

2021

# Christmas Function Menu



**CG**  
Cater Group

October 2021

## Christmas Menu (plated)

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### Minimum 20 pax

All meals include bread roll and butter  
Vegetarian options available on request

### One choice of each course

2 courses \$27.00 per person

3 courses \$34.00 per person

### Two choices of each course served alternatively

2 courses \$34.00 per person

3 courses \$43.00 per person

### Entrée

Butternut pumpkin and honey soup served with warm bread and butter

Prawn and mango salad, crisp grissini, lime and cracked pepper dressing

Spinach and ricotta Bon Bons, crisp filo pastry, roast tomato sugo, balsamic dressed Roquette (V)

Wild mushroom risotto, fresh basil, dried tomatoes, shaved parmesan and mascarpone (V)

### Mains

Chef's combination roast pork, leg ham and turkey, selection of roast vegetables and condiments, roast onion jus

Roast turkey, apricot and walnut stuffing, cranberry jus

Roast pork loin, caramelized apple sauce and condiments

*All main courses served with traditional roast vegetables, seasonal buttered greens and vegetables*

### Desserts

Traditional steamed Christmas pudding, double cream and brandy custard

Warm chocolate pudding, French vanilla anglaise, double cream and strawberries

Chef's own mini pavlova, fresh berries and fruit, shaved chocolate and fresh passionfruit

# Christmas Buffet

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**Minimum 20 pax**

**\$48.00 per person**

## Cold Selection

Chef's Selection of Fresh Garden Salads (3)  
Accompanied with Selected Condiments and Dressings

## Charcutier Selections

Smoked Leg Ham  
Salami and Continental Sausages  
Hoi-sin Glazed Chicken  
Bakers Basket of Bread

## Hot Selections

Roast turkey, apricot and walnut stuffing, cranberry jus  
Roast pork loin, caramelised apple sauce and condiments  
Oven baked fillets of Perch, macadamia nut crust, lime butter sauce  
Selection of traditional roast vegetables and potatoes

## Sweet Temptations

Traditional steamed Christmas pudding, double cream and brandy custard  
Warm chocolate pudding, French vanilla anglaise, double cream and strawberries  
Chef's own mini pavlova, fresh berries and fruit, shaved chocolate and fresh passionfruit

Tea and Coffee, Fruit mince tarts, mints

## Buffet Menu Additions

Fresh Cooked Prawns \$14.00 per person  
Local Fresh Plate Oysters \$15.00 per person  
Prawns, Oysters, Crabs, Mussels \$40.00 per person

**Note: Buffet menu availability subject to COVID-19 restrictions.**

# Christmas Buffet

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**Minimum 20 pax**

**\$52.00 per person**

## Cold Selection

Chef's Selection of Fresh Garden Salads  
Build your own Caesar Salad  
Accompanied with Selected Condiments and Dressings

## Charcutier Selections

Smoked Leg Ham  
Salami and Continental Sausages  
Hoi-sin Glazed Chicken  
Mustard Crusted Tenderloin of Beef  
Bakers Basket of Bread

## Hot Selections

Chef's combination roast pork, leg ham and turkey, condiments, roast onion jus  
Grilled Snapper fillets, Thai avocado, sweet chili and lime salsa  
Garlic and herb marinated Lamb cutlets with roasted Roma tomatoes and rosemary jus  
Spinach and Ricotta Ravioli with sautéed mushrooms and shaved parmesan  
Selection of traditional roast vegetables and potatoes

## Sweet Temptations

Traditional steamed Christmas pudding, double cream and brandy custard  
Warm chocolate pudding, French vanilla anglaise, double cream and strawberries  
Chef's own mini pavlova, fresh berries and fruit, shaved chocolate and fresh passionfruit

Tea and Coffee, Fruit mince tarts, mints

## Buffet Menu Additions

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