

PRESTIGE CATERING AND EVENT HIRE – CORPORATE MENU

MELBOURNE CUP LUNCHEONS

DELICIOUS BUFFETS PRESENTED FOR YOU TO SIT BACK AND ENJOY THE
“RACE THAT STOPS THE NATION”.

CROCKERY, CUTLERY AND SERVIETTES INCLUDED. MINIMUM 10 PEOPLE REQUIRED
AND 48 HOURS NOTICE ESSENTIAL. UNIFORMED STAFF AVAILABLE AT AN ADDITIONAL CHARGE.

COLD BUFFET MENU \$22.90PP

CRUSTY PICNIC ROLLS WITH BUTTER
BRANDY AND PEPPERCORN PATE ON MELBA TOASTS
PLATTERS OF SEASONED ROAST CHICKEN PIECES SERVED WITH AIOLI
PLATTERS OF SLICED HONEY CURED LEG HAM, OVEN ROASTED TURKEY BREAST, MORTADELLA AND HUNGARIAN SALAMI, SERVED WITH A RANGE OF CONDIMENTS AND PRESERVES.
ANTIPASTO PLATTER INCLUDING MARINATED OLIVES, SEMI DRIED TOMATOES, PICKLED VEGETABLES AND CHEESES
CAESAR SALAD WITH COS, BACON, GARLIC CROUTONS AND OUR OWN CAESAR DRESSING
WALDORF SALAD WITH FRESH CELERY, APPLES AND WALNUTS TOSSED IN HOMEMADE MAYONNAISE
GREEK SALAD WITH TOMATOES, FETA, CUCUMBER, CAPSICUM AND KALAMATA OLIVES TOSSED IN A BASIL DRESSING

HOT BUFFET MENU \$23.90PP

TENDER SPIT ROASTED DARDANUP BEEF SERVED WITH TRADITIONAL GRAVY AND A SELECTION OF CONDIMENTS
AN ASSORTMENT OF FRESH BREAD ROLLS AND CRUSTY CONTINENTAL LOAVES WITH BUTTER
STEAMING HOT JACKET POTATOES WITH SOUR CREAM AND CHIVES
TOSSED GARDEN SALAD
TROPICAL COLESLAW
ITALIAN PASTA

OPTIONAL EXTRAS

FRESH FRUIT PLATTER	\$4.90PP
GOURMET CHEESE PLATTER	\$5.90PP
PAVLOVA TOPPED WITH FRESH CREAM, STRAWBERRIES AND A BERRY COULIS	\$5.90PP
TASMANIAN SMOKED SALMON WITH SPANISH ONION, CAPERS, LEMON AND HORSERADISH	\$6.00PP
ICED PLATTERS OF WHOLE ENDEAVOUR PRAWNS WITH COCKTAIL SAUCE AND FRESH LEMON WEDGES	\$8.50PP

BEVERAGES

SOFT DRINKS (CANS)	\$1.90EA
SELECTION OF FRUIT JUICES	\$2.50PP (INCL. GLASSWARE)
BOTTLED WATER	\$2.50EA
TEA AND COFFEE	\$3.20PP (INCL. URN, CUPS AND SAUCERS)
PERCOLATED COFFEE	\$3.60PP (INCL. JUGS, CUPS, SAUCERS, DRIP FILTERED MACHINE, WARMING PLATES AND COFFEE)
BOTTLED ORANGE JUICE	\$3.90EA