



Christmas Eve Menu

Cold with simple heating instructions



SALADS

(15-20 side servings approx)

Standard \$35 per tray

Creamy pasta salad
Coleslaw
Creamy potato salad
Garden salad

Premium \$40 per tray

Greek salad
Roast pumpkin, feta & quinoa salad
Pesto pasta salad
Crispy asian noodle salad
Caesar salad
Beetroot & walnut salad
Roast vegetable & spinach salad
Mexican style corn & bean salad
Rocket, pear & parmesan salad

Deluxe \$50 per tray

Peach & prosciutto
with bocconcini, pine nuts & rocket

Prawn & mango
with asparagus, mint & sweet chilli

Asian slaw
with crispy pork belly, sesame, mint & coriander

Schnitzel pasta salad
with pesto, sun-dried tomato, olives & feta

Thai beef salad
with tomato, cucumber & vermicelli

Premium potato salad
with bacon, egg, green beans & pesto

Seafood (Market price tbc 1 week before)

Natural rock oysters by the dozen
Fresh cooked Australian tiger prawns
Fresh cooked Australian lobster mornay

HOT SIDES

By the tray (15-20 side servings approx)

Vegetarian fried rice	\$40
Creamy potato bake	\$45
Beef lasagne	\$50
Vegetarian lasagne	\$45
Creamy Cauliflower bake	\$40

By the piece

Jacket potatoes	\$1.5
Corn cobbettes	\$1.5
Honey mustard pumpkin	\$2
Honey mustard carrots	\$1

MEATS

Whole roast chicken, cut into 8	\$20each
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Bourbon and Maple Glazed Baked Ham	
½ (approx 5.5kg) \$175	Full (approx 10.5kg) \$370

Turkey breast (approx 2kg)	\$99
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Trays (small 5 servings, large 15-20 servings approx)

Beef or pork	Small \$70	Large \$189
Lamb or beef brisket	Small \$80	Large \$199

DESSERTS

Individual \$7 each
Individual pavlova with cream & berries
Cheesecake variety
Lemon tart with berry compote
Triple choc brownie with chantilly cream & berries
Traditional trifle cups

Trays (approx servings)	5	12
Tiramisu	Small \$35	Large \$75
Sticky date pudding	Small \$ 35	Large \$75

(with butterscotch sauce)

Servings	4-6	6-10	10-15
Seasonal Fruit platter	Small \$40	Med \$65	Lge \$ 100