

beantreefingerfood

Minimum of 50 guests

\$19.50 p/head

Canape Selection – Please choose 2 from the list below

Smoked salmon with cream cheese and baby capers

Turkey breast with cranberry jam and a twist of orange

Tomato, onion and basil bruschetta with caramelised balsamic syrup

Wakalpuka dukkah and toasted baguette with olive oil and balsamic vinegar

Mini skewers with Danish feta, green olives, dolmades and s/d tomato

Hot Selection – Please choose 2 from the list below

Kangaroo meatballs with spicy tomato relish

Chicken tenderloin skewers coated in traditional satay sauce

Sweet potato and felafel bites with hummus and guacamole

Pumpkin, feta and pine nut filo pastries with caramel balsamic

Homestyle sausage rolls with beef, onion and garlic served with relish

Dessert Selection – Please choose 2 from the list below

Mini fresh fruit skewers with passionfruit pulp sauce

Strawberry halves dipped in chocolate and coconut ganache

Hand made truffles - wild lime and rivermint, whitechoc mud with almond and double choc

beantreebuffet

Menu 1

Minimum of 50 guests

\$30.00 p/head

Main Course Buffet

Oven roasted sweet potato, pumpkin, pine nut and feta filo pastries

BBQ porterhouse and marinated chicken steak

Combination of gourmet sausages

Chosen dishes served w/ith

Potato and bacon salad

Mediterranean salad

Garden Salad

Dinner Rolls

Dessert — Choose 1

Assorted cakes and slices with cream

Fruit Salad with vanilla bean icecream

beantreebuffet

Menu 2

Minimum of 40 guests

\$45.00 p/head

Main Course Buffet – Please choose 3 from the list below

Oven roasted sweet potato, pumpkin, pine nut and feta filo pastries

Oven roasted barramundi with lemon butter and garlic chives

Caramelised roast pork with apple sauce

Rosemary and garlic roast lamb

Oven roasted marinated beef

Chosen dishes served w/ith

Chat potatoes tossed with salsa verde

Mediterranean salad with olives and feta

Rocket, pear and parmesan salad

Dessert/Nibbles

Hand made truffles - wild lime and rivermint, whitechoc mud with almond and double choc

Australian delicatessen cheese, fruits and nut platters

beantreebuffet

Menu 3

Minimum of 40 guests

\$60.00 p/head

Canapes Selection — Please choose 3 from the list below

Olice, feta & semi dried tomato mini skewers

Wakapuka dukkah w/ bread and olive oil

Fresh mini tomato, spanish onion and basil bruschetta

Homestyle sausage rolls w/ spicy tomato relish

Zucchini, felafel & corn bites w/ guacamole and hommus

Main Course Buffet — Please choose 3 from the list below

Oven roasted sweet potato, pumpkin, pine nut and feta filo pastries

Oven roasted barramundi with lemon butter and garlic chives

Caramelised roast pork with apple sauce

Rosemary and garlic roast lamb

Oven roasted marinated beef

Chosen dishes served w/ith

Chat potatoes tossed with salsa verde

Mediterranean salad with olives and feta

Rocket, pear and parmesan salad

Dessert/Nibbles

Hand made truffles - wild lime and rivermint, whitechoc mud with almond and double choc

Australian delicatessen cheese, fruits and nut platters

beantreebuffet

Menu 4

Minimum of 50 guests

\$75.00 p/head

Canapes Selection — Please choose 4 from the list below

Olice, feta & semi dried tomato mini skewers

Wakapuka dukkah w/ bread and olive oil

Fresh mini tomato, spanish onion and basil bruschetta

Homestyle sausage rolls w/ spicy tomato relish

Chicken tenderloin skewers coated in traditional satay sauce

Main Course Buffet — Please choose 4 from the list below

Oven roasted sweet potato, pumpkin, pine nut and feta filo pastries

Oven roasted barramundi with lemon butter and garlic chives

Caramelised roast pork with apple sauce

Rosemary and garlic roast lamb

Oven roasted marinated beef

Chilled King Prawns

Chosen dishes served w/ith

Chat potatoes tossed with salsa verde

Mediterranean salad with olives and feta

Rocket, pear and parmesan salad

Warmed dinner roll

Dessert/Nibbles

Hand made truffles - wild lime and rivermint, whitechoc mud with almond and double choc

Australian delicatessen cheese, fruits and nut platters

Strawberry halves dipped in chocolate and coconut ganache

beantree**formal**

Menu 1

Minimum of 50 guests

\$60.00 p/head

Entrée Selection – Please choose 2 from the list below

Spicy sweet potato and pumpkin soup with coconut cream and chives

Parsnip and Bush tomato (akudjura) and soup with garlic tzaki

Cream of mushroom soup

Indian style red lentil dahl with cucumber raita

Or

Canapes Selection – Please choose 3 from the list below

Olice, feta & semi dried tomato mini skewers

Wakapuka dukkah w/ bread and olive oil

Fresh mini tomato, spanish onion and basil bruschetta

Homestyle sausage rolls w/ spicy tomato relish

Chicken tenderloin skewers coated in traditional satay sauce

Main Course – Please choose 2 from the list below

Sweet potato, pumpkin, pine nut and feta filo pastries with lemon chickpea salad

Stuffed chicken breast wrapped in prosciutto and served with kumara mash and asparagus

Braised caramel pork belly with jasmine rice, asian greens and spicy caramel sauce

Barramundi infused with butter and native lemon grass and served with salsa verde potatoes

Chilli and lime lamb cutlets with light rocket salad, coriander mint sauce and toasted flat bread

Kangaroo fillets with mash, garlic butter mushrooms and honey glazed beans

Dessert

Hand made truffles - wild lime and rivermint, whitechoc mud with almond and double choc

