

# Menu



## Functions & Events



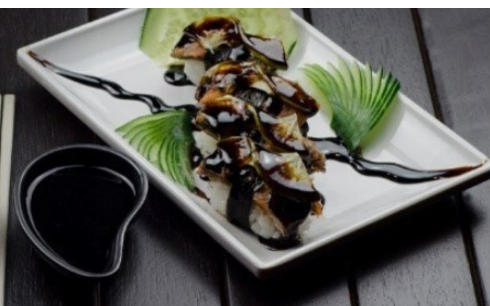
[www.wefinecatering.com.au](http://www.wefinecatering.com.au)

PO Box 1196, Launceston

P: +61 437 857 621

[management@wefinecatering.com](mailto:management@wefinecatering.com)

# Light Snacks



## Morning/Afternoon Tea

Tea & Coffee  
**\$4.00 Per Person**

Tea, Coffee, Cake or Biscuits  
**\$8.00 Per Person**

Tea, Coffee, Cake & Biscuits  
**\$10.00 Per Person**

Tea, Coffee, Selection of Muffins or Slices  
**\$11.00 Per Person**

## Platters

### Cheese

3 Cheeses with Fresh Seasonal Fruit  
**\$70.00 per 10 People**

### Fruit

A Fine Selection of Seasonal Fruit  
**\$50.00 per 10 People**

## Light Snack

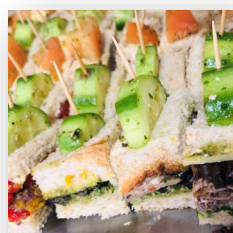
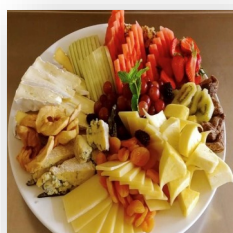
Mixed Sandwich Platter  
Mini Sausage Rolls  
Pizza  
**\$15.00 Per Person**

Mixed Wraps  
Selection of Gourmet Pies  
Pizza  
Sushi Selection  
**\$20.00 Per Person**

Mixed Wraps  
Selection of Gourmet Pies  
Mini Sausage Rolls  
Sushi Selection  
Beef Slider  
**\$22.00 Per Person**

Tea & Coffee  
**\$4.00 Per Person**

Fresh Juice  
**\$3.50 Per Person**



*Menu prices are valid until 30th June 2024*

# Function Menu



## Function Menu

2 Main Course  
**\$35.00 Per Person**

2 Main Course  
2 Dessert  
**\$42.00 Per Person**

2 Entree  
2 Main Course  
**\$45.00 Per Person**

2 Entrées  
2 Main Courses  
2 Desserts  
**\$50.00 Per Person**

3 Entrees  
3 Main Courses  
3 Desserts  
**\$56.00 Per Person**

**1 Course Alternate Drop**  
2 Main Course  
**\$32.00 Per Person**

**2 Course Alternate Drop**  
2 Main Courses  
2 Desserts  
**\$40.00 Per Person**

**3 Course Alternate Drop**  
2 Entrees  
2 Main Courses  
2 Desserts  
**\$50.00 Per Person**

**Soup**  
(GF,V)

Chef's Homemade selection

**Entrée**  
(GF)  
(V)

Grilled Steak Kebab— *Mediterranean Beef & Veg Skewers*  
Jalapeno Cheese Bombs— *Balls formed and coated*  
Hokkaido Scallops— *Served in Japanese Motoyaki Crumb and Mozzarella*  
Arancini Balls— *Pumpkin, Fetta, Thyme and Relish*  
Peking Duck Spring rolls— *A Crispy Spring roll wrapper encases with Duck, crunchy vegetables, chilli, ginger, soy and citrus zest*

**Main Course**

Organic Chicken Breast— *Stuffed with Brie & Tomato accompanied with Pesto Cream sauce*  
(GF) Slow Roasted Beef— *With Roast Potatoes, Seasonal Vegetables & Red Wine Jus*  
(GF) Roast Leg of Lamb— *With Roast Potatoes, Seasonal Vegetables & Mint Jus*  
Cape Grim Beef Rib— *Tim Beam Braised Beef Rib on Mexican Corn Salad Broccolini and Signature Whisky glaze sauce*  
Crackling Roast Pork— *Meander Valley Pork with Sweet Potato puree, Greens and hoisin spice gravy*  
Tasmanian Fish Fillet— *With Herb crust, Seasonal Vegetables & Cream of Honey Mustard sauce*  
(V) Arancini Balls— *Pumpkin, Fetta, Thyme and Relish*

**Dessert**

Sticky Date Pudding— *Rich Sticky Date Pudding, covered in Sailor Jerry Spiced Rum sauce and served with Ice-Cream*  
Chocolate Mud Cake— *Chocolate Fudge Mud cake served with Ice-Cream and Berry Coulis*  
Chef's Selection Cheesecake  
(GF) Fresh Fruit Salad— *Served with Whipped Cream*

Function Menus are set for a minimum of 10 People,  
Any Number above 40 must be Alternate Drop

*Menu prices are valid until 30th June 2024*

# Premium Function



## Premium Menu

2 Main Course  
2 Dessert  
**\$55.00 Per Person**

2 Entrées  
2 Main Course  
**\$57.00 Per Person**

2 Entrées  
2 Main Courses  
2 Desserts  
**\$62.00 Per Person**

3 Entrées  
3 Main Courses  
3 Desserts  
**\$70.00 Per Person**

### 2 Course Alternate Drop

2 Main Courses  
2 Desserts  
**\$53.00 Per Person**

### 3 Course Alternate Drop

2 Entrees  
2 Main Courses  
2 Desserts  
**\$60.00 Per Person**

Soup  
(GF,V)

Chef's Homemade selection

Entrée  
(GF)

Prosciutto Scallops— *Pan Seared Scallop wrapped in Prosciutto with Beetroot Hummus, glazed with Chipotle Adobo Sauce*

Hawaiian Prawns— *On poke Salad*

(V)

Vegetable Croquettes— *With Spinach, Potato & Smoke Cheddar*

(GF,V)

Sushi Rolls— *Rolls Japanese Rice with mixed vegetable*

### Main Course

Organic Nichols Half Chicken— *Grilled Nichols Chicken Breast with Korean slaw, Grilled Cob & Finished with Chefs Special Sauce*

Bass Strait Scotch Fillet— *On Potato Gratin, Asparagus & Thyme Jus*

Wild Clover Lamb Shank— *Slow cooked Shank with Mint Gravy, Rosemary Braised in Devils Corner Pinot Noir. Served with Paris Mash*

Pork Cutlet 'Meander Valley'— *Served with Sweet Potato Puree, Seasonal Vegetables & Apple Cider Jus*

Pan Seared Tasmanian Salmon— *Served with Japanese Style mixed Veg And Teriyaki*

(V)

Chef Selection of Arancini — *Balls formed in risotto rice and herbs.*

### Dessert

Kahlua Cream Chocolate Mousse— *Cream Jelly layered under a Cookie Cream and topped with Coffee Cream Chocolate Mousse*

Chocolate Lava Cake— *Decadent Chocolate Pudding filled with Chocolate Sauce, Served warm to release the Molten runny Chocolate*

Chef's Selection Premium Cheesecake

(GF)

Fresh Fruit Salad— *Served with Whipped Cream*

Function Menus are set for a minimum of 10 People,  
Any Number above 40 must be Alternate Drop

*Menu prices are valid until 30th June 2024*

# Carvery Menu



## Carvery Menu

### Two Course

2 Meats  
2 Desserts

**\$40.00 Per Person**

### Two Course

3 Meats  
3 Desserts

**\$45.00 Per Person**

### Three Course

2 Entrées  
2 Main Course  
2 Desserts

**\$49.00 Per Person**

### Three Course

3 Entrées  
3 Main Courses  
3 Desserts

**\$53.00 Per Person**

### Soup

(GF,V)

Chef's Homemade selection

### Entrée

(GF)

Grilled Steak Kebab— *Mediterranean Beef & Veg Skewers*

(V)

Jalapeno Cheese Bombs— *Balls formed and coated*

(V)

Hokkaido Scallops— *Served in Japanese Motoyaki Crumb and Mozzarella*

Arancini Balls— *Pumpkin, Fetta, Thyme and Relish*

Peking Duck Spring rolls— *A Crispy Spring roll wrapper encases with Duck, crunchy vegetables, chilli, ginger, soy and citrus zest*

### Main Course

#### Choice of

Roast Scotch Fillet (Bass Strait)

Roast Lamb (Wild Cover)

Roast Pork (Meander Valley)

Roast Chicken

#### All Served with

Roasted Potatoes

Dutch Carrots

Baked Pumpkin

Baked Cauliflower Gratin

Minted Peas

### Dessert

#### Choice of

Sticky Date Pudding

Chocolate Mud Cake

Chef's Selection Cheesecake

Chef's Selection Torte

Lemon Tart

Carrot Gateau

Fresh Fruit Salad— *Served with Whipped Cream*

Carvery Menu is set for a minimum of 30 People,  
Home-Baked Bread Roll will accompany all Meals

*Menu prices are valid until 30th June 2024*

# Carvery Menu



## Christmas Carvery Menu

### Two Course

3 Meat Medley  
2 Desserts  
**\$42.00 Per Person**

### Two Course

3 Meat Medley  
3 Desserts  
**\$45.00 Per Person**

### Three Course

2 Entrées  
3 Meat Medley  
2 Desserts  
**\$52.00 Per Person**

### Three Course

3 Entrées  
3 Meat Medley  
3 Desserts  
**\$55.00 Per Person**

### Soup (GF,V)

Chef's Homemade selection

### Entrée (GF)

Prosciutto Scallops— *Pan Seared Scallop wrapped in Prosciutto with Beetroot Hummus, glazed with Chipotle Adobo Sauce*

Hawaiian Prawns— *On poke Salad*

(V)

Vegetable Croquettes— *With Spinach, Potato & Smoke Cheddar*

(GF,V)

Sushi Rolls— *Rolled Japanese Rice with mixed vegetable*

Peking Duck Spring rolls— *A Crispy Spring roll wrapper encases with Duck, crunchy vegetables, chilli, ginger, soy and citrus zest*

### Main Course

Traditional Roast Turkey  
Glazed Ham (Meander Valley)

### Choice of

Roast Scotch Fillet (Bass Strait)

or

Roast Lamb (Wild Cover)

### All Served with

Roasted Potatoes

Dutch Carrots

Baked Pumpkin

Baked Cauliflower Gratin

Minted Peas

### Dessert

### Choice of

Traditional Plum Pudding

Brandy Snap Basket with Van Diemen's Ice Cream

Chef's Selection Premium Cheesecake

Pavlova

Fresh Fruit Salad— *Served with Whipped Cream*

Carvery Menu is set for a minimum of 30 People,  
Home-Baked Bread Roll will accompany all Meals

*Menu prices are valid until 30th June 2024*

# Cocktail & Canape



Cocktail style events offer a sophisticated alternative to the traditional 'sit-down affair'. This style of event allows guests to move freely amongst themselves whilst sampling canapes and beverages.

## *Cocktail Party & Canape Selections*

**\$3.50 per choice per person**

### *Hot*

Seafood Voul a Vent  
Pizza  
Cheese & Bacon Arancini  
Beef Burger Slider  
Crumbed Camembert Bites  
Lamb Kebab  
Southern Fried Chicken  
Sweet & Sour Pork Balls  
Vegetable Pasties

### *Cold*

Classic Tomato Bruschetta  
Greek Salad Skewer  
Assorted Wraps  
Sushi Selection  
Antipasto Kebab  
Mexican Taquitos  
Smoked Salmon Tartar  
Cucumber Bites

## *Oysters Selections - (\$4.50 per choice per person)*

Oysters Natural  
Oysters Kilpatrick  
Oysters Daleyfella  
Oysters Spinach & Mornay  
Oysters Chili & Cheese

Oysters Thai  
Oysters Panko  
Oysters Caviar  
Oysters Atlantic

*Menu prices are valid until 30th June 2024*

# Grazing Table Platters



Our Grazing tables are lovingly prepared and constructed using a range of house made items, carefully selected cured meats and high-quality local cheese. We love assembling high quality produce into beautiful, mouth watering grazing platters. We work hard to find the best seasonal produce to assemble unique grazing platters and tables for your event. We enjoy connecting the style of our grazing tables to the individual settings, clients and concepts and are continually rethinking and reviewing to keep our ideas fresh. Grazing platters and tables are an excellent option for product launches. The beauty of our grazing platters and tables is that there is something for everyone, for all dietary requirements and it looks deliciously abundant.

## *Grazing Platter*

### **Standard**

Selection of Cheese  
Cured / Shaved Meat  
Dips  
Assorted Crackers  
Nuts  
Fresh & Dried Fruit  
**\$100.00 (Serves 10)**

### **Premium**

Trio Tasmanian Cheese  
Trio Cured Meat  
Shaved Meat  
Home Made Dips  
Assorted Crackers / Flatbread  
Wafer / Nuts  
Fresh & Dried Fruit  
**\$130.00 (Serves 10)**

## *Grazing Table*

### **Small Table (20 Pax)**

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,  
Nuts, Dried & Fresh Fruit  
**\$380.00**

### **Medium Table (30 Pax)**

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,  
Nuts, Dried & Fresh Fruit  
**\$530.00**

### **Large Table (40-50 Pax)**

4 Tasmanian Cheese Varieties, 4 Meats, Breads,  
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit  
**\$750.00**

### **Ultimate Table (60-80 Pax)**

5 Tasmanian Cheese Varieties, 5 Meats, Breads,  
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit  
**\$1000.00**

*Menu prices are valid until 30th June 2024*





We have a great Selection of Lunch and Catering Packs available. Let WE Fine Catering make it easy for you and order our combination of platters, tailored to any meeting or business situation. Warm up with a hearty meal during a winter dinner party or enjoy a fresh, light, lively menus at a summer BBQ or Christmas party.

## *Finger Food*

### **Classic Canape Package**

- Sausage Rolls
  - Bacon & Parmesan Quiche
  - Meat Cocktail Pies
  - Pizza
  - Mac & Cheese Balls
- \$20.00 Per Person**

### **Premium Canape Package**

- Sushi Served with soy sauce & wasabi
  - Gourmet Wrap Selections
  - Italian Rice Balls
  - Chicken BBQ Skewer
  - BBQ Pork Char Siu
  - Mexican Taquitos
  - Gourmet Cocktail Pie Selections
- \$28.00 Per Person**

### **High Tea Package**

- Chicken, Mayo, Lemon Herb Sandwiches
  - Bacon & Parmesan Quiche
  - Vanilla Cupcakes with Buttercream Icing
  - Assorted Macarons
  - Scones with Jam & Cream
  - Housemade Slices
- \$30.00 Per Person**

## *Bar-B-Que*

### **Standard BBQ Package**

- Thins BBQ Sausages
  - Chicken Skewers
  - Beef Burgers
  - Caramelized Onion
  - Potato Salad
  - Green Salad
  - Dinner Rolls
- \$27.00 Per Person**

### **Premium BBQ Package**

- Gourmet Sausages
  - Chicken Skewers
  - 120g Scotch Fillet
  - Caramelized Onion
  - Potato Salad
  - Green Salad
  - Dinner Rolls
- \$32.00 Per Person**

### **Signature BBQ Package**

- Premium BBQ Pack plus
  - Replace Scotch Fillet with Eye Fillet Steak
  - Tasmanian Scallop Skewers
  - Tasmanian Salmon
- \$40.00 Per Person**

*Menu prices are valid until 30th June 2024*

# External Catering



We Understand that your want an event that will make you stand out from the crowd, one that is modern and polished, but still seamless and professional. When it comes to catering for an event it has to be right first time, every time.

## *Platters*

### **Fruit**

A Fine Selection of Seasonal Fruit

**Small \$50.00 (Serves 6)**

**Large \$80.00 (Serves 12)**

### **Sandwich, Wrap & Rolls**

Variety of Fillings

Egg, Ham, Tuna, Chicken & Vegetarian

**Small \$55.00 (Serves 5)**

**Large \$85.00 (Serves 10)**

### **Antipasto Platter**

Salami, Olives, Grilled Vegetables, Dips,  
Pickled Vegetables, Crackers & Salad Garnish

**\$110.00 (Serves 10)**

### **Party Platter**

Sausage Rolls, Gourmet Party Pie,  
Meat Cocktail Pies, Mini Cornish Pasties

**\$85.00 (48 Pieces)**

### **Asian Platter**

Mixed California Sushi

Assorted Dim Sims

Spring Roll

Chicken BBQ

**\$90.00 (40 Pieces)**

## *Lunch Packs*

### **Lunch Pack Basic**

Variety filled Wrap

Home baked Muffin

Piece of Fresh Seasonal Fruit

Bottle of Water

**\$19.00 Per Pack**

### **Deluxe Pack**

Gourmet filled Sandwich

Quiche

Home baked Muffin

Chocolate Bar

Piece of Fresh Seasonal Fruit

Bottle Water

**\$21.00 Per Pack**

### **Premium Pack**

Chicken Teriyaki Salad

Fruit Salad

Cheese & Biscuits

Bottle of Water

**\$25.00 Per Pack**

### **Signature Pack**

3 x Gourmet open Bruschetta's

Custard Tart

Fruit Salad

Bottle of Water

**\$28.00 Per Pack**

*Menu prices are valid until 30th June 2024*

# WE Sweet Cakes



Our Products are handmade from scratch on site, by hand with nothing artificial. We provide a comprehensive range of fresh baked products including a huge selection of gluten free recipes, prepared with unsalted butter, fresh eggs, pure cream and fresh fruits.

With a serious love for all things delicious, your next birthday, anniversary, engagement, wedding or function will be an event to remember!

Along with our beautiful cakes we also offer cupcakes, dessert cups, slices and more.

## *Our Cakes*

### *Premium Cakes*

#### Base

- ◆ Sponge
- ◆ Chiffon
- ◆ Cheesecake
- ◆ Moist

- ◆ Chocolate
- ◆ Vanilla Bean
- ◆ Apple & Pear
- ◆ Carrot
- ◆ Zesty Orange
- ◆ New York Baked C/Cake
- ◆ Choc Honeycomb C/Cake

- ◆ Cookies & Cream C/Cake
- ◆ Chocolate Mint C/Cake
- ◆ Mixed Berry Cheesecake
- ◆ Cookies & Cream Mousse
- ◆ Strawberry Torte
- ◆ Choc Strawberry Torte
- ◆ Tiramisu Torte

#### *Premium Single Layer*

9" - \$60.00

12" - \$70.00

#### *Premium 2 Layer*

9" - \$70.00

12" - \$75.00

### *Signature Cakes*

#### Base

- ◆ Mud
- ◆ Chiffon
- ◆ Cheesecake
- ◆ Moist

- ◆ Chocolate
- ◆ Vanilla Bean
- ◆ Choc Honeycomb C/Cake
- ◆ Tim Tam Cheesecake
- ◆ Malteser Cheesecake
- ◆ Jamaican Baked C/Cake

- ◆ Double Chocolate Mud
- ◆ Anvers Truffle C/Cake
- ◆ Toblerone Cheesecake
- ◆ Red Velvet Mud
- ◆ Black Forest Torte
- ◆ Honeycomb Caramel Fudge

#### *Signature Single Layer*

9" - \$70.00

12" - \$80.00

#### *Signature 2 Layer*

9" - \$80.00

12" - \$85.00

*Menu prices are valid until 30th June 2024*

# External Catering



## Venue Events

### **Room Hire**

The Park on Invermay	Half Day (4 Hours)	\$150.00
	Full Day	\$300.00
Tam O'Shanter Golf Club	Half Day (4 Hours)	\$100.00
	Full Day	\$200.00
External Catering Fee Within 50km Launceston	Includes Travel , Cleaning, Labour Etc.	\$250.00
External Catering Fee Outside 50km Launceston	Includes Travel , Cleaning, Labour Etc.	\$350.00

## External Equipment Hire

Soup Warmer	\$65.00
Gravy Bain	\$50.00
Water Urn	\$65.00
Combi Oven	\$870.00
BBQ	\$170.00
Bain Maree	\$185.00
Microwave	\$70.00
Hot Box—Medium 6 Shelf	\$160.00
Hot Box—Large 9 Shelf	\$195.00

### **Crockery**

Dinner Plate/Bowl Porcelain White	\$1.50 Each
Dinner Plate/Bowl Stoneware	\$2.60 Each
Dinner Plate/Bowl—Black	\$2.30 Each

### **Cutlery**

Cutlery—Premium	\$1.50 Each
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