

Northern Beaches Catering

2021-22 Function Menus



**Thank you for your enquiry please note:
These menus are only a guide.
If you have any special requests or requirements
please do not hesitate to contact us,
so we can design a special menu for you.**

All prices quoted are for a minimum of 40 people.

Smaller groups add 15%.

Discounts for 130+ people.

**All bookings must be confirmed with
a 20% deposit a minimum of 21 days
prior to the function.**

**Confirmation of final numbers is required 5 days prior to
function & balance to be paid in full.**

10% gst included in all prices.

CATERING CONTACT – TIM REEVES 0409 825 965

Email: tim55478@gmail.com

Northern Beaches Catering

FUNCTION MENU (A) 2 OR 3 COURSES

2 COURSES MAIN + DESSERT \$42 per head

3 COURSES \$47.50 per head

CHOOSE TWO FROM EACH COURSE ALL MEALS SERVED ALTERNATE

ENTREES

LASAGNE ON A RUSTIC TOMATO & BASIL SAUCE

SWEET POTATO & BACON SOUP

**MEZZE PLATE - A SELECTION OF TASTY DIPS
(BABA GHANOUSH, ROAST BEETROOT, HOMMUS)
SERVED WITH TURKISH PIDE & LEBANESE CRISPS**

CHICKEN SEMI DRIED TOMATO & LEEK TART

**SALT & PEPPER SQUID SERVED ON MIXED GREENS
WITH A LIME DRESSING**

MAIN COURSES

GRILLED SALMON WITH LEMON PARSLEY BUTTER

LAMB KORMA WITH STEAMED RICE & PAPPADUMS

**SLOW BAKED PORK SCOTCH FILLET
WITH APPLE & BRANDY PAN JUICES**

ROAST LEG OF LAMB WITH GARLIC & ROSEMARY JUS

**PANFRIED CHICKEN BREAST ON BUTTERMILK POTATO WITH ROAST
CHERRY TOMATO AND BASLAMIC REDUCTION**

GRAIN FED RUMP STEAK WITH A MUSHROOM & PANCETTA SAUCE

DESSERTS

SELECT FROM DESSERT MENU GROUP A

Northern Beaches Catering

FUNCTION MENU (B) 2 OR 3 COURSES

2 COURSES MAIN + DESSERT \$47.50 per head

3 COURSES \$56 per head

CHOOSE TWO FROM EACH COURSE ALL MEALS SERVED ALTERNATE

ENTREES

**FETTUCINE MARINARA - RICH RUSTIC TOMATO
SAUCE LOADED WITH FRESH HERBS & SEAFOOD**

TERIYAKI CHICKEN SKEWERS

**ANTI PASTO PLATE – TASTY MEATS
MARINATED VEGETABLES & CHEESE**

CAESER SALAD

CRISP TEMPURA KING PRAWNS WITH SOY & WASABI DIPPER

**GOLDEN CRUMBED DEEP-FRIED CAMEMBERT
WITH A QUINCE GLAZE**

MAIN COURSES

**CHICKEN BREAST MADAGASCAR FILO WRAPPED WITH
GREEN PEPPERCORN BUTTER FILLING**

VEAL ESCALOPES WITH A CREAMY MARSALA GARLIC SAUCE

**LEMON PEPPER SPICED PAN-FRIED SALMON FILLET ON
CREAMED POTATOS WITH A CHAMPAGNE & LIME GLAZE**

HONEY SOY LAMB FILLET ON STIR FRIED GREENS

**SIRLOIN STEAK ON HERBED SMASHED POTATO & TOPPED WITH
SEMI-DRIED TOMATO & CHIVE BUTTER**

DESSERTS – SELECT FROM DESSERT MENU A or B

Northern Beaches Catering

FUNCTION MENU (C) 2 OR 3 COURSES

2 COURSES MAIN + DESSERT \$50 per head

3 COURSES \$64 per head

CHOOSE TWO FROM EACH COURSE ALL MEALS SERVED ALTERNATE

ENTREES

KING PRAWN COCKTAIL WITH TANGY BRANDY DRESSING

**MEZZE PLATE - A SELECTION OF TASTY DIPS (BABA GHANOUSH,
ROAST BEETROOT, HOMMUS, PUMPKIN & CUMIN)
SERVED WITH TURKISH PIDE & LEBANESE CRISPS**

CHICKEN CAESER SALAD

**THAI CRAB NOODLE BALLS WITH CHILLI
DIPPING SAUCE**

**SMOKED SALMON, AVOCADO
& MANGO SALAD**

MAIN COURSES

**VEAL NOISETTE - TENDER VEAL STEAK WRAPPED
IN BACON WITH A RICH VEAL & MUSHROOM STOCK**

**BARRAMUNDI NEPTUNE TOPPED WITH KING
PRAWNS & BURRE BLANC SAUCE**

CHICKEN SUPREME FILLED WITH PESTO & BOCCONCINI

PORK FILLET WITH A SHERRY CRANBERRY GLAZE

**HERB CRUSTED LAMB BACKSTRAP DRIZZLED WITH OLIVE
TAPENADE AND VERMOUTH JUS**

EYE FILLET ROAST GARLIC MASH & PORT DEGLAZED PAN JUICES