

# CAROLINE BAY

BRASSERIE & FUNCTIONS

## Banquet Menu 1

### Entrées

Cream of pumpkin soup, toasted almonds & crème fraiche  
Chicken & asparagus soup with herb croutons  
Goat cheese & sun dried tomato tart & balsamic vinaigrette  
Spinach & pumpkin gnocchi with tomato & basil sauce  
Moroccan lamb salad with harissa, grilled vegetables & tabouli  
Grilled chicken avocado salad with mango & yoghurt salsa  
Tandoori chicken skewers with jasmine rice and minted yoghurt sauce  
Seafood vol au vents with tomato hollandaise sauce  
Tortellini, leek, bacon & mushroom sauce  
Mediterranean salad with fetta, olives, fried capers & sun dried tomatoes  
Char grilled lamb fillet, mixed leaves, caramelised beetroot, honey glaze  
Tandoori chicken salad with mixed leaves, minted yoghurt sauce & pappudums  
Vegetarian Nori rolls, wasabi, radish & soy dipping sauce  
Traditional Caesar salad with crispy Pancetta & Parmesan shavings

### Main Course

Chicken cordon bleu with Swiss cheese & leg ham  
Crusty loin of pork, raisin & pine nut stuffing with rosemary jus  
Chicken Breast with apricot & pine nut stuffing, red current jus  
Peppered, grain fed scotch fillet, bok choy, garlic mash & oyster glaze  
Roast Leg of Lamb, baby chat potatoes, butternut pumpkin  
Baked perch fillets, asparagus spears and hollandaise sauce  
Oven baked breast of chicken with pesto, snow peas, tomato & capsicum sauce  
Vegetarian strudel with roasted tomato & basil sauce  
Baked Capsicum with wild rice, sun dried tomato & pine nuts  
Served with steamed vegetables and fresh bread rolls

### Dessert

Fresh fruit Pavlova with cream  
Sticky date pudding with butterscotch sauce  
Blueberry cream cheesecake  
Chocolate mousse in a chocolate cup with raspberry coulis  
Fresh Fruit Salad and Chantilly cream  
Apple crumble with Crème anglaise & ice cream  
Caramelised lemon curd tart  
Orange & mango parfait, passionfruit sauce  
Chocolate terrine with raspberry coulis  
Chocolate profiteroles

Coffee and tea with handmade chocolates with 3 Course Menu  
Served alternatively • Two Choices per course

Minimum 20 guests

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## Banquet Menu 2

### Entrées

Oriental smoked duck salad with bean shoots, crisp rice noodles, teriyaki  
Salmon & prawn sushi roll, wasabi, pickled ginger & soy dipping sauce  
Seafood & vegetable tempura, chilli & sake dipping sauce  
Fettuccini with shellfish, rocket, roasted tomato, parmesan wafers  
Chicken galantine with quail eggs, orange & red currant jelly  
Seafood bisque with crabmeat, saffron & cognac  
Pacific Bouillabaisse  
Rosette of smoked salmon, zucchini blinis, avocado & dill aioli  
Prawn & oyster cocktail with lime & chilli dressing  
Sautéed Tasmanian scallops with lemon pilaf rice & Galliano cream sauce  
Seafood medley, prawns, oysters, smoked salmon, marinated scallops with cognac sauce  
Caesar salad with char grilled chicken

### Main Course

Chicken breast fillet, leek & prawn mousse stuffing, tarragon hollandaise  
Peppered beef tenderloin, seared scallops in a whiskey sauce  
Oven roasted veal loin, baby onions, field mushrooms, spaetzle & tarragon sauce  
Lamb loin rolled in English spinach, filo pastry and red currant glaze  
Escalope of veal with Balmain Bug tail, fresh asparagus and hollandaise  
Beef Wellington, wood mushroom duxelles with Shiraz & truffle glaze  
Roast lamb Rump with kipfler potatoes & thyme jus  
Carpaccio of Atlantic salmon with lemon risotto, saffron beurre blanc

Served with steamed vegetables and fresh bread rolls

### Dessert

Poached pear on almond pastry with marscapone & amaretto parfait  
Pina Colada parfait, white rum & dark chocolate sauce  
Summer pudding with port wine sabayon  
Rhubarb & strawberry tart with caramelised oranges  
Brandy snap basket with marinated strawberries & cream chantilly  
Self saucing chocolate pudding with berry compote & King Island cream  
Seasonal fresh fruit with champagne sabayon, vanilla bean ice cream  
Assorted Australian Cheese & Fruit Platter  
Mini bombe Alaska

Coffee and tea with handmade chocolates with 3 Course Menu  
Served alternatively • Two Choices per course

Minimum 20 guests