

# Functions Guide



# THIRROUL Platters & Finger Food



# **Entertaining Platters**

Small Platters - approx 10 people Large platters - approx 15 - 20 people

SEASONAL FRUIT PLATTER Small \$30. Large \$50.

CHEESE PLATTER WITH ASSORTED CRACKERS AND SEASONAL FRUIT Small \$30. Large \$50.

ANTIPASTO PLATTER WITH ASSORTED SHAVED MEATS AND MARINATED VEG Small \$30. Large \$50.

TRIO OF DIPS WITH VEG CRUDITE AND ASSORTED CRACKERS Small \$20. Large \$30.

PETITE SWEETS W/ ASSORTED SWEET TREATS W/ SEASONAL FRUIT Small \$30. Large \$50.

# **Finger Food Favourites**

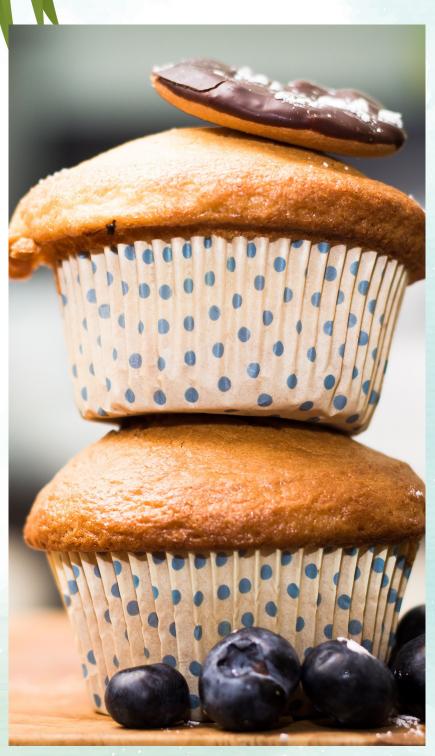
\$18 per head

Choose 5 from the below:

- Party pies
- Party sausage rolls
- · Party quiches
- · Cocktail spring rolls
- Cocktail veg samosas
- · Cheese and spinach triangles
- · Mini chicken dim sims
- Mac n' cheese croquettes
- Frittata bites
- Tomato and basil bruschetta bites

Served with a delicious assortment of dipping sauces.





# Morning & Afternoon Tea Treats

\$15 per head

Make 5 choices from the following options:

- Banana bread fingers w/ butter
- Housemade scones w/ jam and cream
- Assorted mini muffins
- Assorted mini pastries
- · Gourmet mixed sandwiches
- Cocktail sausage rolls
- Mini quiches
- · Cocktail spring rolls
- Cheese and spinach triangles
- Frittata bites



# Canapes

# **Deluxe Canape Menu**

\$24 per head

Make 5 choices from the following options:

- Haloumi, pesto, and roast capsicum bruschetta bites w/ balsamic glaze
- Honey soy cocktail chicken kebabs w/ toasted sesame seeds and fried shallots
- Torpedo style tempura prawns w/ sweet chili mayo
- 4 cheese arancini balls w/ truffle oil and grated parmesan
- Crumbed sesame chicken breast bites w/ sweet soy dipping sauce
- Beer battered flathead filets w/ shoestring fries and lemon herb mayo
- Crispy prawn twisters w/ thai style dipping sauce
- Smokey BBQ beef sliders w/ coleslaw
- Seasonal chargrilled veg skewers w/ basil pesto

# **Kids' Party Food**

# \$16 per head

### SAVORY PLATTER:

- Tempura chicken nuggets
- Party pies
- Cocktail sausage rolls
- Mini hot dogs
- Cocktail spring rolls

# FINGER FOOD PLATTER:

A delicious assortment of cheese, cabanossi, veggie sticks, dips and crackers

# SWEET PLATTER:

- Fairy bread
- Chocolate crackles
- Seasonal fruit
- Assorted Iollies







# **Alternate Drop Menus**





# **Budget-Friendly**

\$20 per head Includes dinner roll w/ butter

Make 2 choices from the following options:

- Herb and parmesan crumbed chicken schnitzel with chips, salad and gravy
- Beer battered fish with chips, salad, tartare sauce and lemon
- Lemon pepper chicken drumsticks with baked veggie medley, steamed veg and gravy
- Housemade beef lasagna with chips and salad
- Honey soy chicken and vegetables with steamed jasmine rice
- Eggplant parmigiana w/ chips and salad

Tea, coffee and dessert can be added for an additional charge of \$10 per person.





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# **Deluxe**

One course meal \$25 per head Two course meal \$40 per head Three course meal \$55 per head

Make 2 choices from the following options: ENTREF:

- Traditional tortellini boscaiola w/ shaved parmesan
- Classic prawn cocktail
- · Oven roasted tomato and halloumi bruschetta
- Pear, rocket and marinated feta salad w/ pine nuts
- Asian beef salad w/ crispy noodles and peanuts
- · Chicken caesar salad

### MAINS:

- Chicken breast kiev w/ creamy thyme and mushroom sauces, mash and seasonal veg
- Slow braised beef brisket w/ smokey BBQ jus, and roast vegetable medley
- Oven baked salmon w/ creamy mash and seasonal veg and lemon herb hollandaise sauce
- Herb crusted pork cutlet w/ crispy roast potato, seasonal veg and apple gravy
- Mixed mushroom risotto w/ truffle oil and shaved parmesan
- Slow roasted boneless lamb w/ mediterranean couscous, rocket and marinated feta

# **DESSERTS:**

- Pavlova w/ seasonal fruit and vanilla bean cream
- Chocolate brownie w/ seasonal berries and cream
- New York baked cheesecake w/ crumbled honeycomb
- Banoffee parfait



# **Buffet**



# **Seated Function**

\$35 per head - minimum 20 guests

Includes dinner roll with butter

# CHOOSE 2 SALADS:

- Greek
- Garden
- Coleslaw
- Pesto pasta
- Potato

### **CHOOSE 2 SIDES:**

- Creamy potato bake
- Baked veg medley
- Steamed jasmine rice

### **CHOOSE 2 ROASTS:**

- · Mustard crusted roast beef
- · Traditional roast pork w/ crackling
- Garlic rosemary roast lamb
- Lemon pepper roast chicken

## **CHOOSE 2 DISHES:**

- Housemade beef lasagna
- Honey soy chicken thigh filets
- · Creamy beef stroganoff
- Indian style butter chicken
- Sweet and sour pork
- Chickpea pumpkin and baby spinach mild curry
- French lamb ragu
- Housemade veg lasagna

Tea and coffee can be added for an additional fee.