



Tropic Spirit Catering

Ph: 4031 5705

www.tropicspiritcatering.com.au

Tropic Spirit Catering Menu Kit 2013

All prices are per person - based on minimum 20 pax, under 20 pax price P.O.A
Prices are for Chefs, food/beverage, and miscellaneous equipment
Tables, chairs, crockery, linen P.O.A

Wait staff are charged at \$35.00 ph.

Breakfast

Individual Boxed Breakfast Packs \$12.00

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

Add on 1 of the following \$6.00

Slow roast tomato and goats cheese fillo tart
Smoked Salmon and cream cheese omlette roll
Bacon and Vegetable Frittata

Quick Bite Morning Buffet \$13.00

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

Light Buffet \$19.00

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

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Tropical Big Filler Buffet \$33.00

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

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
Poached eggs and spinach in a spicy tomato pot
Asparagus, sundried tomato and rocket frittata
Baked Cinnamon apples

Morning and Afternoon Tea

Choose 2 items - \$6.00

Or 3 items - \$9.00

Fresh selected Danish Pastries
Mini Ham and Cheese Croissants
Variety of Fruit Muffins
Scones with Strawberry Jam and Double Cream
Smoked chicken, 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
\$3.50 - includes disposable ware

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Lunches

Sandwich Menu \$15.00

Select 3 sandwich options

Silverside, hummus, cucumber and rocket on Wholegrain
Lemon Chicken breast, pesto, brie and spinach Wrap
Roast Beef, Sundried Tomato Cream Cheese and Rocket on Rye
Roast pumpkin, olive, feta and rocket pesto Wrap
Leg ham, roma tomato, lettuce and Cajun mayonnaise Foccacia
Salami, Gherkin, Swiss cheese and Seeded Mustard Baguette
Smoked Salmon, Herb and Garlic Cottage Cheese, Tomato Bagel
Thai chicken and coriander salad Foccacia

Served with Seasonal Tropical Fruit Platter

Add on 2 salad options \$6.00

Garden Salad - market mix, tomato, cucumber, red onion
Pasta Salad - Tri coloured pasta, roast mushroom, zucchini, capsicum, spicy Cajun dress
Roast Sweet Potato - fetta, sundried tomato and spinach
Coleslaw - white cabbage, red onion, carrot
Potato Salad - hot English mustard, shallot, dill, homemade mayonnaise
Rocket and Parmesan Salad

Add on Bottled Water and Orange Juice \$3.50

Add on Premium Local Cheese, fig chutney and crackers \$6.00 pp

Add on Selected cakes and Slices \$6.00 pp

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Individual Packed Lunch Boxes

#1

EAT AND PLAY LUNCH \$20.00

Foccacia 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

Foccacia 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 - 1 course

Variety of fresh baked bread and butter
Sugarcane cured Ocean Trout 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 Vinergette
Pasta Salad - roast red capsicum, mushroom, zucchini, spicy Cajun mayonnaise

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Banquet Lunch #2 \$39.00 - 2 course

Assorted Fresh bread with olive tapenade and butter
Sugarcane cured Ocean Trout and wakami
Prawn, mango and avocado tartlets
Smoked Black mussels
Paprika and garlic roast chicken pieces
Champagne Leg Ham
Sliced cold Roast Beef
Mortadella
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 - 2 course

Variety of fresh baked breads, basil pesto, olive tapenade, butter and olive oil
Avocado, sprout and cucumber and pickled ginger sushi
Sugarcane cured Ocean Trout and wakami
Fresh chilled Local Tiger Prawns
Vietnamese chicken cold rolls
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

Rocket, shaved parmesan and red onion Salad

Potato Salad - Homemade mayonnaise, hot mustard, shallots and dill

Gourmet Australian Brie and Cheddar, fig chutney and seasonal fruits
Selection of mini cakes, strawberries and fresh cream

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Canapé and platters menu

Cold canapé for delivery or pick up

5 canapé pp minimum order - suitable for a corporate or private event lasting 1 to 2 hours
\$23.00 pp - additional canapé \$3.30 each

Choose from:

Bruschetta with bocconcini and fresh tomato salsa

Date, feta and Walnut Mountain wrap

Salmon and avocado sushi

Sesame crusted seared tuna, wakami and cucumber

Smoked ocean trout on blini with wasabi tobiko

Crab and avocado tian with taro chip

Moroccan spiced Swordfish with sweet fennel aioli

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 - onion jam

Savoury tuille cones with - smoked salmon and dill

- Sundried tomato, olive and caper

- Thai chicken and avocado

- Smoked avocado mousse with chilli and sweet corn salsa

Hot canapé cooked fresh at your location

8 canapé minimum order \$36.00 pp - includes chef and all equipment - can be mixture of hot and cold canapé

Additional canapé \$3.30 each

We recommend 8 - 10 canapés and 2 fork dishes to suit a meal replacement for a cocktail event

Wait staff for tray service - \$35.00 ph.

Choose from:

Salt and pepper calamari

Tempura prawns - wasabi mayonnaise

Thai fish cakes - sweet chilli sauce

Barramundi spring rolls - lime aioli

Eggplant, onion jam and mozzarella pizetta

Arancini balls - tomato relish

Spinach and feta triangles

Chicken, pumpkin, pine nut fillo parcels

Lamb feta and beetroot pastries

Chorizos, bocconcini, roast capsicum and rocket spoons

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

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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
Mediterranean vegetable and chick pea casserole

- The above come with jasmine rice, mango chutney and poppadoms

Chicken, vegetable and egg noodles stir fry with black bean sauce
Singapore noodles
Hot smoked Ocean Trout and Thai noodle salad with chilli, coriander and lime dressing
Veal and mushroom risotto

Dessert Canapés \$4.00 pp

White Chocolate and Macadamia Blondie's
Chocolate and Raspberry Mousse cones
Chocolate dipped Strawberries
Green Tea Macaroons with Mango cream
Vanilla Bean Pannacotta shots
Dark chocolate and Coconut truffle rum balls
Mini Berry Pavlova

Platters to share - ask our staff on the best combination and quantity to suit your event
- Add on some of our salad options to make a whole meal

Dips and breads \$3.00pp

- Selected breads - 4 dips - may include guacamole, beetroot, hummus, babaganoush

Cheese \$6.00pp

- 3 premium local Gallo cheeses, fresh fruits, quince paste and crackers

Antipasto \$9.00pp

- Ham, roast beef, salami, smoked salmon, marinated vegetables and feta, dolmades - fresh breads

Cold cuts \$9.00pp

- Ham, roast beef, salami and honey soya chicken drumettes

Chilled seafood \$30.00pp

- Prawns, smoked ocean trout, oysters, smoked mussels, salmon sushi - cocktail sauce, wasabi, pickled ginger, limes and cut baguette

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Event Gourmet Plated Menu

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

2 course Banquet \$70.00pp - canapé or entrée, followed by breads, banquet main which includes 3 dishes, and 2 side dishes to share - or 3 course with dessert share platters or plated, coffee and tea \$84.00 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 boconccini 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 peppronata

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 - bock 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

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Buffet Menus

Available for lunch and dinner

SEAFOOD BUFFET

\$40 pp

Fresh crusty Bread selection with butter and babaganoush

Chilled Seafood

Cooked Local Endeavour Prawns
Freshly shucked Pacific Oysters
Eucalyptus Smoked Salmon
Tropical Spice smoked mussels
Thai marinated calamari

Cold Meats

Sliced Champagne Ham
Rare Roast Beef
Honey and Soy marinated Chicken wingettes

Salads

Potato Salad - dill, shallots, mustard and homemade mayonnaise
Greek Salad - capsicum, cucumber, tomato, onion, feta and olives
Garden Salad - market mix, cherry tomatoes, cucumber, snow pea sprouts
Cajun Pasta Salad - zucchini, mushroom and capsicum

Accompaniments

Tomato Salsa, Cocktail Sauce, Dijon Mustard, Tartare Sauce, Sweet Chilli Sauce

Desserts

Seasonal Tropical Fruit Platters
Mango Pavlova
Flourless Chocolate and Macadamia Cake
Premium Australian Cheese and Crackers

SEAFOOD SENSATION BUFFET

\$50 pp

Assorted Freshly Baked Breads with butter, humus, and basil pesto

Chilled Seafood

Cooked Local Tiger Prawns
Swimmer Crab and vermicelli cold rolls
Pepper Smoked Mackerel
Fresh shucked Pacific Oysters with sesame and shallot
Balsamic marinated baby Octopus
Cooked Morton Bay Bugs

Cold Meats

Sliced Leg Ham
Pastrami
Australian Salami
Garlic and Herb roast Chicken Breast

Salads

Roast Sweet Potato - spinach, Macadamia Nuts, Sundried Tomato, Feta
Market Salad - cherry tomatoes, Spanish onion, cucumber, snow pea sprouts
Green Vegetable salad - snow peas, asparagus, beans, Broccoli, soy and mirin
Rocket, red onion, shaved Parmesan, balsamic and olive oil

Accompaniments

Cocktail sauce, Tomato salsa, Dijon mustard, Sweet chilli sauce, Homemade Tartare

Desserts

Seasonal Tropical Fruit and Local Cheese Platters
Passion fruit cheese cake
Vanilla Bean Pannacotta

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REEF EXPERIENCE BUFFET \$35 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, Mortadella, Hungarian Salami

HOT SELECTION

Japanese Beef Golden Curry

Chicken and Vegetable Stir-fry with Black bean Sauce

Mediterranean Vegetable, Herb and Chickpea Casserole

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 Flourless Chocolate and macadamia nut cake

DEEP SEA DELUXE BUFFET \$50 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, 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 and crackers Strawberry cheesecake

SCUBA SEAFOOD SENSATION BUFFET \$70 per person

Freshly baked variety of breads with selected dips

COLD SELECTION

Freshly shucked Pacific Oysters Chilled Local Prawns Eucalyptus Smoked Ocean Trout Swimmer crab cold rolls Dolmades and marinated Green olives Tomato, Boconccini 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, snow pea sprouts

Green vegetables - soy and mirin

Roast pumpkin - cous cous, rocket, onion, garlic and balsamic

DESSERT

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

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Price includes a chef to come to your home or work and cook onsite, all cooking and buffet equipment.

Wait staff are available for a minimum of 3 hours @ \$35 each per hour.

We recommend 1:50 ratio for this type of menu.

Crockery and cutlery, glasses, eskies, tables, chairs etc. POA

Charges apply for outside Cairns area.

Prices are for 20 people or more. Lower numbers POA.

BBQ BUFFET #1 \$30 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 - white cabbage, red onion, carrot, basil and lemon dressing

Seasonal Tropical Fruit Platters

BBQ Buffet #2 \$42pp

Fresh crusty bread selection with olive tapenade and butter

Chilled Seafood

Freshly shucked oysters

Chilled local Endeavour Prawns

Sugar cane cured Ocean Trout

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 \$65pp

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 Pavalova

Strawberry Cheese cake

Seasonal Tropical Fruit Platters

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Beverage Packages and on consumption prices

Beverage package # 1

\$24.00 - 2 hours
\$30.00 - 3 hours
\$36.00 - 4 hours
\$40.00 - 5 hours

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

Beverage Package # 2

\$30.00 - 2 hours
\$36.00 - 3 hours
\$44.00 - 4 hours
\$50.00 - 5 hours

Yellow and Pink sparkling
Goodwyn Semillon Sauvignon Blanc
The Fix Shiraz
Australian premium beers
Soft Drinks

Beverage package # 3

\$36.00 - 2 hours
\$44.00 - 3 hours
\$52.00 - 4 hours

Stonier Sparkling
Cape Schank T'Gallant Pinot Grigio
D'Arenberg d'Arry's Original Grenache Shiraz
Australian and imported premium beers
Soft Drinks

On consumption and cash bar - minimum \$20.00 pp spend required

Standard beers	\$5.50
Premium Australian or Imported 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	\$10.00
Mango Daiquiri	\$9.50

Wines per bottle

House wines - bottled - sparkling, white and red	\$26.00
Massoni Sparkling	\$36.00
Stonier Sparkling	\$50.00
West Cape Howe Chardonnay	\$38.00
Goodwyn Estate Sauvignon Blanc Semillon	\$34.00
Cape Schank Pinot Grigio	\$36.00
The Fix Shiraz	\$36.00
D'Arenberg d'Arry's Original Grenache Shiraz	\$44.00

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