



# Coastal Event Catering

The catering specialists on the Central Coast & Newcastle

## Function Menu

### Min 50 Guests

**2 Course Menu from \$50.00 per person**

**3 Course Menu from \$55.00 per person**

**Prices include GST**

Please select 2 items from each appropriate course, these are served alternately to your guests

### Entrée

Smoked salmon & avocado stack  
Vietnamese smashed nut & chicken salad  
Classic prawn cocktail  
Char grilled vegetable stack with bocconcini & pesto  
Sweet chilli squid with lime aioli & crunchy noodle salad  
Avocado, Bacon & pinenuts on roquette  
Roasted pumpkin & bacon soup  
Sea salt & cracked pepper prawns  
Panko crumbed prawns with mango salsa

### Main Course

Moroccan spiced chicken breast with mango salsa  
Caramelised pork steak with confit of apple  
Grilled Atlantic salmon with dill beurre blanc  
Scotch fillet with prawns & bearnaise sauce  
Herb crusted lamb cutlet with a red wine jus  
Chicken with a mushroom & white wine sauce  
Veal paupiette with baby spinach & capsicum  
Marinated prawn & scallop skewers on pilaf rice  
All meals served with sautéed chat potatoes & seasonal steamed vegetables

### Dessert

White chocolate & pecan tartlet  
Lemon merangue pie  
Tiramisu  
Baked blueberry cheesecake  
Apple & rhubarb crumble  
French vanilla cheesecake with mango coulis  
Apple & cinnamon strudel  
Lime & passionfruit meringue

## **Our Function menu package includes**

Bread rolls and butter  
Condiments  
Chef (up to 3 hours)  
Waitstaff (up to 3 hours)  
Equipment & set up  
Linen & serviettes  
Cutlery & crockery