

Formal Packages

Table Service

We guarantee excellent presentation of your plated meals and generous servings. All meals are prepared with ingredients fresh from the markets by experienced and professional chefs in our commercial kitchen. Your menu can be customised by our experienced staff to suit your individual requirements.



Inclusions

Includes main meals, table salads, fresh breads and desserts. Entrees are available for an additional \$7.90 (see following pages) or choose from our wide selection of appetiser packages.

Mains (Choose two main courses to be served alternatively.)

Chicken Supreme

Oven roasted chicken supreme set on a bed of baked potato and drizzled with white wine and mushroom sauce. Served with steamed long green beans and finished with shavings of parmesan cheese.

Double Rack of Lamb

Tender lamb rack with red wine jus served on a bed of baked potato and topped with caramelised onions and a garnish of fresh rosemary. Accompanied by steamed long green beans.

Barramundi Fillet

Baked barramundi fillet with lemon and garlic butter sauce. Served on a bed of baked potato and steamed long green beans.

New York Strip

A thick and mouth watering sirloin steak served with caramelised onions and red wine glaze. Accompanied by baked potatoes and steamed long green beans.

Veal Scallopini

Thinly sliced veal sautéed and served with a tomato, mushroom and wine sauce. Accompanied by a lemon wedge, baked potatoes and steamed long green beans.

Lamb Shanks with Tomato and Gremolata

These lamb shanks have been slow cooked in a tomato based sauce for many hours and will melt in your mouth. They are finished with a flat leaf parsley, garlic and lemon zest gremolata and served with baked potatoes and steamed long green beans.

King Fish Fillet on Asian Greens

Pan fried King Fish fillet served on a bed of asian greens and topped with a mango and herb salsa. Accompanied by baked potatoes.

Vegetable Quiche (vegetarian option)

Accompanied by:

Gourmet Garden salad - Assorted mixed leaves, sliced cucumber, julienne red capsicum and carrot.

Freshly baked bread selection, including French, sourdough and whole meal.

Condiments, mustards and dressings

Desserts (Choose two desserts served with sliced fruits and whipped cream.)

- ◆ **Individual serve pavlova** served with fresh fruit and cream.
- ◆ **Chocolate profiteroles** - Delicious choux pastry coated in chocolate and filled with creamy custard.
- ◆ **Red wine poached pears** with Grand Marnier Anglaise
- ◆ **Sticky date pudding** with caramel sauce and ice cream
- ◆ **Soft centred chocolate pudding** with chocolate sauce
- ◆ **Individual lemon curd tart** with vanilla cream

Price: \$34.90 per person. Includes GST

Entrées

These tasty entrees can be added to any plated meal package.

King Prawn and mango salad \$7.90pp

Mango and King prawn salad tossed through egg noodles.

Tandoori chicken salad \$7.90pp

Marinated chicken pieces with rice and fresh vegetables served with a yoghurt garnish.

Marinated lamb served with couscous \$7.90pp

Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.

Gourmet Caesar salad \$7.90pp

Cos lettuce, crispy bacon, boiled eggs, shaved parmesan, cherry tomatoes, croutons, diced Spanish onion served with a dijonaise dressing.

Thai beef salad \$7.90pp

Tender strips of beef served in a classic thai beef salad

Barbequed Duck salad \$9.90pp

Tasty Chinese duck on a bed of crisp shredded vegetables with Hokkien noodles dressed with a light Asian style sauce.

Vegetable Frittatas \$7.90pp

Handmade frittatas with seasonal vegetables. Served with garden salad.



Winter Warmers \$4.90pp

- ◆ Minestrone Soup
- ◆ Vegetable Soup
- ◆ Pea and ham Soup
- ◆ Chicken and vegetable Soup
- ◆ Pumpkin Soup
- ◆ Potato and bacon Soup

Chicken and sweet corn Soup

Gourmet Canapés Package Number #1

NOODLE BOX OPTIONS

- ◆ **King Prawn and mango noodle box (New!)**
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- ◆ **Tandoori chicken noodle box (New!)**
Marinated chicken pieces served with fresh vegetables topped with a dollop of yoghurt.
- ◆ **Thai beef salad noodle box**
Tender strips of beef served in a classic Thai beef salad
- ◆ **Potato wedges served in a noodle box**
Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)



Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)



Honey & soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.



Vegetable frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.



Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter



Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)



SOMETHING SWEET

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

Individual serve pavlova with fresh fruit

Mini pavlovas topped with fresh cream and seasonal fruit.



Fruit Platters

Seasonal fresh fruit platter.

Full Meal (Choose 12) \$24.90 per guest - Includes GST

Light Meal (Choose 8) \$18.50 per guest - Includes GST

Appetiser (Choose 4) \$9.50 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Gourmet Package Canapés Number #2

NOODLE BOX OPTIONS

- ◆ **Marinated lamb with couscous noodle box (New!)**
Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.
- ◆ **Thai beef salad noodle box**
Tender strips of beef served in a classic thai beef salad
- ◆ **King Prawn and mango noodle box (New!)**
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- ◆ **Tandoori chicken noodle box (New!)**
Marinated chicken pieces served with fresh vegetables and topped with a dollop of yoghurt.
- ◆ **Potato wedges served in a noodle box**
Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes.
(v)



Rare roast beef with rocket

Slithers of roast beef served on a mini bun with swiss cheese, rocket, caramelised onion and tomato tapenade.

Chicken Tandoori Skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.



Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.



Vegetable frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)



Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter



Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

Honey & soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.



Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

SOMETHING SWEET

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard.

Individual serve pavlova with fresh fruit

Mini pavlovas topped with fresh cream and seasonal fruit.



Fruit Platters

Seasonal fresh fruit platter.

Full Meal (Choose 12) \$29.90 per guest - Includes GST

Light Meal (Choose 8) \$22.50 per guest - Includes GST

Appetiser (Choose 4) \$10.90 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Gourmet Canapés Package Number #3

CHINESE SPOON OPTIONS

- ▽ **Oysters**
Fresh natural Sydney Rock oysters served on a Chinese spoon with a mini lemon wedge.
- ▽ **Mango Chicken**
Smoked chicken, mango and coriander salad served in a Chinese spoon.



NOODLE BOX OPTIONS

- ◆ **Marinated lamb with couscous noodle box (New!)**
Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.
- ◆ **King Prawn and mango noodle box (New!)**
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- ◆ **Tandoori chicken noodle box (New!)**
Marinated chicken pieces served with fresh vegetables and topped with a dollop of yoghurt.

Peking Duck Pancake

Pancakes filled with roast Peking duck, shallots and our chef's own Hoi Sin sauce.



Vegetable Rice Paper Rolls

Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauces, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)



Thai beef skewer

Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered.

Prosciutto Rolls

Handmade prosciutto rolls containing a long green bean, semi sun-dried tomato and melted vintage cheese.

Mini Beef Mignon

Beef tenderloin wrapped in bacon, topped with tomato tapenade and a blend of herbs.



Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter



Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.



Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

Chicken Tandoori Skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.



Vegetable frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.



Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)



SOMETHING SWEET

Petite Deluxe Chocolate Cake

A bite sized chocolate cake with chocolate chunks, topped with a luscious chocolate icing and finished with fine chocolate flakes.

Petite Deluxe Banana and Caramel Cake

A bite sized traditional banana cake topped with caramel icing and finished with white chocolate flakes.

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

Fruit Platters

Seasonal fresh fruit platter.

Full Meal (Choose 12) \$34.90 per guest - Includes GST
Light Meal (Choose 8) \$26.50 per guest - Includes GST
Appetiser (Choose 4) \$12.90 per guest - Includes GST
 Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Prices negotiable for large groups. Please call us on 1300 66 44 67

www.crowncatering.com.au