



*Tropic Spirit Catering*

CATERING MENU KIT 2016





## CANAPE AND PLATTERS MENU

**Minimum 6 Canapés \$32 pp – suits a 1 to 2 hour function**

**Additional Canapés \$3.60 per item**

**We recommend 8 – 10 canapés and 2 fork dishes to suit a meal replacement for a cocktail wedding or event.**

**Pre Dinner – 3 Canapés per person \$12**

### COLD CANAPE

- Bruschetta with Boccocini and fresh Tomato salsa
- Avocado Mousse with Chilli and Sweet Corn Salsa and Filo Twist
- Salmon and Avocado Sushi with Soy Dipping Sauce and Pickled Ginger
- Japanese Marinated Beef and Pickled Vegetable Wraps with Wasabi Mayonnaise
- Sesame crusted seared Tuna, Wakami and Cucumber
- Gin Cured Ocean Trout with Shaved Fennel Slaw and Lime Aioli
- Crab and Avocado tian with Taro Chip
- Moroccan spiced Swordfish with sweet Fennel Aioli
- Fresh Pacific Oysters with Tom Yum Vinergerette or Salsa Verde
- Teriyaki Chicken and Vermicelli Vietnamese Rice Paper roll
- Five spice Duck and spring Vegetable Vietnamese Rice Paper roll
- Smoked Turkey, Cranberry and Camembert wrap roll
- Seared Pepper Beef medallion – Caramalised Onion
- Savoury tuille cones with:
  - Smoked Salmon and Dill
  - Sundried Tomato, Olive and Caper
  - Thai Chicken and Avocado

### HOT CANAPE

- Salt and Pepper Calamari
- Tempura Prawns – Pickled Ginger Mayonnaise
- Thai Fish cakes – Sweet Chilli sauce
- Barramundi Spring rolls – Lime Aioli
- BBQ Prawns Skewers with Pineapple and Chilli Jam
- Korean Beef Bulgogi Skewers
- Paperbark smoked Eggplant and Yoghurt Cheese Pizzetta
- Sundried Tomato, Olive and Boccocini Arancini balls – Rocket and Macadamia Pesto Aioli
- Spinach and Feta triangles
- Chicken, Pumpkin, Pine Nut filo parcels
- Fig and Blue Cheese Tartlets
- Lamb, Feta and Beetroot pastries
- Pork belly, grilled Scallop – Coriander and Chilli jam
- Peking Duck pancake – Shallots – Hoi Sin sauce
- Coconut and Ginger Chicken skewers
- San choi bow Spring rolls – sweet and sour Plum sauce
- Chicken and Pork wontons – Mango Chutney





## CANAPE AND PLATTERS MENU

Fork dishes for tray service addition to your canapé menu or self-serve buffet station

**\$6.00 each pp for canapé inclusion**

**\$8.00 each pp for self-serve buffet – includes all service ware**

- Beef golden curry
- Butter chicken
- Lamb korma
- Yellow fish curry with green vegetables and fried tofu
- Turmeric and Coriander spiced Indian Chicken Curry
  - The above come with jasmine rice
- Chicken, Vegetable and Noodle stir fry with Oyster sauce
- Singapore noodles with Tiger Prawn and Chicken
- Hot smoked Ocean Trout Thai noodle salad with chilli, coriander and lime dressing in Bamboo Boat
- Veal and mushroom risotto
- Thai Beef Laab and Green Papaya Salad Bamboo Boats

### Dessert Canapés

**\$4.00 pp**

- White Chocolate and Macadamia Blondie's
- Chocolate and Raspberry Mousse cones
- Chocolate dipped Strawberries
- Lime and Dark Chocolate Macaroons
- Vanilla Bean Pannacotta shots
- Dark chocolate and Coconut truffle rum balls
- Mini Mango and Coconut Pavlova



**Platters to share – ask our staff on the best combination and quantity to suit your event**

**- these platters are priced to suit 20 people**

### Dips and breads \$65

- Selected breads – Vegetable Crudities - 4 dips – may include guacamole, beetroot, hummus, and babaganoush

### Cheese \$125

- 3 premium local Gallo cheeses, Seasonal Tropical Fresh Fruit, Fig Chutney, Water Crackers

### Antipasto \$165

- Double Smoked Leg Ham, Roast Beef, Salami, Smoked Salmon, Spiced Nuts, Sundried Tomatoes and Feta, Dolmades – fresh breads

### Cold cuts \$165

- Champagne Leg Ham, Roast Beef, Australian Salami, Pastrami, Honey soya chicken drumettes, Pickles, Selected Mustards, Assorted Bread

### Chilled seafood \$30.00pp

- Prawns, Smoked Salmon, Oysters, Smoked Mussels, Salmon and Avocado Sushi – cocktail sauce, wasabi, pickled ginger, limes and cut baguette





## EVENT GOURMET PLATED MENU

Alternate Drop 3 courses - \$77.00pp, 2 courses \$60.00pp

2 course Banquet \$77.00pp – canapé or entrée, followed by breads, banquet main which includes 3 dishes, and 2 side dishes to share

3 course Banquet with dessert share platters, coffee and tea \$88.00 pp

Fresh crusty bread selection with pesto, butter and olive oil

### ENTREES

- Thai calamari salad – fresh chilli, tomato and herb salad – cassava chips
- Twice Cooked Pork Belly – pickled cucumber, daikon and toasted sesame salad – chilli caramel sauce
- Chilled Local prawn, Mango and Avocado tian – green chilli mayonnaise – taro crisps
- Smoked Tasmanian Salmon, cream cheese and citrus roulade, fine vegetable salad, sunrise lime and caper dressing
- Soy and chilli glazed chicken with hot vermicelli noodle and julienne vegetable salad- fried Eschallot
- Vegetarian Alternative – Panko and herb crusted bocconcini with Caponata, rocket salad and scorched balsamic

### MAINS

- Baked Saddle tail Snapper fillet - pistachio and pea risotto, saffron beurre blanc and fresh asparagus
- Seared Ocean Trout fillet - baby new potatoes, mint relish and Pepperonata
- Grilled lamb short loin – Crisp olive and sundried tomato polenta cake – rocket and gremolata
- Baked Chicken Supreme – shallot and mushroom port butter sauce, roast garlic mash – English spinach
- Baked Barramundi fillet – chilli coconut sugar rice – bok Choy – red curry sauce
- Beef Tenderloin – pumpkin Rosti, green beans, seeded mustard jus
- Vegetarian Alternative – Truffled mushroom, pistachio and asparagus risotto

### DESSERT

- Vanilla bean Pannacotta
  - mango jelly and coconut tuille
- Warm Orange and Almond pudding
  - Cointreau cream and strawberry salad
- Flourless Chocolate and Almond Cake
  - Raspberry caramel – Vanilla cream
- Passion fruit Cheesecake
  - Wild Berry compote







## BUFFETS

### REEF EXPERIENCE BUFFET \$36 per person

Fresh bread selection with butter

#### COLD SELECTION

Chilled cooked Tiger prawns with cocktail sauce and lemon wedges

Selected local cold meat platters including honey soy garlic chicken pieces, sliced leg ham, Roast beef

#### HOT SELECTION

Japanese Beef Golden Curry

Chicken and Vegetable Stir-fry with Oyster Sauce

Turmeric and Coriander Spiced Indian Chickpea Curry

Served with Steamed Jasmine Rice

#### SALADS

Potato salad – homemade mayonnaise, mustard, shallots and dill

Garden salad – market mix, tomato, cucumber, red onion

Rocket, Spanish onion and shaved Australian Parmesan

Cajun Pasta salad – roast red capsicum, onion, zucchini, mushroom

#### DESSERT

Seasonal Tropical Fruit Platters

### DEEP SEA DELUXE BUFFET \$65 per person

Fresh crusty bread selection with hummus and butter

#### COLD SELECTION

Chilled Tiger Prawns

Tropical spice smoked mussels

Marinated Calamari with chilli, lime and garlic

Sliced Leg Ham and Pastrami

Marinated vegetables with fetta and olives

#### HOT SELECTION

Tandoori Chicken pieces with avocado raita

Garlic, lemon and herb marinated lamb loin chops

Beef, mushroom, red wine and herb ragout

Prawn and Chinese Sausage Fried rice

Roast vegetable, Tomato and Penne Bake

#### SALADS

Roast Sweet Potato – spinach, fetta, macadamia nuts, and balsamic glaze

Garden Salad – Mesculin leaves, cherry tomatoes, cucumber, red onion, snow peas sprouts

Asian Coleslaw – cabbage, carrot, bean sprouts, sweet soy and chilli

#### DESSERT

Seasonal Tropical Fruit Platter  
Selected Local Cheese Platter  
Strawberry cheesecake

### SCUBA SEAFOOD SENSATION BUFFET \$80 per person

Freshly baked variety of breads with selected dips

#### COLD SELECTION

Freshly shucked Pacific Oysters

Chilled Local Prawns

Ocean Trout Gravlax

Swimmer crab cold rolls

Dolmades and marinated Green olives

Tomato, Boccocini and Balsamic

#### HOT SELECTION

Coconut and Lime Prawn Skewers

Chilli Calamari and Tomato Casserole

Whole Baked Reef fish with caper, olive and herb salsa

Prime Beef Tenderloin – roast onion and red wine reduction

Honey and soy marinated Chicken

Served with Lemon myrtle steamed jasmine rice & Roast baby potatoes with garlic and herbs

#### SALADS

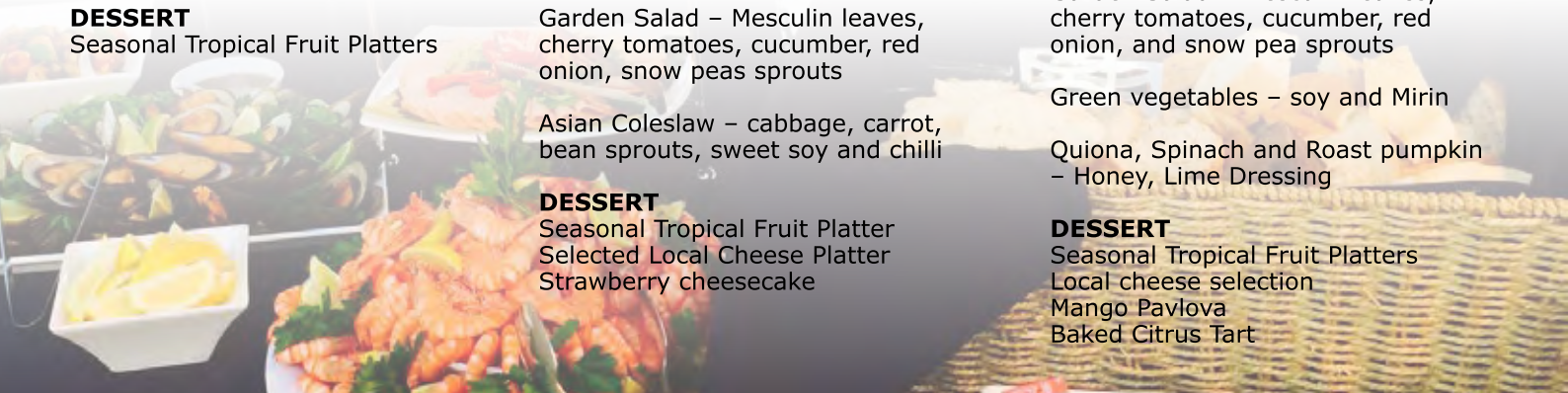
Garden Salad – Mesculin leaves, cherry tomatoes, cucumber, red onion, and snow pea sprouts

Green vegetables – soy and Mirin

Quiona, Spinach and Roast pumpkin – Honey, Lime Dressing

#### DESSERT

Seasonal Tropical Fruit Platters  
Local cheese selection  
Mango Pavlova  
Baked Citrus Tart







## BUFFETS

### BBQ BUFFET #1 \$40 pp

Fresh baked variety of bread with butter

#### CHILLED SEAFOOD

Cooked local prawns with cocktail sauce and citrus

#### FROM THE BBQ

Honey and Soy marinate chicken wingettes

Minute Steaks

Beef Sausages

Lemon marinated Reef fish fillets

#### ACCOMPANIMENTS

Mustard, tomato salsa, sweet chilli sauce, soy sauce, tomato sauce, aioli

#### SALADS

Potato Salad – Homemade mayonnaise, mustard, shallot and dill

Garden Salad – cherry tomatoes, red onion, cucumber, snow pea sprouts, balsamic Vinergette

Pasta Salad – roast mushroom, red capsicum, zucchini, and spicy Cajun mayonnaise

Coleslaw – Red and White cabbage, red onion, carrot, Zesty Lime Aioli

#### SEASONAL TROPICAL FRUIT PLATTERS

### BBQ Buffet #2 \$50 pp

Fresh crusty bread selection with olive tapenade and butter

#### CHILLED SEAFOOD

Freshly shucked oysters

Chilled local Tiger Prawns

Smoked Salmon and Wakami

#### FROM THE BBQ

Herbed Beef Sausages

Coconut and Ginger Chicken Cutlets

Balsamic and mint marinated Lamb Leg Steaks

Fresh Local Fish Fillet with chilli and coriander

Served with Fried Rice

#### ACCOMPANIMENTS

Dijon mustard, tomato salsa, sweet chilli sauce, soy sauce, cocktail sauce, tomato sauce, corn relish, aioli

#### SALADS

Roast Sweet Potato, sundried tomato, fetta and spinach

Garden Salad – market mix, cherry tomatoes, red onion, cucumber, snow pea sprouts, balsamic Vinergette

Rocket, Red onion and Parmesan Salad

#### SEASONAL TROPICAL FRUIT PLATTERS

### BBQ Buffet #3 \$70 pp

Fresh crusty bread selection with butter, pesto and olive tapenade

#### COLD SELECTION

Chilled Local Tiger Prawns

Fresh Shucked Oysters

Sugarcane cured Ocean Trout

Balsamic and citrus marinated olives

Chargrilled Vegetables in pesto and fetta

#### FROM THE BBQ

Tandoori, yoghurt and lime chicken pieces

Prime Beef Tenderloin with salsa Verde

Moroccan spiced Yellow fin Tuna steaks

Pork Spare Ribs – Chilli Soy marinade

Served with Jasmine Rice  
Garlic and Herb Roasted baby chat potatoes

#### ACCOMPANIMENTS

Dijon mustard, tomato salsa, sweet chilli sauce, tomato sauce, Corn relish

#### SALADS

Garden Salad – market mix, cherry tomato, red onion, cucumber, snow pea sprouts, balsamic Vinergette

Greek Salad – Tomato, cucumber, red onion, red capsicum, fetta, olives, basil and garlic dressing

Chickpea salad – tomato, cucumber, red capsicum and garlic and paprika dressing

#### DESSERT

Mango and coconut Pavlova

Strawberry Cheesecake

Seasonal Tropical Fruit Platters





## LUNCHES

### **Sandwich Menu \$16.00 pp**

#### **Select 3 sandwich options**

- Silverside, hummus, cucumber and rocket on Wholegrain
- Chicken breast, pesto, brie and spinach Turkish
- Roast Beef, Caramelised Onion and Rocket on Rye
- Roast pumpkin, olive, feta and rocket pesto Wrap
- Leg ham, roma tomato, Dijonaise and Tasty Cheese Focaccia
- Roast Chicken, Herb Aioli, Carrot, Cucumber and Salad Wrap
- Salami, Gherkin, Swiss cheese and Seeded Mustard Baguette
- Sundried Tomato, Cream Cheese, Olives and Capers on Turkish
- Smoked Salmon, Herb and Garlic Cottage Cheese, Tomato on Rye

Served with Seasonal Tropical Fruit Platter with Fresh Coconut Shavings

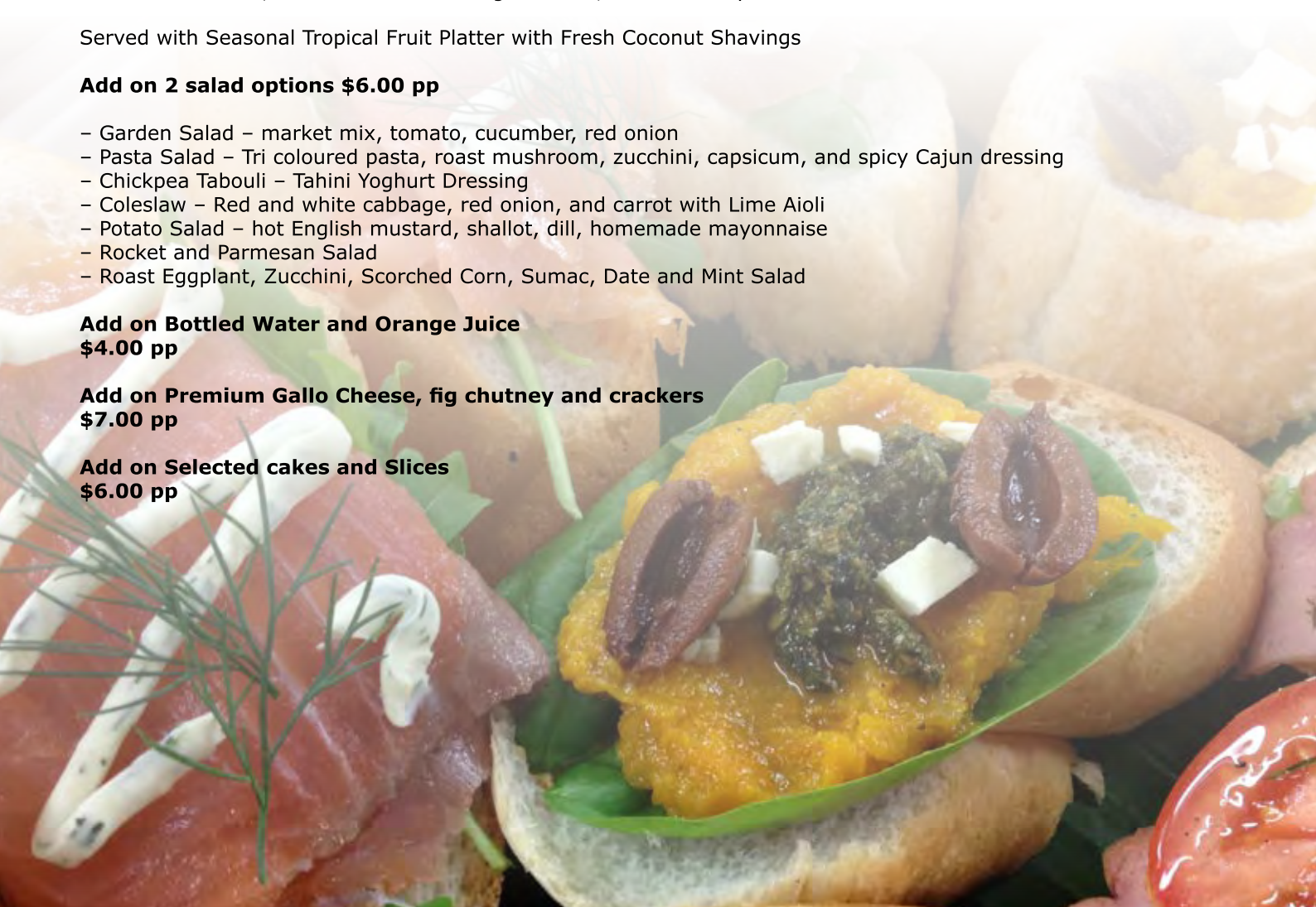
#### **Add on 2 salad options \$6.00 pp**

- Garden Salad - market mix, tomato, cucumber, red onion
- Pasta Salad - Tri coloured pasta, roast mushroom, zucchini, capsicum, and spicy Cajun dressing
- Chickpea Tabouli - Tahini Yoghurt Dressing
- Coleslaw - Red and white cabbage, red onion, and carrot with Lime Aioli
- Potato Salad - hot English mustard, shallot, dill, homemade mayonnaise
- Rocket and Parmesan Salad
- Roast Eggplant, Zucchini, Scorched Corn, Sumac, Date and Mint Salad

#### **Add on Bottled Water and Orange Juice \$4.00 pp**

#### **Add on Premium Gallo Cheese, fig chutney and crackers \$7.00 pp**

#### **Add on Selected cakes and Slices \$6.00 pp**







## INDIVIDUAL PACKED LUNCH BOXES

### #1 EAT AND PLAY LUNCH \$21.00 pp

Focaccia bread and butter

Chilled Tiger Prawns

Sliced leg ham

Sliced Cold Roast Beef

Honey and Soy marinated Chicken drumettes

Cheddar Cheese

Cajun pasta salad

Garden vegetables

Potato salad

Carrot and walnut cake with cream cheese icing

Seasonal Fresh Tropical Fruit

### #2 GOURMET SNORKLE LUNCH \$25.00 pp

Focaccia bread and butter

Salmon and avocado sushi

Teriyaki chicken cold roll

Date, fetta and Walnut Mountain wrap

Brie

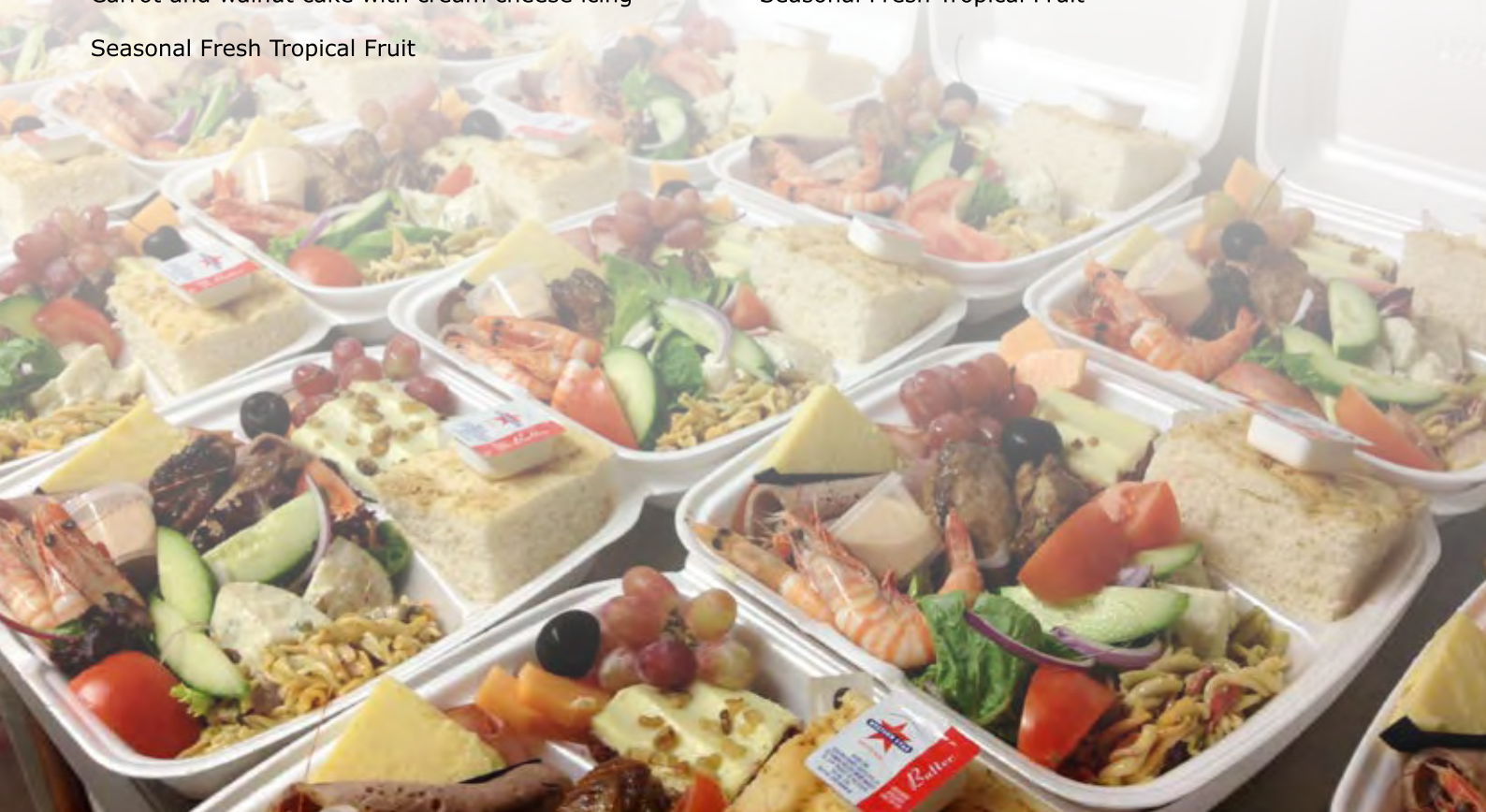
Asian coleslaw

Marinated vine leaf and risotto rolls

Rocket and Parmesan

White Chocolate and Raspberry cake

Seasonal Fresh Tropical Fruit







## BANQUET LUNCH PLATTERS

Sit down premium lunch platters to share

### BANQUET LUNCH #1 \$28.00 PP – 1 COURSE

- Variety of fresh baked bread and butter
- Smoked Salmon and wakami
- Local chilled Tiger Prawns with cocktail sauce
- Honey and Soy marinated chicken wingettes
- Champagne Leg Ham
- Cold Sliced Roast Beef
- Roast vegetable mini frittata bites

With

- Garden Salad – market mix, cherry tomato, cucumber, red onion, balsamic Vinaigrette
- Pasta Salad – roast red capsicum, mushroom, zucchini, spicy Cajun mayonnaise

### BANQUET LUNCH #2 \$36.00 PP – 2 COURSE

- Assorted Fresh bread with olive tapenade and butter
- Smoked Salmon and wakami
- Prawn, mango and avocado tartlets
- Smoked Black mussels
- Paprika and garlic roast chicken pieces
- Double Smoked Leg Ham
- Sliced Chilled Roast Beef
- Mild Salami
- Roast vegetable mini frittata bites

With

- Rocket, shaved Parmesan and red onion salad
- Premium Local Cheese, fig chutney, seasonal tropical Fruit and crackers

### BANQUET LUNCH #3 \$49.00 PP – 2 COURSE

- Variety of fresh baked breads, basil pesto, olive tapenade, butter and olive oil
- Avocado, Sprout, Cucumber and Mango Chutney Cold Rolls
- Smoked Salmon and wakami
- Fresh chilled Local Tiger Prawns
- Teriyaki Chicken Sushi
- Date, fetta and walnut roulade
- Sesame crusted seared tuna
- Paprika and garlic Roast Chicken pieces
- Honey Smoked Leg Ham
- Marinated vegetables
- Vine leaf rice rolls

With

- Rocket, shaved Parmesan and red onion Salad
- Potato Salad – Homemade mayonnaise, hot mustard, shallots and dill







## BREAKFAST

### Individual Boxed Breakfast Packs \$14.00 pp

Fresh Fruit Muffin  
Mungalli Yoghurts  
Ham and cheese croissant  
Seasonal Tropical Fruit

#### Add on 1 of the following \$6.00 pp

Slow roast tomato and goats cheese filo tart  
Smoked Salmon and cream cheese Omelette roll  
Bacon and Vegetable Frittata

### Quick Bite Morning Buffet \$16.00 pp

Filter Coffee and Selected Teas  
Fresh juices  
Fresh baked mini Danishes  
Banana and Blueberry muffins  
Seasonal and Tropical Fruit Platter

### Light Buffet \$23.00 pp

Filter coffee and Selected Teas  
Fresh Juices  
Fresh baked mini Danish pastries  
Banana and Blueberry muffins  
Roast Vegetable mini Frittata bites  
Gourmet Tropical muesli mix  
Premium Cereals  
Mungalli Yoghurts  
Seasonal Tropical Fruit Platters

#### Plated option add on - \$12.00

- Scrambled eggs, smoked salmon and capers on sour Vienna  
- Crispy bacon, eggs, slow roast roma tomato, herb and garlic roast mushrooms

### Tropical Big Filler Buffet \$33.00 pp

Filter coffee and selected teas  
Fresh juices  
Fresh Baked mini Danish pastries  
Premium Cereals  
Mungalli Fruit Yoghurts  
Crispy Bacon  
Scrambled Eggs  
Hash browns  
Veal chipolatas  
Grilled Tomato  
Seasonal Tropical Fruit Platters

### Healthy Heart Starter Buffet \$33.00 pp

Filter coffee and Selected Teas  
Fresh juices  
Homemade Super Hippy Granola  
Mungalli Bio Dynamic Yoghurts and Nuts  
Seasonal Tropical Fruit Platters  
Homemade Baked Beans  
Roast Mushroom, Balsamic and Capsicum Medley  
Baked eggs and spinach in a spicy tomato pot  
Roast Pumpkin, Fetta and Sundried Tomato frittata  
Baked Cinnamon apples







## MORNING AND AFTERNOON TEA

**Choose 2 items - \$8.00 pp**  
**Or 3 items - \$12.00 pp**

- Fresh selected Danish Pastries
- Mini Ham and Cheese Croissants
- Variety of Fruit Muffins
- Scones with Strawberry Jam and Double Cream
- Smoked Turkey, Cranberry and Camembert Roulade
- Date, Feta and Walnut Roulade
- Assorted Fresh Baked Cookies
- Seasonal Tropical Fruit Platter
- Bacon, mushroom, spinach and olive Frittata

Filter coffee and selected Tea station - \$4.50 - includes crockery  
- \$4.00 - includes disposable ware







# BEVERAGE PACKAGES AND ON CONSUMPTION PRICES

## Beverage package # 1

- \$24.00 – 2 hours
- \$32.00 – 3 hours
- \$40.00 – 4 hours
- \$44.00 – 5 hours

- Rothbury Semillon Sauvignon Blanc
- Rothbury Cabernet Merlot
- Australian Sparkling
- Australian Standard beers
- Soft Drinks and Juice

## Beverage Package # 2

- \$30.00 – 2 hours
- \$38.00 – 3 hours
- \$46.00 – 4 hours
- \$52.00 – 5 hours

- Dunes and Green sparkling
- Molly's May Semillon Sauvignon Blanc
- The Octave Shiraz
- Australian Beers
- Soft Drinks and Juice

## Beverage package # 3

- \$36.00 – 2 hours
- \$46.00 – 3 hours
- \$54.00 – 4 hours

- Stomp Sparkling Verdelho
- Stonefish Sauvignon Blanc
- Ninth Island Pinot Grigio
- D'Arenberg d'Arry's Original Grenache Shiraz
- Norfolk Rise Merlot
- Australian and imported premium beers
- Soft Drinks and Juice

## On consumption and cash bar – minimum \$25.00 pp spend required

Standard beers	\$6.00
Premium Australian Beers	\$8.00
Orange Juice	\$3.00
Mineral Water & soft drinks	\$3.00
Basic spirits & mixer	\$7.00
Champagne Cocktail with Hibiscus Flower	\$8.00
Cosmopolitan	\$9.00

Mojito	\$10.50
Lychee Martini	\$10.50
Mango Daiquiri	\$9.50

## Wines per bottle

House wines – sparkling, white and red	\$26.00
Dunes and Green Sparkling	\$40.00
Stomp Sparkling	\$50.00
Pirramimma Stocks Hill Chardonnay	\$40.00
Molly's May Sauvignon Blanc Semillon	\$34.00
Ninth Island Pinot Grigio	\$50.00
The Octave Shiraz	\$36.00
D'Arenberg d'Arry's Original Grenache Shiraz	\$50.00

