

Finger Food

Package no 1 \$ 55.00 per platter \$ 9.90 per person

Mini dim sims Cocktail pizzas Party pies
Mini samosas Mini spring rolls

Package No 2 (Select 5) \$ 65.00 per platter \$ 16.90 per person

Created by hand at the American

Pizza Wedges Party Chicken Sausage Solls Mini Quiche
Spicy Thai Chicken Balls Sun dried Tomato & Fetta Puffs Marinated Vegetable Tarts
Cajun Spiced Chicken Sticks
Spiced Pumpkin & Caramelised Onion Puffs

Package No 3 (Select 5) \$ 84.00 per platter \$ 18.50 per person

Created by hand at the American

Semi Sundried Tomato and Fetta puffs Herb and Nut Crusted Chicken Sticks
Moroccan Spiced Meatballs Beef & Caramelised Onion Tarts
Thai Spiced Chicken Meatballs Mini Quiche

Chefs Choice. \$ 75.00 per platter \$ 17.90 per person

Created by hand at the American

A selection of items from Platter No 2 & 3

Antipasto Platter \$ 75.00 per platter

A selection of cold meats, marinated vegetables, dips and other bite sized nibbles served with crackers and pita bread

Chef's selection of cold canapés \$ 90.00 per platter

Creatively assembled by our highly experienced chefs

Assorted ribbon sandwiches \$ 55.00 per platter

A delicious selection of fillings

Fruit Platters with seasonal fresh fruit \$ 60.00 per platter

Fruit & Cheese Platter. \$ 80.00 per platter

A selection of fresh cut seasonal fruits with quality Australian cheese and crackers

Cheese Platter \$ 86.00 per platter

A selection of Australian cheese served with crackers

Traditional B.B.Q. Package

\$ 25.00 per person

Impress your guests – your barbeque will be cooked by one of our chefs so you can relax and enjoy!!
(Min 30 guests)

Minute steak, sausage, beef / chicken burger. tossed green salad with American house dressing, pasta salad & coleslaw. Served with bread, grilled onion, sauces, and chutneys)

Premium B.B.Q. Package

\$ 50.00 per person

Choose 4 items
(Min 30 guests)

Prawn Skewers

Marinated Beef Kebabs

Gourmet Sausages

Thai Chicken Tenders

Gourmet Chicken / Beef Burgers

Salads

Potato & Bacon or Baked Potatoes
Ratatouille

Tossed Green with mixed salad vegetables
Roast Pumpkin, Chickpea & Baby Spinach

Selection of Breads, Chutney & Sauces

Meetings & Conference Breaks

Minimum Numbers apply

Morning Tea

\$ 9.00 per person

Tea and Coffee station
Chefs' selection of two fresh bakes of the day

Lunch

\$ 25.00 per person

Choice of 3 – notification 5 working days prior to date of function

Thai Chicken Salad

Focaccias - assorted fillings

Quiche

Caesar Salad

Herb Crusted Chicken Tenderloins on a bed of mixed greens

Vegetable Parcels

Frittata

Soup of the day with ham, cheese & tomato toasty

Beef/ Chicken satay skewers served with a bed of rice or a salad

Served with a fresh fruit platter

Afternoon Tea

\$ 9.00 per person

Tea and Coffee station

Scones jam and cream

All prices quoted are per person

IN MOST INSTANCES OUR CHEFS ARE ABLE TO CATER FOR PATRONS WITH SPECIFIC FOOD ALLERGIES – PLEASE ASK.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Meals

Traditional Selection

2 Course alternate placement \$ 36.00

3 Course alternate placement \$ 46.00

Soup (choose two)

Cream of Pumpkin
Potato & Bacon

Potato & Leek

Tomato & Lentil

Roast Selection (choose two)

Oven Roasted Chicken breast with herb stuffing
Traditional Roast Pork- with applesauce and gravy
Roast Beef with mustard gravy

All mains served with roast potatoes and seasonal vegetables

Dessert (choose two)

Sticky Date Pudding with butterscotch sauce
Individual Pavlova with strawberries and passionfruit coulis
Brandy Snaps with Chantilly cream

Heritage Selection

2 Course alternate placement \$45.00

3 Course alternate placement \$55.00

Soup / Entree (Choose two)

Cream of Pumpkin laced with roasted almonds
Cream of Chicken & corn

Minestrone with Parmesan croutons
Vegetable Broth

Green Thai Chicken Curry

Marinated Chicken Salad

Thai Chilli Chilled Prawns served on a bed of Rocket with Thai Dressing

Roast spiced pumpkin salad with quinoa and walnuts

Main Course (Choose two)

Oven Roasted Pork Fillet – with a rosemary & macadamia crust served with root vegetables and scallop potatoes

Herb Crusted Fish of the Day served on a bed of julienne vegetable salad with a tropical dressing

Asian Beef Parcels –Tender marinated beef strips and julienne vegetables wrapped in crispy puff pastry, drizzled with ginger soy sauce with steamed greens

Chicken Roulade – chicken breast filled with sun dried tomatoes, baby spinach, onion and cheese, laced with garlic cream sauce, served with seasonal vegetables

Dessert (choose two)

Meringue Nest with fresh cream mixed berries and drizzled with passionfruit coulis
Lemon Curd Tart with double cream
Chocolate Mud cake drizzled with choc gnache
Individual Sticky Date Pudding with Butterscotch Sauce

Victorian Selection

Two Course alternate placement \$50.00

Three Course alternate placement \$62.00

Soup / Entrée (choose two)

Creamed Bacon & Potato Tomato & Basil Oven Roasted Pumpkin and Prosciutto
French Onion with Parmesan Croutons

Roast pumpkin, walnut & sage Cannelloni Mediterranean Vegetable Tart
Strawberry, Camembert & Chicken salad

Main Course (choose two)

Atlantic Salmon with wilted greens, garlic mash drizzled with lime chilli sauce

Layered Beef Medallions served with ratatouille and mustard infused red wine sauce

Chicken Roulade – chicken Breast Fillet filled with prawns, bacon and onion oven roasted with a garlic cream sauce, herb potato chats & seasonal vegetables

Rack of Lamb, herb crusted and served on a bed of buttery mash with root vegetables P.O.A.

Dessert (choose two)

Rich Chocolate Terrine drizzled with berry coulis *Mediterranean Spiced Fruit Salad W/- double cream
Individual Fruit and cheese plates *Gingerbread with butterscotch sauce & double Cream.
Tiramisu *Profiteroles filled with crème patisserie drizzled with chocolate gnache

Tea & Coffee

**DELICIOUS VEGETARIAN OPTIONS AVAILABLE –
SPECIAL DIETARY REQUIREMENTS CATERED FOR
PRIOR NOTIFICATION NEEDED**

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