

Functions & Events Catering Menus



Morning/Afternoon Tea

Tea & Coffee
\$3.00 Per Person

Tea, Coffee, Cake or Biscuits
\$6.00 Per Person

Tea, Coffee, Cake & Biscuits
\$8.00 Per Person

Tea, Coffee, Scones, Jam & Cream or
Selection of Muffins
\$9.00 Per Person

Platters

Cheese

3 Cheeses with Fresh Seasonal Fruit
\$55.00 per 10 People

Fruit

A Fine Selection of Seasonal Fruit
\$38.00 per 10 People

Light Snack

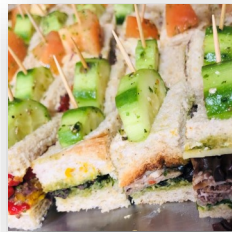
Mixed Sandwich Platter
Mini Sausage Rolls
Pizza Cups
\$13.00 Per Person

Mixed Wraps
Selection of Gourmet Pies
Pizza Cups
Sushi Selection
\$16.00 Per Person

Mixed Wraps
Selection of Gourmet Pies
Mini Sausage Rolls
Sushi Selection
Beef Slider
\$19.00 Per Person

Tea & Coffee
\$3.00 Per Person

Fresh Juice
\$2.00 Per Person



Function Menu

2 Main Course
\$28.00 Per Person

2 Main Course
2 Dessert
\$36.00 Per Person

2 Entree
2 Main Course
\$38.00 Per Person

2 Entrées
2 Main Courses
2 Desserts
\$46.00 Per Person

3 Entrees
3 Main Courses
3 Desserts
\$52.00 Per Person

1 Course Alternate Drop
2 Main Course
\$27.00 Per Person

2 Course Alternate Drop
2 Main Courses
2 Desserts
\$35.00 Per Person

3 Course Alternate Drop
2 Entrees
2 Main Courses
2 Desserts
\$45.00 Per Person

Soup

(GF,V)

Chef's Homemade selection

Entrée

(GF)

Bacon Wrapped Barbecue Prawns— *Served on Mesclun salad*

Shrimp & Chive Gyoza— *Served with soy vinegar*

Chicken Satay Skewer— *Served on Salad with Peanut sauce*

(V)

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

Peking Duck Spring rolls— *A crispy spring roll wrapper encases*

tender duck breast and crunchy vegetables, as well as intense flavours from chilli, ginger, soy and citrus zest

Main Course

Organic Chicken Roulade— *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 Cheek— *Jim Beam Braised Beef Cheek on Roasted Onion*

Puree, Broccolini and Polenta Neuf

'Bagnet' Pork Belly— *Meander Valley Pork Belly with Sweet Potato puree, hoisin spice gravy and Crackle*

Tasmanian Fish Fillet— *With Herb crust, Seasonal Vegetables & Cream of Honey Mustard sauce*

(V)

Tasmanian Mushrooms— *Stuffed with Roasted Pumpkin & Persian Feta topped with a herb crust*

Dessert

Sticky Date Pudding— *Rich Sticky Date Pudding, covered in Sailor Jerry Spiced Rum sauce and served with Ice-Cream*

Triple Choc Fudge Brownie— *Warm Triple Chocolate Fudge Brownie 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



Premium Function Menu

Premium Menu

2 Main Course
2 Dessert
\$47.00 Per Person

2 Entrées
2 Main Courses
2 Desserts
\$56.00 Per Person

3 Entrées
3 Main Courses
3 Desserts
\$62.00 Per Person

2 Course Alternate Drop

2 Main Courses
2 Desserts
\$45.00 Per Person

3 Course Alternate Drop

2 Entrees
2 Main Courses
2 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*
Tiger Prawns— *On Trammis Special Rice & Citrus Gremolata*
(V) Vegetable Croquettes— *With Spinach, Potato & Smoke Cheddar*
(GF,V) Sushi Rolls— *Rolled Japanese Rice with mixed vegetable*

Main Course

Organic Nichols Chicken Breast— *Grilled Nichols Chicken Breast with Korean slaw, Grilled Cob & Finished with Chefs Special Sauce*
Bass Strait Scotch Fillet— *On Potato Gratin, Asparagus & Thyme Jus*
Cressy Lamb Shank— *Slow cooked Braised Lamb Shank in Devil's Corner Red Wine, Hearty Tomato sauce & Served with warm Sweet Potato & Gremolata*
Pork Cutlet 'Meander Valley'— *Served with Sweet Potato Puree, Seasonal Vegetables & Apple Cider Jus*
Pan Seared Tasmanian Salmon— *Served with Saffron Couscous and Lemon Herb Vinaigrette*
(V) Tasmanian Mushrooms— *Stuffed with Roasted Pumpkin & Persian Feta topped with a herb crust*

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 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



Cocktail & Canape Selections

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

\$3.00 per choice per person

Hot

Seafood Voul a Vent
Pizza Cups
Cheese & Bacon Straws
Puff Beef Burger
Beef Bulgogi Cones
Teriyaki Fried Chicken
Southern Fried Chicken
Sweet & Sour Pork Balls
Vegetable Frittata

Cold

Classic Tomato Bruschetta
Beetroot Blinis with Herb Garlicky Mushrooms
Assorted Wraps
Sushi Selection
Cured Dill Salmon with Punpernickel
Poached Chicken & Vegetable Rice Paper Rolls
Salmon Tartar
Roasted Tomato & Mozzarella with Basil Pesto

Oysters Selections - (\$4.00 per choice per peron)

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

Oysters Thai
Oysters Panko
Oysters Caviar
Oysters Atlantic



Grazing Platters and Table

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
\$85.00 (Serves 10)

Premium

Trio Tasmanian Cheese
Trio Cured Meat
Shaved Meat
Home Made Dips
Assorted Crackers / Flatbread
Wafer / Nuts
Fresh & Dried Fruit
\$110.00 (Serves 10)

Grazing Table

Small Table (20 Pax)

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,
Nuts, Dried & Fresh Fruit
\$340.00

Medium Table (30 Pax)

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,
Nuts, Dried & Fresh Fruit
\$480.00

Large Table (40-50 Pax)

4 Tasmanian Cheese Varieties, 4 Meats, Breads,
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit
\$700.00

Ultimate Table (60-80 Pax)

5 Tasmanian Cheese Varieties, 5 Meats, Breads,
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit
\$950.00



External Catering Options

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 Cups
Pumpkin Risotto Balls
\$17.00 Per Person

Premium Canape Package

Sushi Served with soy sauce & wasabi
Gourmet Wrap Selections
Zucchini and Dill Fritters with Goat Cheese
Chicken Satay sticks
Bacon & Parmesan Quiche
Pumpkin Risotto Balls
Gourmet cocktail Pie Selections
\$24.00 Per Person

High Tea Package

Chicken, Mayo, Lemon Herb Sandwiches
Bacon & Parmesan Quiche
Vanilla Cupcakes with Buttercream Icing
Assorted Macarons
Scones with Jam & Cream
Lemon & Coconut Slice
\$22.00 Per Person

Bar-B-Que

Standard BBQ Package

Thins BBQ Sausages
Chicken Skewers
Beef Burgers
Caramelized Onion
Potato Salad
Green Salad
Dinner Rolls
\$21.00 Per Person

Premium BBQ Package

Gourmet Sausages
Chicken Skewers
120g Scotch Fillet
Caramelized Onion
Potato Salad
Green Salad
Dinner Rolls
\$25.00 Per Person



External Catering Options

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 \$38.00 (Serves 6)

Large \$60.00 (Serves 12)

Sandwich, Wrap & Rolls

Variety of Fillings

Egg, Ham, Tuna, Chicken & Vegetarian

Small \$48.00 (Serves 5)

Large \$65.00 (Serves 10)

Antipasto Platter

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

\$85.00 (Serves 10)

Party Platter

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

\$65.00 (48 Pieces)

Asian Platter

Mixed California Sushi

Salmon Nigiri

Butter Chicken Curry Pies

Chicken Satay Skewers

\$75.00 (40 Pieces)

Lunch Packs

Lunch Pack Basic

Variety filled Wrap

Home baked Muffin

Piece of Fresh Seasonal Fruit

Bottle of Water

\$15.00 Per Pack

Deluxe Pack

Gourmet filled Sandwich

Quiche

Home baked Muffin

Chocolate Bar

Piece of Fresh Seasonal Fruit

Bottle Water

\$17.00 Per Pack

Premium Pack

Chicken Teriyaki Salad

Fruit Salad

Cheese & Biscuits

Bottle of Water

\$18.00 Per Pack

Signature Pack

3 x Gourmet open Bruschetta's

Custard Tart

Fruit Salad

Bottle of Water

\$20.00 Per Pack



WE Sweet Cakes For Every Occasion

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" - \$45.00

12" - \$55.00

Premium 2 Layer

9" - \$50.00

12" - \$60.00

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" - \$55.00

12" - \$65.00

Signature 2 Layer

9" - \$60.00

12" - \$70.00

