premium Buffet

\$48.00 pp

Choose three (3) of the following Mains

Seasoned chicken breast wrapped in prosciutto (GF)
Herb crusted Lamb cutlets w, sauce soubise (GF)
Braised steak medallions w, mushroom demi glaze (GF option)
Grilled snapper in a lemon and parsley sauce (GF)
Roast pork or beef w, gravy
Sticky red pork belly (GF)
Chicken and pumpkin curry w, jasmine rice (GF) (V option)
Gnocchi or fettucini in a creamy white wine and mushroom sauce (V option)
Pumpkin and sage ravioli w, tomato basil sauce (V)
Macaroni cheese with bacon

Choice of three (3) of the following Sides

Garlic and herb smash potatoes(GF)
Seasoned roasted root vegetables(GF)
Seasoned seasonal greens(GF)
Steamed colourful vegetable medley(GF)
Honey roasted carrots w, almond flakes(GF)

Choice of three (3) of the following Salads

Mediterranean pearl cous cous
Leafy Greek Salad(GF)



Rocket parmesan cherry tomato and bacon salad (GF)
Spinach, fetta and beetroot(GF)
Roast pumpkin spinach feta pasta salad
Served with Dinner rolls with butter portions

Desserts- choose 2 of the below

- Individual sticky date puddings with butterscotch sauce
 - Individual chocolate pudding w, chocolate sauce
 - Home-style Apple pie
 - Individual Pavlova w, fresh fruit and cream(GF)
- OR
- Assorted gourmet cake bites (3 per person)

Served with -Seasonal Fruit Platters and fresh whipped cream(GF)