



☎ 9569 9174

90 Atherton Rd. Oakleigh

### 3 COURSE MENU

**ENTREE/SOUP** (Please select (2) two from the following, to be served alternately)

**Grilled Chicken Skewers** - Served with satay sauce

**Warm Chicken Salad** - Breast of chicken tossed with avocado, mesclun, tomato and served with honey mustard mayonnaise

**Fish of the Day** - Fillet served with lemon beurre blanc and garden salad

**Tandoori Chicken** - Thigh cutlet with minted yoghurt

**Vegetarian Samosa** - Served with mint and coriander salad

**Spinach and Ricotta Lasagne** - Fresh pasta layered with spinach, ricotta and Napoli

**Pastitsio** - Fresh pasta and Bolognese sauce topped with béchamel and freshly shaved parmesan

**Beef Ravioli** - Ravioli served with tomato cream sauce

**Potato and Leek** - Creamy soup served with croutons and fresh chives

**Minestrone** - Traditional country style vegetable and legume soup

**Thai Pumpkin** - Infused with red curry and coconut cream, served with fresh coriander

**Salmon** (surcharge \$2 pp) - Fillet served with lemon beurre blanc and garden salad

**Prawns on a bed of string hoppers** (surcharge \$2 pp) - Curried prawns with coconut and Asian greens

**MAIN COURSE \*** (Please select (2) two from the following, to be served alternately)

**Roast Beef** - Tender Porterhouse served with a red wine sauce

**Loin of Pork** - Roasted pork served with crackling and apple sauce

**Salmon** - Oven baked, served with lemon beurre blanc

**Individual Vegetarian Tart** - Short crust pastry filled with seasonal vegetables

**Supreme of Chicken** - Stuffed with sundried tomatoes, lemon and parsley, served with Napoli

**Chicken Wellington** (surcharge \$3 pp) - Breast of fresh chicken fillet filled with cheese, ham, vegetables, baked in a puff pastry and garnished in rich tomato glaze

**Turkey Breast** (surcharge: \$3 pp) - Breast of turkey with a rich cranberry glaze

**Rack of Lamb** (surcharge: \$6 pp) - Marinated with mustard, crumbed and served with a French sauce

**Eye Fillet** (surcharge: \$4 pp) - Tender prime eye fillet of beef served with a creamy mushroom sauce

**Veal Scaloppini** (surcharge: \$4 pp) - Tender slices of veal served with a white wine sauce

\* **NOTE : All main meals served with seasonal fresh vegetables**

**DESSERTS** (Please select (2) two from the following, to be served alternately)

**Chocolate Flourless Cake** - Very light almond based chocolate cake with cocoa and a chocolate curl

**Pavlova** - Served with Chantilly cream and fresh fruit

**Apple Strudel** - Served warm with whipped cream

**Chocolate Mousse** - Rich dark chocolate served with freshly whipped cream and fruit garnish

**Fruit Salad** - Seasonal fruit served with ice-cream

**Sticky Date Pudding** - Served warm with butterscotch sauce and cream

**Tiramisu**

**Watalappan**

**Yoghurt and Treacle**

**Baklava**

**Lime & Passion Fruit Tart** (surcharge \$1.5 pp) - Zesty lime and passion fruit baked custard, lightly glazed & dusted with snow sugar

**Baked Berry Ricotta Cheesecake** (surcharge \$1.5 pp)

**Chocolate Cherry Croissant Pudding** (surcharge \$1.5 pp)

**Macadamia and Pecan tart** (surcharge \$1.5 pp)

**BEVERAGES (4.5 hour package)**

Tea/coffee, heavy/ light beer, red/white wine, sparkling wine and soft drinks

**FUNCTION DURATION : 5 Hours**

**COST: \$55 pp** (based on a function of 5 hour duration)

Function extension: \$3 pp per hour or part thereof

**OPTIONAL COURSES**

**Canapés** - with drinks on arrival - \$3 pp

**Platter of Canapés** - to table on arrival – \$4 pp

**Mixed Platter** - \$4 pp - Dips (tzatziki, hummus, caviar), olives, Greek fetta, marinated vegetables

**Cold Seafood Platter** - \$6 pp - Combination of fresh king prawns, calamari and oysters

**Cheese and Fruit Platter** – \$4 pp - Selection of continental cheeses served with fresh seasonal fruit

**ACCESSORIES INCLUDED**

White chair covers and your choice of coloured sashes

Candelabras



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## BUFFET MENU

Guests	Monday-Thursday (\$)	Friday & Sunday (\$)	Saturday (\$)
50-75	45	47	49
76-100	44	46	48
101-125	42	44	47
126-150	40	42	46
151-175	41	42	45
176-250	40	41	44

Please select two **(2)** items from each of sections **1,2,3,4 and 5**

### SECTION 1

Ghee rice, Vegetable fried rice, Coconut rice, String hoppers, Roti (surcharge \$1 pp)  
Beef lasagne, Spinach and ricotta lasagne, Creamy pasta, Stir fry noodles

### SECTION 2

Chicken curry, Chicken korma, Butter chicken, Chicken tandoori, Mango chicken, Chicken with mushrooms, Beef curry, Beef vindaloo, Pork/Beef roast, Pork curry, Beef stroganoff, Roast lamb (surcharge \$2 pp), Squid stir fry (surcharge \$2 pp), Calamari curry (surcharge \$2 pp), Fish curry, Baked fish (surcharge \$2 pp), Garlic prawns (surcharge \$2.5 pp), Prawn curry (surcharge \$2.5 pp)

### SECTION 3

Stir fry vegetables, Dhal, Stir fry beans, Cashew and green pea curry, Eggplant, Roast potatoes, Potato bake, Medley of roast vegetables, Potato curry, Pineapple curry (surcharge \$1.5 pp), Beans with roasted peppers and goats feta, Asparagus with balsamic glaze and shaved parmesan (seasonal)

### SECTION 4

Greek salad, Raita, Green garden salad, Cucumber and onion salad, Wild rocket and parmesan salad, Tomato salad

**NOTE : Sections 1 to 4 served with an assortment of chutneys, pickles and pappadam**

### SECTION 5 (DESSERTS)

Sticky date pudding, Pavlova, Watalappan, Tiramisu, Fruit salad & ice cream, Chocolate mousse, Yoghurt and treacle, Apple strudel, Lime and passionfruit tart (surcharge \$1.5 pp), Baked berry ricotta cheesecake

(surcharge \$1.5 pp), Chocolate cherry croissant pudding (surcharge \$1.5 pp), Macadamia and Pecan tart (surcharge \$1.5 pp)

### **BEVERAGES**

Heavy and light beer, Red & white wine, Sparkling wine, Soft drinks  
Tea and coffee

### **FUNCTION DURATION : 5 Hours**

### **ACCESSORIES INCLUDED**

White chair covers and your choice of coloured sashes  
Candelabras

### **SURCHARGE (FOOD ITEMS)**

Sections 1, 3 and 4 - \$1.5 pp  
Sections 2 or 5 - \$2 pp  
Canapes on arrival (half an hour) -\$3 pp  
Entree -\$4 pp

### **SURCHARGE (OTHER)**

Black chair covers \$2 pp  
Table runners \$1.5 per runner  
Function extension: \$3 pp per hour or part thereof

Please feel free to discuss any special dietary requirements.  
Prices valid as of 1 October 2009  
(pp – per person)