



## CHRISTMAS DELIVERIES



Last orders to be placed by Monday 18<sup>th</sup> December.

All dishes come cold packed in disposable oven trays free of charge

All deliveries and pickups must be completed prior to 5pm on Christmas Eve

Delivery fee is calculated by suburb / Pick up free of charge from our Wangara premises.

### ALL DISHES ARE BASED ON 10 GUESTS

#### Meat

Roast turkey \$120

Studded ham, orange, glaze cherry, maple glaze \$110

Turducken (Turkey, Duck, Chicken) \$250 (feeds 20)

add Truffle stuffing \$300

Roast chicken, ham, walnut and sage stuffing \$90

Roast beef \$100

Roast lamb \$120

Cold roast turkey platter \$110

(Meats come with gravy or cranberry sauce)

Leg ham platter with Dijon mustard \$110

Cold BBQ Chicken platter with Cajun aioli \$90

#### Seafood

Whole Baked fish

Snapper \$125

Barramundi \$125

Seafood platter \$130

4 whole local crayfish platter, cocktail sauce \$160

Exmouth prawn platter, cocktail sauce \$140

#### Sides

Roasted potatoes \$60

Baby carrots and beans \$60

Cauliflower cheese \$70

Roasted root vegetables \$70

Sweet potato and beetroot chips \$70

Potato salad \$50

Coleslaw \$50

### PLATTERS CONTAIN 40 PIECES (10 of each item)

#### Platter One - \$100

Braised beef, seeded mustard croquette

Chicken medallion stuffed with ham and macadamia

Goat curd, caramelised onion, pomegranate tart

Pulled pork tart, candied cranberries

#### Platter Two - \$120

Turkey and prosciutto medallion, cranberry salsa

Tiger prawn, avocado salsa, cocktail sauce

Mini beef wellington, horseradish cream

Crispy duck, sour cherries

#### Dessert platter \$110

Mini plum pudding sandwiches

Fruit mince tarts

Fresh fruit salad cups with chocolate cherry

Ginger pudding, whipped butterscotch sauce

Individual plum puddings, vanilla bean custard \$7



# CHRISTMAS PACKAGES

*Menus include staff, cutlery, crockery, paper napkins, serving ware and mini loaves and butter*

## **Bronze**

*45 per head*

*Alternative drop of entrée or  
dessert*

*Alternate drop of main*

## **Silver**

*54 per head*

*Alternate drop of entrée*

*Alternate drop of main*

*Alternate drop of dessert*

## **Gold**

*63 per head*

*Choice of 3 canapes*

*Alternate drop of entrée*

*Alternate drop of main*

*Alternate drop of dessert*

## CANAPE

*Braised beef, seeded mustard croquette  
Chicken medallion stuffed with ham and macadamia  
Goat curd, caramelised onion, pomegranate tart (v)  
Pulled pork tart, candied cranberries  
Turkey and prosciutto medallion, cranberry salsa  
Tiger prawn, avocado salsa, cocktail sauce  
Mini beef wellington, horseradish cream  
Crispy duck, sour cherries*

## ENTRÉE

*Prawn and Avocado tian with a fresh herb salad and cocktail sauce (g d)  
Turkey, walnut, cherry and fetta salad, pomegranate dressing (g d)  
Seasons finest vegetable presse, basil and heirloom tomato (g v d)  
Goats cheese and caramelised onion tart, rocket salad (v)  
House smoked salmon with a potato, beetroot, dill salad (g d)*

## MAIN

*Roast turkey with a ham and macadamia stuffing, golden roast potatoes, green beans, baby carrots and cranberry jus (d)  
Leg ham with an orange and maple glaze, golden roast potatoes, green beans, baby carrots and jus (d g)  
Spiced roasted pumpkin and red peppers, red cabbage and potato hash, vegan basil pesto (vegan g)  
Roasted mustard beef, golden roast potatoes, green beans, baby carrots, Yorkshire pudding and jus  
Australian barramundi, potato rosti, baked baby onions, green beans and baby carrots (g)*

## DESSERT

*Warm traditional plum pudding with brandy custard and whipped cream (v)  
Pavlova nest with whipped cream and berries (g v) (vegan on request)  
Fresh seasonal fruit salad with passionfruit sorbet (v g d)  
Orange jelly, cranberry and hazelnut cream parfait (g v)  
Warm chocolate pudding with rich chocolate sauce and cherries (v)*

## CHRISTMAS PACKAGES

*Menus include staff, paper napkins and serving ware*

### COCKTAIL

*41 per head*

*Braised beef, seeded mustard croquette  
Chicken medallion stuffed with ham and macadamia  
Goat curd, caramelised onion, pomegranate tart  
Pulled pork tart, candied cranberries  
Turkey and prosciutto medallion, cranberry salsa  
Tiger prawn, avocado salsa, cocktail sauce  
Mini beef wellington, horseradish cream  
Crispy duck, sour cherries*

*Fruit mince tarts  
Ginger pudding, whipped butterscotch sauce*

*Add a substantial for 47 per head  
Barramundi tostada, avocado and lime salsa (d)*

### GOURMET BUFFET

*49 per head*

*Antipasto platters to start*

*Assorted bread & butter  
Roast turkey & cranberry sauce  
Roasted rosemary & red wine beef, gravy  
Mediterranean vegetable lasagne,  
Roasted root vegetables  
Steamed beans & baby carrots  
Potato salad  
Garden salad*

*Plum pudding & brandy custard,  
Fresh fruit salad*