

FUNCTIONS AT FEDERATION

THREE COURSE SIT DOWN DINNER

CANAPÉ'S

Choice of three

- Mini spring rolls with sweet chilli sauce
- Steamed dumplings (served in a Bamboo Steamer)
- Tandoori chicken bites
- Homemade bite size sausage rolls
- Selection of cold canapés

ENTRÉE

Choice of two served alternatively

- Trout Timble – poached trout in puff pastry topped with pink peppercorn sauce
- Pea flapjacks topped with salmon, pickled cucumber, sour cream and chives
- Butterfly prawns, creamy chive and ginger sauce
- Chicken and fresh mushroom Vol-au-vent in champagne cream sauce
- Yummy creamy seafood crepe
- Smoked chicken salad, wild rice and lime black pepper dressings

MAINS

Choice of two served alternatively

- Beef fillet and pear halves with garlic mustard sauce, served with spinach and steamed asparagus
- Chicken breast fillet with parsley, lemon rind, and garlic wrapped in prosciutto on a red capsicum base
- Lamb cutlets on a bed of potato and parsnip mash
- Fillet mignon wrapped in bacon topped with mushroom sauce
- Hot turkey breast fillet with apricot and walnut stuffing topped with cranberry sauce
- Pork fillet in a creamy cracked pepper sauce on a potato mash
- Chicken breast filled with brie, sun dried tomato and fresh rosemary
- Fresh fish fillet with coriander and chili sauce

VEGETABLE SELECTION

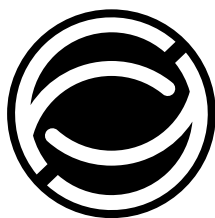
Choice of three

- Mixed vegetables, topped with tarragon vinaigrette
- Honey mustard glazed kumara and baby onion
- Chat potatoes
- Steamed seasoned green vegetables
- Honey glazed carrots

DESSERTS

Choice of two served alternatively

- Rich chocolate self-saucing pudding
- Handmade Chocolate Baskets filled with seasonal fresh fruit, marinated berries, strawberries topped with double dollop cream
- Warm Sticky Date Pudding drizzled with butterscotch sauce and toffee shards served with creamy vanilla ice-cream
- Wickedly Decadent Creamy Chocolate Mousse topped with chocolate curls
- Raspberry and white chocolate crème brulee
- Warm homemade apple strudel served with a fresh dollop of cream



FUNCTIONS AT FEDERATION

BUFFET MENU

CANAPÉ'S

Choice of three

Mini spring rolls with sweet chilli sauce

Steamed prawn dumplings (served in a Bamboo Steamer with ginger soy dipping sauce)

Chicken / Beef mini sates with peanut dipping sauce

Homemade bite size sausage rolls

Tandoori chicken bites

Selection of cold canapés

MAINS

Choice of four

Hot orange and ginger glazed ham

Whole beef fillet with mustard coating

Chicken breast filled with brie, sun dried tomato and fresh rosemary

Decorated cold meat platter served with a selection of mustards, pickles and chutneys

Hot turkey breast fillet with apricot and walnut stuffing topped with cranberry sauce

Fettuccine with rocket, pesto, sun dried tomato, prawns topped with roasted pinenuts

All dishes served with baked potato, pumpkin, green beans and fresh garden salad.

DESSERTS

Choice of four

Watermelon Baskets filled with fresh fruit,

Mini caramel chocolate tarts

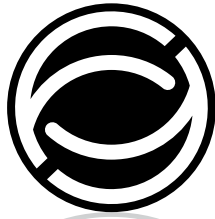
Pavlova topped with fresh cream and seasonal fruit

Wickedly Decadent Creamy Chocolate Mousse with chocolate curls

Chocolate strawberry fondue

Warm apple and sultana strudel

Tea and coffee served with home made chocolates



FUNCTIONS AT FEDERATION

COCKTAIL MENU

FOOD ONLY

Choice of six

Bite size homemade sausage rolls

- Cucumber rounds topped with herbed cream cheese
- Camembert pastrami squares (served on pumpernickel)
- Chicken and beef skewers with peanut dipping sauce
 - Spring rolls with sweet chilli dipping sauce
- Freshly crumbed calamari with a mayonnaise and caper dipping sauce
 - Spicy meatballs with a plum dipping sauce
 - Steamed dumplings (served in a Bamboo Steamer)

Includes two and a half hour cocktail party and tea and coffee