

SAMPLE MENUS

Broughtons
at the Bay

COCKTAIL PARTY SELECTIONS

GRAZING TABLES

Antipasto with cured meats & salamis, homemade marinated vegetables, olives and feta served with a selection of crisp breads.

BBQ PRAWNS & CHORIZO SAUSAGE

Tossed in a lemon parsley butter

MINI BEEF HAMBURGERS

with caramelized onion, lettuce and a house-made tomato relish

DUCK SPRING ROLLS

Served with a spiced orange plum sauce

CORIANDER LAMB SKEWERS

Marinated in cumin & coriander, served with a savory garlic yoghurt

RICOTTA LEBANESE BREAD

Filled with spinach & ricotta, drizzled with a garlic oil & grilled on the hotplate served with tzatziki

SALT & PEPPER SQUID

Served with a saffron-infused mayonnaise

MINI DESSERT PLATTERS

A selection of meringues, sticky date puddings and puff pastry lemon tarts

SOMETHING MORE SUBSTANTIAL

WARM CHICKEN & PANCETTA SALAD

with avocado Persian feta & pine nuts in individual serves

OR

ASIAN BEEF

Prime cut of beef marinated in Asian flavours, seared & thinly sliced, tossed with greens & crispy rice noodle and topped with sweet potato crisps

ROAST MEATS & SIDE DISHES

There is the option to create feasting tables
as centre pieces or in a buffet-style

MOROCCAN ROAST CHICKEN

Served with a tomato dressing & a garlic yogurt

ROASTED BEEF

With a pepper, seeded mustard & garlic rub

SIDE DISHES

Warm chargrilled potato salad, with Spanish onion tomato & crispy salami chips

Baby spinach leaves with cumin-spiced roasted pumpkin and a honey mustard dressing

Greek-style salad with olives & feta, tossed with mixed leaves roasted capsicum in a lemon oil dressing

Served with a selection of freshly baked bread rolls

MORNING & AFTERNOON TEA

Selections of three (3) from the following

Chocolate fudge cake (GF on request)

Puff pastry lemon tartlets

Freshly baked scones served with jam & cream

Chorizo, onion, tomato & cheese tartlets

Homemade orange, chocolate & almond cookies

Bacon & zucchini slice topped with mayo & parmesan (GF)

Meringues (GF)

Seasonal Fruit Platter

Cheese & cured meat selection with crackers & crisp flat breads

SIT-DOWN

ENTRÉE

SPICED FRIED WHITING FILLETS

Served with a saffron-infused mayonnaise and dusted with lime salt

LEEK & PANCETTA TARTS

Sprinkled with Persian feta and a roasted cherry tomato salsa with pine nuts

MARINATED BBQ PRAWNS

Tossed with lemon & parsley butter, served in a garlic roasted ciabatta roll

CHORIZO & HALLOUMI SALAD

Tossed with baby spinach leaves, dressed in a honey mustard dressing, with roasted capsicum and cumin spiced roasted butternut pumpkin

SKEWERED LAMB FILLETS

Marinated in cumin & coriander, served with a shaved fennel salad, dahl and crisp spiced flat bread

MAIN COURSE

OVEN ROASTED CHICKEN SUPREME

Filled with herb & ricotta, served with warm char-grilled baby chat potatoes and a crispy salami salad

PAN-SEARED SALMON (GF)

Served on a garlic mash, with crisp fried capers, pancetta and a rocket & cucumber ribbon salad with a dill sour cream dressing

NOLAN BEEF RUMP (GF)

Served with rosemary salted smashed potatoes with a whole baked field mushroom in a bacon & parmesan cream

ASIAN-FLAVOURED PORK

Prime cut of pork marinated in star anise soy & ginger, sliced and served on Asian vegetable salad finished with crispy rice noodles

ROASTED MORROCCAN LAMB

Served with a pearl couscous and roasted spiced sweet potato & baby spinach with a fresh tomato dressing and Greek yoghurt

SIT-DOWN

DESSERT

LEMON TART

Served with passion fruit & cream

VANILLA BEAN PANACOTTA

Served with a mint, orange & strawberry salad

HOMEMADE MERINGUES

Served with a berry & mint compote & cream

STICKY DATE

Served warm with a butterscotch sauce,
almond toffee glass and cream

CHOCOLATE FUDGE CAKE (GF)

Served with cream and strawberries

This three-course menu can include four (4) canapés
in place of either the entrée or dessert portion.