School Graduation & Junior Sport Club menu
9-16years 01/02/2026

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 menus can be put together upon request.
Menu 1-3; Includes tables and linen for buffet, all crockery, cutlery and all food service equipment required. We require a minimum of 50 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 $40.10 pp

Mains - choose one meat and one vegetarian
Roast Beef with traditional rich gravy & mustard **+$1.00pp**
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
-Mini passionfruit Pavlovas w, fresh cream (GF) 1pp
Served with
Fresh seasonal fruit platters (GF)

IMPRESSIONS
CATERING

Menu 2 - Premium Buffet $56.10 pp

Choose three (3) of the following Mains – Two meat and One Vegetarian option
Pesto chicken breast, prosciutto crumble (GF)
Succulent roast pork, rich gravy & apple sauce (GF)
Tender roast Beef with traditional rich gravy & mustard (GF) **+$1.00pp**
Braised porterhouse steak, rich gravy (GF) **+$1.50pp**
Grilled snapper in a lemon and parsley butter (GF)
Crispy pork belly (GF)
Cauliflower and pumpkin curry w, jasmine rice (GF) (V)
Creamy white wine and mushroom gnocchi (V option)
Pumpkin and sage ravioli w, tomato basil sauce (V)

Sides
Garlic and herb crushed potatoes (GF)
Seasoned roasted root vegetables (GF)
Steamed colourful vegetable medley (GF)

Choice of three (3) of the following Salads
Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (GF)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, pine nuts, white wine vinaigrette (GF)
Baby Spinach, beetroot, feta, Walnuts, Sweet corn, Spanish onion, Red Wine Vinegar (GF)
Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan
Mediterranean pearl cous cous

Served with Dinner rolls with butter portions

Desserts- choose 2 of the below – One serve per person 50/50
- Individual sticky date puddings with butterscotch sauce
-Individual chocolate pudding w, chocolate sauce
-Lemon Cheesecake
-Individual Pavlova w, fresh fruit, and cream (GF)
OR
-Assorted gourmet cake bites (3 per person)

Served with -Seasonal Fruit Platters (GF)

Menu 3 – 2 course plated meal - $54.30 per person

Mains - choose one
Roast Beef with traditional rich gravy, silky mash, roast vegetable medley (GF) **+$1.00pp**
Seasoned chicken breast, silky mash, creamy mushroom sauce, steamed vegetable medley (GF)
Baked snapper, creamy garlic sauce, herb crushed potato, steamed vegetable medley (GF)

Bread with butter portions set on tables on arrival

Dessert - Choose one
Individual passionfruit Pavlovas w, fresh fruit and lightly whipped cream (GF)
Lemon cheesecake, strawberry compote , whipped cream
Individual chocolate cake, white chocolate drizzle, lightly whipped cream

Upgrade to alternate main $4.00 per person
Add a vegetable soup entrée $7.00 per person (includes extra staff time)

Menu 4 - Roast meat rolls buffet – drop off only - $29.75 per person

Choice of one (1) meats
Tender Roast Beef with seeded mustard and our famous gravy **+$1.00pp**
Succulent Roast pork with apple sauce and our famous gravy

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

Creamy potato bakes 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

Mini pavlova w, fresh fruit and lightly whipped cream (GF)
Fresh seasonal fruit platter

All delivered in disposable trays, includes napkins, disposable plates, and cutlery
Addition of service staff and China crockery/cutlery are available on request

Menu 5 - School Disco finger food platter menu -$20.00 per person

Delivered on disposable platters. Service staff available if required.
Includes biodegradable disposable plates and napkins

Choose five (5) of the following items

-Mini cupcakes blue or pink icing
-Ham and cheese sandwiches wedges
-Mini king island beef Party pies w, tomato sauce
-Mini house sausage rolls w, tomato sauce
-Carrot, celery and cheese sticks w, dip
-Mini frank sausage w, tomato sauce
-Meatball skewer, tomato sauce on the side
-Crumbed chicken strips w, aioli
-Ham Salami pizza scroll
-Mini spring rolls w, sweet chili sauce (V)
-Tuna and avocado mini sushi w, soy sauce (GF)

Choose One (1) substantial

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

Extras
Melon fruit platter $35.00- serves approx. 10
Fruit kebabs $ 3.50 each
Juice box $2.50 each
600ml water $2.95 each