

PRESTIGE CATERING AND EVENT HIRE – PRIVATE AND CORPORATE MENU

CHRISTMAS MENUS

BUFFET PRICES INCLUDE CROCKERY, CUTLERY, SERVIETTES, BUFFET LINEN (WHITE) AND UNIFORMED STAFF.
PLATE MENU PRICES INCLUDE CROCKERY, CUTLERY, LINEN SERVIETTES (WHITE), GUEST LINEN (WHITE, BASED
ON 10 GUESTS PER TABLE), TABLE TOP SET UP AND UNIFORMED STAFF.

BAR STAFF AVAILABLE AT AN ADDITIONAL CHARGE.

SPECIAL DIETS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.

MINIMUM CHARGE 20 ADULT GUESTS.

BOOKINGS WITH LESS THAN 45 ADULT GUESTS WILL INCUR A STAFFING CHARGE.

SATURDAYS AND SUNDAYS IN DECEMBER HAVE A MINIMUM CHARGE OF 50 ADULTS.

BUFFET MENU 1 \$34.90PP

CREAM OF PUMPKIN AND CINNAMON SOUP

MARINATED ROAST BEEF SERVED WITH PIPING HOT GRAVY AND DIJON MUSTARD
HONEY GLAZED LEG OF HAM

SERVED WITH

ROAST POTATOES
ROAST PUMPKIN
CAULIFLOWER AU GRATIN
BUTTERED CORN KERNELS
SELECTION OF CRUSTY BREAD ROLLS AND BUTTER

DESSERT

FRESH FRUIT SALAD SERVED WITH CHANTILLY CREAM

BUFFET MENU 2 \$37.90PP

MARINATED ROAST BEEF SERVED WITH PIPING HOT GRAVY AND DIJON MUSTARD
TENDER ROAST PORK WITH CRACKLING AND APPLE SAUCE
GRILLED RED SPOT EMPEROR FILLETS WITH LEMON AND CAPERS
PENNE CARBONARA

SERVED WITH

FRESH SEASONAL VEGETABLES
TOSSED GARDEN SALAD
ITALIAN PASTA SALAD
TROPICAL COLESLAW
STEAMED JACKET POTATOES WITH SOUR CREAM AND CHIVES
SELECTION OF CRUSTY BREAD ROLLS AND BUTTER

DESSERTS

APPLE STRUDEL SERVED WITH FRESH CREAM
PROFITEROLES FILLED WITH GRAND MARNIER PASTRY CREAM, TOPPED WITH RICH CHOCOLATE SAUCE AND
FRESH CREAM

BUFFET MENU 3 \$39.90PP

SEASONED BUFFE OF TURKEY SERVED WITH CRANBERRY SAUCE AND PIPING HOT GRAVY
HONEY GLAZED LEG OF HAM
SPINACH AND RICOTTA RAVIOLI IN A BUTTERNUT PUMPKIN AND GINGER SAUCE
RED SPOT EMPEROR FILLETS IN A WHITE WINE AND MUSHROOM CREAM SAUCE

SERVED WITH

ROAST POTATOES
ROAST PUMPKIN
CAULIFLOWER AU GRATIN
BUTTERED PEAS AND CORN
SELECTION OF CRUSTY BREAD ROLLS AND BUTTER

DESSERTS

CHRISTMAS PUDDING SERVED WITH TRADITIONAL BRANDY CUSTARD
TRIFLE – LAYERS OF SHERRY SOAKED SPONGE TOPPED WITH FRUIT, CUSTARD AND FRESH CREAM
FRESH FRUIT SALAD – SEASONAL FRUITS TOSSED IN PASSIONFRUIT SYRUP, SERVED WITH FRESH WHIPPED
CREAM

CHRISTMAS MENUS CONTINUED

PLATE SERVICE MENU 1 \$38.90PP

ENTREE

CREAM OF BUTTERNUT PUMPKIN AND CINNAMON SOUP TOPPED WITH HERBED CROUTONS, SERVED WITH A CRUSTY BREAD ROLL AND BUTTER

MAIN

PANFRIED BREAST OF CHICKEN WITH A WHITE WINE AND CHIVE CREAM SAUCE
ACCOMPANIED BY GARDEN FRESH VEGETABLES

DESSERT

PROFITEROLES FILLED WITH GRAND MARNIER PASTRY CREAM, TOPPED WITH RICH CHOCOLATE SAUCE AND SET ON CRÈME ANGLAISE

PLATE SERVICE MENU 2 \$39.90PP

ENTREE

VEAL AND PISTACHIO NUT TERRINE COMPLIMENTED BY SPICY FRUIT CHUTNEY AND SALAD GREENS SERVED WITH A CRUSTY BREAD ROLL AND BUTTER

MAIN

GRILLED FILLET OF RED SPOT EMPEROR, TOPPED WITH LEMON AND DILL BUTTER SAUCE
ACCOMPANIED BY GARDEN FRESH VEGETABLES

DESSERT

MINI PAVLOVA TOPPED WITH CREAM AND FRESH FRUIT, SERVED WITH RASPBERRY COULIS

PLATE SERVICE MENU 3 \$40.90PP

ENTREE

CREAM OF BUTTERNUT PUMPKIN AND GINGER SOUP, SERVED WITH A CRUSTY BREAD ROLL AND BUTTER

MAIN

ROAST TURKEY BREAST WITH HONEY GLAZED LEG HAM SERVED WITH CRANBERRY SAUCE AND PIPING HOT GRAVY
ACCOMPANIED BY GARDEN FRESH VEGETABLES

DESSERT

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY CUSTARD

PLATE SERVICE MENU 4 \$44.90PP

CANAPÉS ON ARRIVAL

ENTREE

COCKTAIL OF MARINATED PRAWNS SERVED ON SHREDDED LETTUCE WITH MARIE-ROSE DRESSING, GARNISHED WITH LEMON AND PARSLEY

MAIN COURSE

PAN ROASTED BREAST OF TURKEY AND ROSETTE OF LEG HAM, SERVED WITH A LIGHT GRAIN MUSTARD SAUCE
ACCOMPANIED BY GARDEN FRESH VEGETABLES

DESSERT

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY CUSTARD

TEA AND COFFEE, FRESHLY BREWED SERVED WITH CHOCOLATES