

# CATERING MENUS



WEDDINGS - CONFERENCES



# SOUTHERN CROSS CATERING PROVIDES QUALITY SERVICE AND EXCEPTIONAL CATERING.

Our friendly and professional team pride themselves on the ability to exceed your expectations, either in one of our beautifully appointed venues or at your choice of location. With somewhere to suit the smallest or largest of groups, rest assured your event will be nothing short of a success.

Our menus are designed to offer versatility and choice with current and modern dishes that will not fail to impress. To assist you in providing for any food allergies of your guests, please let our team know in advance and we will endeavour to provide for these specific needs.

The prices listed are based on in-house service. Should you wish to have your catering delivered to an alternate location, additional fees will apply based on the catering location, times, date, equipment and service needs.

Southern Cross Catering is the only choice for your next event.



# COFFEE BREAK MENU

Prices based on a minimum of 10 guests

## COFFEE BREAK A, \$7.00 PER PERSON

Select one item from the list below to be served w' freshly brewed coffee and Madura teas

- » Premium house made biscuits, 2 per person
- » Traditional scones served w' strawberry jam and cream, 2 per person
- » Sweet mini muffins, chef's selection, 3 per person
  - Mixed berry, Chocolate, Apple & cinnamon
- » Savoury mini muffins, chef's selection, 3 per person
  - Cheese, bacon and chive, Zucchini, oregano and roast garlic, Pumpkin, sage and spanish onion
- » Gluten free selection, select one option, 1 per person
  - Fruit friands
  - Caramel slice
  - Chocolate brownie
  - Orange and almond cake

## COFFEE BREAK B, \$8.50 PER PERSON

Select one item from the list below to be served w' freshly brewed coffee and Madura teas

- » Assorted baked petite Danish pastries, 2 per person
  - Apple, blueberry, cherry, apricot, chocolate
- » Sweet treat temptations, 1 of each per person
  - Slices, mini muffins, pastries
- » Sweet and Savoury mini muffins, chef's selection, 3 per person
  - Mixed berry, Chocolate, Apple & cinnamon
  - Cheese, bacon and chive, Zucchini, oregano and roast garlic
  - Pumpkin, sage and spanish onion

## EXTRAS

- |   |        |
|---|--------|
| » Arrival tea and coffee                    | \$3.20 |
| » Continuous tea and coffee                 | \$8.00 |
| » Jug of orange juice                       | \$8.50 |
| » Jugs of soft drink                        | \$8.50 |
| » Jug of iced water                         | \$2.00 |
| » Crockery hire (per head)                  | \$5.00 |
| -includes cup, saucer, cutley and sideplate |        |

# HIGH TEA MENU

Prices based on a minimum of 20 guests.

We recommend the hire of crockery for these events

## **HIGH TEA MENU A \$27.50 PER PERSON**

Menu includes catering served on platters and high tea stands

### **Sweet selection**

- » Chef's selection of 6 petite sweet treats

### **Savoury selection**

- » Chef's selection of 2 individually sized savoury items

### **Beverage selection**

- » Freshly brewed coffee and a selection of Madura teas
- » Orange juice and iced water

## **HIGH TEA MENU B \$22.00 PER PERSON**

Menu includes catering served on platters and high tea stands

### **Sweet selection**

- » Chef's selection of 4 petite sweet treats

### **Savoury selection**

- » Chef's selection of 2 individually sized savoury item

### **Beverage selection**

- » Freshly brewed coffee and a selection of Madura teas
- » Orange juice and iced water

## **HIGH TEA MENU C \$19.00 PER PERSON**

Menu includes catering served on platters and high tea stands

### **Sweet selection**

- » Chef's selection of 4 petite sweet treats

### **Savoury selection**

- » Chef's selection of 1 individually sized savoury item

### **Beverage selection**

- » Freshly brewed coffee and a selection of Madura teas
- » Orange juice and iced water



# LUNCH MENU

Prices based on a minimum of 10 guests, select one lunch box per 10 guests  
Available to Southern Cross Catering delivery clients only

## LUNCH BOX A, \$13.50 PER PERSON

- » Traditional 4 point sandwiches
  - Ham, cheese and tomato
  - Salami, mixed leaves and green tomato relish
  - Chicken, aioli and fresh salad
  - Curried egg crisp lettuce (V)
  - Tomato, cucumber, Spanish onion and mixed leaves (V)
- » Platter of Asian hot bites w' dipping sauce
  - Spring rolls
  - Samosas
  - Dim sims
- » Sliced seasonal fruit platter
- » Jugs of juice, soft drink or freshly brewed coffee and a selection of Madura teas

## LUNCH BOX B, \$15.00 PER PERSON

- » Traditional 6 point sandwiches
  - Ham, cheese and tomato
  - Salami, mixed leaves and green tomato relish
  - Chicken, aioli and fresh salad
  - Curried egg crisp lettuce (V)
  - Tomato, cucumber, Spanish onion and mixed leaves (V)
- » Platter of hot savouries w' dipping sauce
  - Spring rolls
  - Samosas
  - Dim sims
- » Sliced seasonal fruit platter
- » Jugs of juice, soft drink or freshly brewed coffee and a selection of Madura teas

## LUNCH BOX C, \$18.00 PER PERSON

- » Premium turkish rolls and wraps
  - Roast beef, mustard, pickle and mixed leaves
  - Poached chicken, avocado, tomato and mixed leaves
  - Prosciutto, cucumber, green tomato relish and mixed leaves
  - Smoked leg ham, brie and semi dried tomato
  - Roast Mediterranean vegetables and pesto (V)
- » Platter of hot savouries w' dipping sauce
  - Salt and pepper squid
  - Lamb kebab
  - Vegetable samosa
- » Sliced seasonal fruit platter
- » Jugs of juice, soft drink or freshly brewed coffee and a selection of Madura teas

## **LUNCH BOX D, \$16.50 PER PERSON**

- » Roast pumpkin and quinoa salad, Spanish onion, peppers, cucumber, feta and lemon vinaigrette (V) (GF)
  - Add poached chicken at \$3.00 per person
- » Sliced seasonal fruit platter
- » Jugs of juice, soft drink or freshly brewed coffee and a selection of Madura teas

## **LUNCH BOX E, \$17.50 PER PERSON**


- » Mediterranean vegetable frittata w' Traditional Greek salad and balsamic vinaigrette (V) (GF)
  - Add poached chicken at \$3.00 per person
- » Sliced seasonal fruit platter
- » Jugs of juice, soft drink or freshly brewed coffee and a selection of Madura teas

## **LUNCH BOX F, \$16.50 PER PERSON**

- » Meat or vegetarian lasagne w' garden salad and lemon vinaigrette (V) (GF)
- » Sliced seasonal fruit platter
- » Jugs of juice, soft drink or freshly brewed coffee and a selection of Madura teas

## **PLATTERS**

**Suitable for afternoon teas, informal meetings or casual gatherings**  
**Prices based on a minimum of 6 guests**

- » Fresh seasonal fruits, sliced and served on a platter \$5.00 per person
  - » Corn chips, guacamole and salsa \$5.00 per person
  - » Traditional 4 point sandwich platter w' daily chefs selection of fillings \$5.50 per person
  - » Toasted Turkish bread and trio of dips \$5.50 per person
  - » Asian bites savoury platter w' spring rolls, samosas and steamed dim sims \$6.50 per person (6 pieces per person)
  - » Assorted cheeses w' crisp bread, crackers and fruit garnish \$8.00 per person
  - » Antipasto selection w' char grilled and marinated vegetables and mixed meats \$9.50 per person
  - » Assorted sushi \$5.00 per person
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# CONFERENCE PACKAGES

**Available only to Southern Cross Catering in-house clients in the Zest Function space**  
**Prices based on minimum of 10 guests**

Available to Southern Cross Catering, in-house clients in Zest function space  
All conference packages include catering per the below inclusions as well as complimentary ice water, mints, whiteboard, flipchart and screen

## **HALF DAY PACKAGE \$32.00 PER PERSON**

- » Arrival tea and coffee
- » Choice of morning tea or afternoon tea
- » Buffet lunch, daily changing regional buffet

## **FULL DAY PACKAGE \$39.90 PER PERSON**

- » Arrival tea and coffee, freshly brewed coffee and assorted teas
- » Morning tea, a selection of freshly baked muffins and seasonal fruit platter served w' freshly brewed tea and coffee
- » Buffet lunch, daily changing regional buffet
- » Plated working lunch available on request, additional charges may apply
- » Afternoon tea, classic and contemporary biscuits w' freshly brewed coffee and assorted teas

# DELIVERY CONFERENCE PACKAGES


**Available only to Southern Cross Catering delivery clients**  
**Prices based on minimum of 10 guests**

All conference packages include catering per the below inclusions and delivery charges will also apply

## **HALF DAY PACKAGE \$28.00 PER PERSON**

- » Choice of morning tea or afternoon tea
- » Lunch, chef's selection of premium rolls, cheese and fruit platter

## **FULL DAY PACKAGE \$33.00 PER PERSON**

- » Arrival tea and coffee, freshly brewed coffee and assorted teas
  - » Morning tea, a selection of freshly baked muffins and seasonal fruit platter served w' freshly brewed tea and coffee
  - » Lunch, chef's selection of premium rolls, cheese and fruit platter
  - » Afternoon tea, classic and contemporary biscuits w' freshly brewed coffee and assorted teas
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# BUFFET MENU

Prices based on a minimum of 20 guests

## **BUFFET, \$25.00 PER PERSON**

Available for lunch only

- » Chef's hot dish of the week
- » Roast potato wedges
- » Selection of seasonal salads
- » Cold cut meats
- » Antipasto platter
- » Australian cheese platter
- » Selection of freshly baked breads
- » Homemade chutneys
- » Sliced seasonal fruit platter
- » Tea and coffee station to finish

## **SIGNATURES BUFFET, \$32.00 PER PERSON**

### **Mains**

Select two items for service

- » Karrage chicken, potato fried chicken pieces w' steamed bok choy, sesame and teriyaki sauce (GF)
- » Thai style salmon fillets, red curry sauce, coconut and lime rice (GF)
- » Braised pork shoulder, sweet potato chips and apple cider jus (GF)
- » Sirloin steaks, green beans, potato puree, seeded mustard jus (GF)
- » Roasted chicken, mini vegetable rostis, roast garlic, lemon and thyme jus (GF)
- » Slow roasted lamb rump, grilled Mediterranean vegetables, basil and mint pesto (GF)

### **Vegetarian**

Select one item for service

- » Asparagus, broccoli and feta fritter w' ratatouille
- » Goats cheese tart w' basil, cherry tomatoes and shallot salsa (V)
- » Ricotta tortellini w' tomato basil and roast Spanish onion (V)
- » Roast bell pepper stuffed w' pumpkin, sage and pine nut quinoa, (GF)

### **Sides**

- » Garden salad w' balsamic dressing
- » Steamed seasonal vegetables OR Roasted root vegetables
- » Tea and coffee station to finish



### Additional Main

**\$10.00 per person**

### Additional Salad

**\$5.00 per person**

- » Traditional Cesar salad, cos lettuce, parmesan cheese, croutons and crisp bacon
- » Honey roasted pumpkin, spinach, red onion and feta
- » Asian noodle salad, glass noodles, shredded vegetables, coriander and mint

### Add Dessert

**Price reflective of item**


- » Australian cheese platter, crisp bread and dried fruits, \$8.00 per person
- » Chef's selection of whole cakes, \$8.00 per person
- » Sugar Indulgence, chef's selection of sweet treats \$16.00 per person

## **PREMIUM BARBEQUE BUFFET, \$35.00 PER PERSON**

- » Moroccan chicken drumsticks
- » Thai style prawns
- » Grilled BBQ steaks
- » Thick beef sausage
- » Tofu kebabs
- » Caesar salad, cos lettuce, parmesan cheese, croutons and crisp bacon
- » Garden salad
- » Roast potato wedges
- » Australian cheese platter w' crackers
- » Tea and coffee station to finish

### Additional Salad

**\$5.00 per person**

- » Greek salad, feta, tomato, cucumber and red onion
  - » Honey roasted pumpkin, spinach, red onion and feta
  - » Asian noodle salad, glass noodles, shredded vegetables, coriander and mint
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# PLATED MENU

## PLATED MENU A

Prices based on a minimum of 30 guests

- » 2 courses \$46.00 per person, combination of entrée and main or main and dessert
- » 3 courses \$61.00 per person, entrée, main and dessert

### Entrees

**Select two entrée to be served alternating to the table**

- » Pumpkin and macadamia ravioli w' brown sage butter and parmesan (V)
- » Goats cheese tart w' basil, cherry tomatoes and shallot salsa (V)
- » Tasmanian smoked salmon, leafy salad, passionfruit and saffron vinaigrette (GF)
- » BBQ Lamb kebab, Greek spices, tzatziki and leaf salad (GF)
- » Lime and chilli king prawn, sticky pineapple and mint salsa (GF)

### Main

**Select two mains to be served alternating to the table**

- » 250g char grilled rib eye fillet, truffled mash, green beans and veal jus (GF) add \$6.00
- » Roasted barramundi fillet, pesto mash, tomato vodka and mussel broth (GF)
- » Confit duck maryland, sweet potato rosti, orange cranberry and rosemary jus (GF)
- » Slow roasted lamb rump, Mediterranean vegetable stack, basil and mint pesto (GF)
- » Crispy skin chicken, fondant potato, carrot puree and merlot jus (GF)

### Dessert

**Select two deserts to be served alternating to the table**

- » White chocolate bavarois w' blueberry casserole and dark chocolate ganache (GF)
- » Espresso panna cotta, white choc ganache and baileys cream (GF)
- » Poached pear, cinnamon and red wine glaze, raspberry sorbet (GF, DF)
- » Cinnamon and walnut tart, chocolate ganache and vanilla bean ice cream
- » Blueberry cheesecake, raspberry confit and double cream

**Tea and coffee station to finish**



# PLATED MENU

## PLATED MENU B

Prices based on a minimum of 30 guests

- » 2 courses \$40.00 per person, combination of entrée and main or main and dessert
- » 3 courses \$52.00 per person, entrée, main and dessert

### Entrees

**Select two entrée to be served alternating to the table**

- » Potato and leek soup, crusty Turkish bread (V)
- » Thai beef or chicken salad, leafy greens, cucumber, soy and ginger sauce (GF)
- » Baby octopus salad w' snow peas, coriander and green harissa (GF)
- » Traditional Caesar salad, toasted croutons, bacon and parmesan
- » Ricotta tortellini w' tomato basil and roast Spanish onion (V)

### Main,

**Select two mains to be served alternating to the table**

- » Thai style salmon fillet, red curry sauce, coconut and lime rice (GF)
- » Braised pork shoulder, sweet potato chips, brocolini and apple cider jus (GF)
- » 250g Sirloin, green beans, potato puree and seeded mustard jus (GF)
- » Seafood filo w' white wine, parsley and rocket salad
- » Grilled chicken breast, vegetable rosti, roast garlic, lemon and thyme jus (GF)

### Dessert,

**Select two desserts to be served alternating to the table**

- » Individual cheese plate, crisp bread and dried fruits
- » Mango cheesecake, strawberry coulis and vanilla crème
- » Sticky date pudding, butterscotch sauce, double cream
- » Caramel mud cake w' Philadelphia cream cheese and treacle
- » Trio sorbets w' hazelnut and chocolate

**Tea and coffee station to finish**



# CANAPÉ MENU

**All menus require a minimum of 20 guests**

- » 6 choices \$16.50 Suitable to replace a light day meal
- » 8 choices \$21.50 Suitable to replace a light evening meal
- » 10 choices \$25.50 Suitable to replace a main meal
- » *Additional selections \$3.00 per piece per person*

## Cold Selections

- » Vegetarian rice paper rolls w' coriander, mint and sweet chilli (V)(GF)
- » House made nori and nigiri sushi rolls (GF)
  - Tempura vegetable (V)
  - Fresh salmon and avocado
- » Honey roasted pumpkin, onion marmalade and feta pastries (V)
- » Mini frittata w' roast pepper, Spanish onion and basil (GF)
- » Prosciutto and brie tartlet
- » Smoked salmon w' lime crème fraiche and chives
- » Corn cake w' avocado and salsa (V)
- » Moroccan chicken w' mint yoghurt and toasted Turkish
- » Grilled prawn w' mango, roast pepper and mint (GF)
- » Turkish toast w' brie, pear and cranberry (V)
- » Rare roast beef w' beetroot salsa (GF)
- » Quinoa salad w' semi dried tomato and flaky pastry (V)
- » Chermoula prawns
- » Smoked salmon on chie bilini w' lime creme fraiche
- » Zucchini and oregano fritter w' chilli jam
- » Cherry tomato Bruschetta w' basil, olive oil and lightly toasted Turkish

## Hot Selections

- » Duck confit risotto w' merlot jus (GF)
- » Assorted mini pie selection – beef and burgundy, chicken and leek, vegetable tikka
- » Prawn and sugarcane kebab w' lemon myrtle dressing
- » Open mini vegetable burgers (V)
- » Pizzetta w' spicy chicken, chorizo, mozzarella cheese and olive tapenade
- » Vegetarian spring rolls w' chilli, lime and ginger sauce
- » Lamb kebab w' Greek spices and mint yoghurt (GF)
- » Vegetarian samosa w' five spice salt and dipping sauce (V)
- » Warmed goats cheese tartlet w' tomato concasse, basil and shredded shallot (V)
- » Honey soy chicken kebab w' ponzu sauce
- » Roast beef, mustard béarnaise and Yorkshire pudding
- » Pork shumai w' sweet soy and spring onion
- » King prawn w' silky dumpling pastry
- » Peking duck spring roll w' Chinese BBQ sauce
- » Thai fish cakes, coriander and sweet chilli dip

## Hot Selections CONTINUED

- » Barramundi spring roll w' lemon infused dipping sauce
- » Thai vegetable spring roll w' caramelised soy & ginger
- » Pancetta, thyme and mushroom tart
- » Grilled scallop w' black pudding, pea puree and chilli oil
- » Mozzarella risotto balls
- » Shitake and mushroom gyoza
- » Tempura prawn w' ginger and shallot soy
- » Chicken fetta and pesto mini calzone
- » Mini lamb wellingtons
- » Ricotta and spinach filo wrap

## Add Hot Noodle Box, \$10.00 per choice per person (8oz box)

**Perfect addition to your canapé menu or vary your lunch selections**

- » Chicken karrage w' shredded green salad and Japanese soy (GF)
- » Mediterranean vegetable salad, steamed quinoa, oregano and spinach leaves (V)
- » Tempura battered tropical snapper, hand cut chips, dill and caper mayonnaise
- » Sliced rib eye, potato puree, braised mushrooms and burgundy jus

## Add Dessert,

**Prices reflect of choice**

- » Sweet Indulgence, chef's selection of sweet treats, add \$16.00 per person
- » Australian cheese board w' crackers and fruit garnish, add \$8.00 per person
- » Fruit skewers served w' greek yoghurt, honey and crushed nuts, add \$6.00 per person

