



Combination Plated/Platter Menu

For Banquet Type Sit Down Dinner

Enables us to serve large numbers quite quickly & ensures that the food is top quality at all times

The sample **Menu C1** is a very popular choice with weddings and works as follows:

1st Course

A variety of 3 breads served to your table at required time.

2nd Course

A combination Main course plate consists of the following:

Centre of main plate has pumpkin/potato mash, topped with julienne garnish, Beef Wellington sliced & topped with rich creamy mushroom sauce on one side and chicken camembert sliced with apricot salsa on the other side finished off with a squiggle of balsamic reduction.

Vegetables

Glazed carrots and steamed broccoli, served on side platters with hollandaise sauce for each table.

Salad

Side of tossed green salads also served in separate bowls to each table.

This is a delicious meal served quickly & efficiently to your table while the food is hot & fresh.

3rd Course

Dessert in this case is a scrummy piece of vanilla slice with 2 triangles of Vanilla ice-cream, served on a berry fruit couli topped with a chocolate bomb.

Each of the 3 courses is priced separately for your convenience, in case you only want 1 and 2 courses.

We can offer you several variations of the Combination Main Course Banquet Menu. Bon Appetite



Sample Menu C1

Starter - \$6.50 per person

- **Hot Bread & Dips**
A variety of breads with a selection of dips.

Main Course - \$38.50 per person

Main Course including vegetables and salad

- **Beef Wellington**
Baked prime beef fillet coated with pate, baked in pastry, topped with creamy mushroom sauce.
- **Chicken Camembert**
Flattened chicken breast filled with bacon and camembert, sliced and service with apricot salsa.
- **Vegetables & Salad**
Potato and Pumpkin mash
Butter glazed carrots and steamed broccoli, hollandaise sauce
Green tossed salad

Dessert - \$12.50 per person

- **Vanilla Slice**
Vanilla Slice on berry fruit couli with ice-cream, topped with a chocolate bomb.

Beverages - \$3.50 per person

- Freshly brewed Tea and Coffee

For Example: This complete Menu would cost \$61.00 per person with a plated dessert.

If you wish to have the buffet dessert option consisting of 6 different desserts plus yogurt and whipped cream the price would be \$69.00.

You may add or take out different courses or dishes to suit your tastes.

For Example:

- No Tea & Coffee and No Bread Starter would cost \$51.00 per person.



Selection of Starters

Soup and Bread Roll

\$12.50 per person

Variety of Hot Bread and Dips

\$6.50 per person

Hot Bread Garlic and Plain Butter

\$5.50 per person

Chatter Platter

Consisting of creamy blue, salami, brie, pate, smoked salmon, squid rings, ham strips, olives, stuffed mushrooms, gherkins, marinated vegetables, sundried tomatoes, basil pesto with bread and crackers.

\$15.50 per person or \$42.50 per platter (a suitable starter for 4-6 persons)

Shrimp Cocktail

With bread, generous serving of shrimps on lettuce with garnish and seafood dressing.

\$17.90 per person

The Outpost Crispy Dipper

A variety of fried samosas, squid rings, goujons, spring rolls, prawn twists and stuffed mushrooms. Served on platters with sweet & sour sauce, chilly sauce & balsamic dressing.

\$17.50 per person

Cracked Pepper Pate

Cracked Pepper Pate served on a platter with appropriate bread & crackers.

\$15.50 per person

Marinated Vegetable Cocktail

With bread, a generous serving on marinated vegetables with a garlic aioli & creole dressing.

\$15.50 per person

Seafood Cocktail

With bread, consisting of shrimps, smoked salmon, serimi, marinated mussels and smoked mussels on lettuce with garnish and seafood dressing.

\$19.90 per person

Any variation of starters and entrees can be added from the Combination Plated Menu Option list of your choice and will be priced accordingly.



Selection of Mains

1. \$38.50 per person

- **Beef Wellington**
Prime fillet, coated with pate, wrapped in pastry, baked, served with rich mushroom sauce and balsamic reduction.
- **Chicken Camembert**
Chicken breast, filled with bacon and camembert, served with apricot salsa.
- Butter glazed carrots, broccoli and hollandaise sauce.
- Potato and pumpkin mash.
- Individual bowl of tossed green salad.

2. \$34.50 per person

- **Pork Fillet**
Filled with Plump Prunes, oven baked, served with rich gravy and red cabbage.
- **Pan Fried Blue Cod Fillet**
With lemon wedges and tartare sauce.
- 2 Vegetables of your choice.
- 1 Potato type of your choice.
- Bowls of tossed salad.

3. \$33.50 per person

- **Roast Pork Loin**
With apple sauce and rich gravy.
- **Pan Fried Blue Cod Fillet**
With lemon wedges and tartare sauce.
- 2 Vegetables of your choice.
- 1 Potato type of your choice.
- Bowls of tossed salad.

4. 33.50 per person

- **Baked Ham**
With pineapple salsa.
- **Chicken Breast**
With mushroom sauce.
- Butter glazed carrots, crumbed cauliflower and hollandaise sauce.
- Potato and pumpkin mash.
- Bowls of tossed salad.

OR

- 2 Vegetables of your choice.
- 1 Potato type of your choice
- Bowls of tossed salad.

Any variation of meats, vegetables and salads can be added from the Combination Plated Menu Option list of your choice and will be priced accordingly.



Selection of Desserts

Chocolate Mud Log

Served with ice-cream slices on berry fruit couli, whipped cream.
\$12.50 per person

Vanilla Custard Slice

With ice-cream slices on a berry fruit couli with chocolate bomb for each portion.
\$12.50 per person

Dark Steamed Fruit Pudding

With caramel brandy sauce, ice-cream and cream.
\$12.50 per person

Cheesecake (Flavour by arrangement)

Served with appropriate garnish.
\$12.50 per person

Lemon Meringue Pie

With cream.
\$12.50 per person

Pavlova

Served with fruit salad and cream.
\$12.50 per person

Fruit Salad

Served with ice-cream and cream.
\$12.50 per person

Blueberry Banana Split

\$12.50 per person

Sorbet Delight

Trio of sorbet, served with fruit salsa.
\$12.50 per person

Buffet Dessert Selection

With 6 different desserts, plus yogurt and whipped cream.
\$16.50 per person

Coffee & Tea

In conjunction with this menu.
\$3.50 per person

Any variation of desserts can be added from the Combination Plated Menu Option list of your choice and will be priced accordingly.



Combination Plated Menu Options

Starters

- Shrimp Cocktail
- Seafood Cocktail
- Cheese Plate

Soup & Cold Meat Platters

- Soup & Bread
- Seafood Chowder & Bread
- Crispy Dipper
- Cabbage Tree Chatter Platter
- Cran Brie Bowl
- Cold Meat Platter (With Meat of your choice)

Hot Dishes

- Asian Style Chicken Curry & Rice
- Beef Stroganoff & Rice
- Hungarian Goulash & Rice
- Beef & Mushroom Casserole
- Lamb Shanks in Whiskey & Mint Sauce
- Bolognese & Pasta
- Chicken Tetrazini & Pasta
- Vegetarian Pasta
- Seafood Pasta
- Venison Casserole
- Pork Curry & Rice
- Chicken
- Chicken Wraps
- Seafood Wraps
- Lamb Casserole
- Chicken Casserole
- Crispy Chicken Dipper
- Seafood Mornay
- Hot Fish Pieces crumbed or pan fried
- Marinated Chicken Wings

Desserts

- Dark Steamed Duff Pudding and Brandy Sauce
- Black Forrest Gateaux
- Chocoberry Gateaux
- Frangelico Apricot Gateaux
- Brandy Snaps
- Pavlova & Kiwifruit
- Banoffie Pie
- Tiramisu Log
- Chocolate Mud Log

Soups

- Cream of Chicken
- Chicken Corn
- Chicken Asparagus
- Pumpkin
- Seafood Chowder
- French Onion
- Cream of Vegetables
- Old Fashioned Tomato & Basil
- Tomato & Vegetable
- Mushroom
- Crème Ala Reine

Hot & Cold Seafood

- Smoked Salmon
- Salmon
- Blue Cod
- Sole Fillets
- Marinated Mussels
- Smoked mussel
- Sliced Salmon
- Shrimps
- Prawns
- Prawn Cutlets or what's available
- Crayfish if available, Market Price.

Hot Meats & Poultry

- Roast Lamb
- Roast Pork
- Baked Ham
- Venison Back Straps
- Lamb Rack
- Roast Beef
- Baked Eye Fillet Steak
- Whole Chicken
- Chicken Breast
- Roast Turkey
- Custard Vanilla Slice
- Ambrosia
- Jaffa Orange Mud Log
- Cherry New Yorker Cheesecake
- Cookies & Cream Cheesecake
- Chocolate New Yorker Cheesecake
- Peach & Passionfruit Cheesecake
- Pecan Pie
- Fresh Fruit Salad
- Mini Mud Cake

- **Please check for prices for above options**