



Chef On Call Catering

\$55pp – Cocktail Event – 1.5 hours of hot and cold canapés

\$70pp - 2 course buffet dinner

\$85pp – Cocktail hors d'oeuvres plus 2 course seated dinner

Cocktail Event \$55

Complimentary.....

Selection of gourmet dips, crudities & tortilla crisps included with your selection.

Select 5 hot canapés and 5 cold canapés from choices below

Hot Canapés : Choose 5

- Peanut chicken satays
- Gourmet beef and mushroom pies
- Gourmet minted lamb and tomato pies
- Scallop bacon and rosemary skewers
- Mushroom caps with basil, parmesan and prosciutto served in tartlet shells
- Cocktail potatoes with semi dried tomato and cream cheese
- Salt and pepper squid with fresh lime
- Yum cha (Asian dumpling) served with ponzu dipping sauce
- Prawn twister-Tiger prawn wrapped in crispy pastry
- Grilled chorizo sausage with fire roasted capsicum and pesto
- Thai fish cakes with chili jam
- Pizzetta of Mediterranean vegetables with olive paste
- Tandoori chicken fillet skewers with minted yoghurt
- Blue cheese and onion mini flan
- Falafels with minted yoghurt
- Vietnamese flavoured lamb patties speared on sugar cane with coriander minted sour cream
- Quiche with bacon, caramelized onion & Maleny raclette cheese
- Feta & spinach tartlets

Cold Canapes: Choose 5 (savoury and sweet options):

- Brie, rockmelon & prosciutto wraps
- Smoked crocodile with wasabi mayonnaise
- Joe's Oyster shooter with bourbon, tomato, basil and jalapenos
- ½ Shell NZ mussels marinated with lime, basil, dill, chili & virgin olive oil
- South Australian oysters naturel with fresh lemon
- Vietnamese rice paper rolls with chili crab or prawn served with dipping sauce
- Vietnamese rice paper rolls (vegetarian) served with dipping sauce
- Assorted vegetarian sushi rolls with wasabi mayonnaise and soy
- Assorted seafood sushi rolls
- Tartlet of Mediterranean vegetables with feta and pesto
- Tartlet of roast peppers with olive tapenade
- Bruschetta with traditional tomato red onion and fresh basil
- Bruschetta with petit chicken Caesar topping
- Profiteroles filled with smoked salmon
- Thai beef salad presented in teardrop spoons
- Vietnamese crab salad presented in silver spoons
- Dolmades (stuffed vine leaves)
- Roast duck on sour dough toast with spicy blueberry jam
- Peking duck on Waldorf salad with spicy blueberry jam served in spoons

Sweets Selection

- Petit caramel tart
- Profiteroles with choc tops
- Bite size sticky date cake
- Fruit skewers drizzled with Grand Marnier
- Petite rhubarb & apple crumbles

2 course buffet dinner / Main & Dessert buffet \$70 pp

(Minimum 50 people for price, if guest numbers between 40 – 50 an additional staff charge to caterer)

Mains: Choose three:

- Succulent roast beef with mustard & peppercorn crust with gravy
- Roast chicken with gravy
- Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
- Roast pork & crackling with apple sauce

- Mild Madras beef curry with rice
- Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
- Thai green curry chicken & vegetables with rice
- Beef stroganoff- beef strips with gherkin, mushroom & sour cream
- Stir-fried chicken with vegetables & hokkein noodles
- Penne carbonara- creamy bacon, garlic & mushroom sauce
- Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce
- Paprika chicken- tender chicken pieces with garlic, onion, paprika in a white wine cream sauce
- Vegetable lasagne or beef lasagne
- Crumbed fish goujons served with tartar sauce & lemon wedges
- Hungarian beef goulash

Plus:

- Summer garden salad with balsamic dressing
- Potato salad
- Beetroot and caraway seed salad

Vegetable Accompaniment: Choose one:

- Baked potato & Roast vegetables
- Rosemary & sea salted cocktail potatoes with steamed seasonal vegetables

Plus: Bread rolls & butter

Desserts: Choose two:

- Chocolate lust cake with hot chocolate fudge sauce
- Apple crumble
- Apple Strudel
- Mini pavlovas with Chantilly cream & raspberry coulis
- All desserts served with custard & or cream

Plus: Fruit salad or fruit platter

Cocktail style Hors d'oeuvres plus 2 course sit down meal \$85 pp

+ \$285 hire of mobile commercial kitchen to cater this meal – at cost price to Billabong, price inclusive GST

Hors d'oeuvres:

Served by wait staff at Melaleuca Centre

- Bacon & cheese cocktail potatoes
- Chicken satay skewers
- Mini vegetarian spring rolls with Thai dipping sauce
- Peking duck on Waldorf salad with spicy blueberry jam served in spoons
- Cucumber & smoked salmon bites
- Italian meatballs with chilli tomato dipping sauce

Mains: Choose two / alternate drop:

- Tandoori chicken with jasmine rice & minted yoghurt & cucumber
- Peppered beef rib roast with red wine & mushroom jus
- Prairie chicken- tender chicken breast enclosed with bacon, melted cheese with a seeded mustard hollandaise sauce
- Braised lamb shank with red wine, thyme & rosemary served on garlic mash
- Market fresh fish fillet with lemon caper butter sauce on jasmine rice accompanied by a mixed salad
- Grilled fish served with dill hollandaise sauce (Chef's choice)
- Moist chicken breast in filo pastry, filled your choice of:- smoked salmon & cream cheese, spinach & fetta, prawn/shallot/ & garlic served with a sauce to suit & garden salad & sea salted rosemary cocktail potatoes
- Seared pork loin cutlets with chilli plum sauce & glazed apple
- Tender pork fillet with creamy mushroom sauce served with spaetzle
- Rack of lamb with mustard & rosemary crust with a rich red wine jus

Mains are served with seasonal steamed vegetables & creamy tableland mash, bread roll and butter

Desserts: Choose two/ alternate drop:

- American baked cheesecake with Chantilly cream
- Mini pavlovas with whipped cream & fruit
- Chocolate profiteroles
- Individual lemon meringues with cream
- Rich chocolate cake with warm chocolate ganache served with Chantilly cream
- Moist sticky date pudding with butterscotch sauce