



## Castle Lane Catering

*Catering for all occasions and events*

### Standard Finger Food

#### **Cold Options**

Assorted Sandwiches

Traditional Bruschetta

Smoked salmon mousse on cucumber round

Mushroom Duxelle on crostini

Vietnamese rice paper roll

Savoury Scone with Crème Fraiche

#### **Hot Options**

Honey Soy Chicken Skewers

Petite Pies (Chicken, Lamb and Beef)

Vegetarian Frittata

Mini Cheese Burgers

Home-made Beef Sausage Rolls

Flash Fried Salt and Pepper Calamari

Battered Pork with Sticky Sweet and Sour Sauce

#### **Price**

Pick Four Hot and Two Cold for \$21 per person

Additional items \$2 per person



# Castle Lane Catering

*Catering for all occasions and events*

## Platinum Finger Food

### Hot

- ~ BBQ Pork spare Rib bites
- ~ Lamb and mint meatballs with yoghurt sauce
- ~ Assorted Frittata (Ham cheese tomato, Chicken and asparagus, vegetarian)
- ~ Cajun Prawns
- ~ Chicken and Ginger sausage rolls
- ~ Roast Duck Pancake
- ~ Grilled lime and chili squid
- ~ Tandoori Lamb skewers
- ~ Pulled Pork and coleslaw slider
- ~ Thai fish cakes
- ~ Chicken and mushroom dumplings
- ~ Mini beef mignon with Béarnaise sauce

### Cold

- ~ Assorted Blinis (smoked salmon, chicken)
- ~ Mini Thai prawn salad
- ~ Rare cooked roast beef and horse radish cream crostini
- ~ Mini chicken Caesar bread cups
- ~ Crab salad on baby Cos lettuce
- ~ Antipasto Crepe
- ~ Tomato bruschetta
- ~ Roast pumpkin, fetta and walnut filo tart
- ~ Caramelised onion and goats cheese tartlet

### Price

Eight items (5 hot 3 cold) - \$25 per person

For additional items from hot or cold - \$2.00 per person



# Castle Lane Catering

*Catering for all occasions and events*

## Platinum Finger Food + Fork Dish

### Hot

- ~ BBQ Pork spare Rib bites
- ~ Lamb and mint meatballs with yoghurt sauce
- ~ Assorted Frittata (Ham cheese tomato, Chicken and asparagus, vegetarian)
- ~ Cajun Prawns
- ~ Chicken and Ginger sausage rolls
- ~ Roast Duck Pancake
- ~ Grilled lime and chili squid
- ~ Tandoori Lamb skewers
- ~ Pulled Pork and coleslaw slider
- ~ Thai fish cakes
- ~ Chicken and mushroom dumplings
- ~ Mini beef mignon with Béarnaise sauce

### Cold

- ~ Assorted Blinis (smoked salmon, chicken)
- ~ Mini Thai prawn salad
- ~ Rare cooked roast beef and horse radish cream crostini
- ~ Mini chicken Caesar bread cups
- ~ Crab salad on baby Cos lettuce
- ~ Antipasto Crepe
- ~ Tomato bruschetta
- ~ Roast pumpkin, fetta and walnut filo tart
- ~ Caramelised onion and goats cheese tartlet

### Fork Dish

Butter chicken and rice  
Singapore Noodles  
Lamb Ragout  
Sweet and Sour Pork  
Beef Madras on rice  
Beer Battered fish and chips

### Price

Eight items (5 hot 3 cold) and one fork dish - \$29.50 per person

For additional items from hot or cold \$2.00 per person



# Castle Lane Catering

*Catering for all occasions and events*

## Cold Buffet

### Meats

Cured Side of Salmon Bourbon and plum glazed Ham

Salt and Pepper Rare Beef

Selection of preserved meats (salamis, prosciutto, mortadella) Macadamia and cranberry rolled Chicken

### Salads

Roast Pumpkin, walnut and Fetta salad

Cherry Tomato, bocconcini and

Balsamic Pasta Salad

Fresh Garden Salad

Chunky Styled Potato Salad (all salads are included)

Served with homemade bread rolls

### **Price**

Two meat options \$32 per person

Three meat options \$37 per person

Four meat options \$42 per person



## Castle Lane Catering

*Catering for all occasions and events*

### Hot Buffet

Butter Chicken

Chicken and Vegetable Mornay

Satay Chicken

Beef Stroganoff

Sheppard's Pie

Beef and Guinness Hot Pot

Beef Lasagna

Tandoori Lamb

Lamb Ragout

Sweet and Sour Pork

Mango and Sage Pork

Honey Soy Pork Spare Ribs

Vegetable Ratatouille

Served with steamed rice and bread rolls

#### **Price**

Three options \$25.50 per person

Four options \$29 per person



# Castle Lane Catering

*Catering for all occasions and events*

## Share Platter Menu

**Entrée - Pick four hot and two cold**

### Hot

- ~ BBQ Pork spare Rib bites
- ~ Lamb and mint meatballs with yoghurt sauce
- ~ Assorted Frittata (Ham cheese tomato, Chicken and asparagus)
- ~ Cajun Prawns
- ~ Chicken and Ginger sausage rolls
- ~ Duck breast rubbed with Chinese spice
- ~ Grilled lime and chili squid
- ~ Tandoori lamb skewers
- ~ Pulled Pork and coleslaw slider
- ~ Thai fish cakes
- ~ Chicken and mushroom dumplings
- ~ Mini beef mignon

### Cold

- ~ Assorted Blinis (smoked salmon, chicken)
- ~ Mini Thai prawn salad
- ~ Rare cooked roast beef and horse radish cream crostini
- ~ Mini chicken Caesar bread cups
- ~ Crab salad on baby Cos lettuce
- ~ Antipasto Crepe
- ~ Tomato bruschetta
- ~ Pumpkin fetta and walnut filo tart  
Caramelised onion and goats  
cheese tartlet

### **Main - Pick two meats**

Seeded Mustard Beef

Honey Balsamic Lamb

Pork with Crackling

Macadamia and cranberry Rolled Chicken

Hasselback Cajun potatoes

Garlic Pumpkin and sweet potato

Steamed Seasonal Mixed Greens

\*Gravy and condiments to match meats chosen included

\*\*All vegetables listed are included



## Castle Lane Catering

*Catering for all occasions and events*

### **Dessert**

Deconstructed bakeless cheesecake

American Style triple choc brownie with Vanilla bean cream and choc fudge sauce

Mini Pavlova with tropical fruit salsa

Sweet mascarpone filled cannoli with berry compote

### **Price**

Entrée, Main and Dessert - \$44.50 per person

Add extra meat to your Main meal - \$5 per person

Add extra finger food to your Entrée - \$2 per person per item



## Castle Lane Catering

*Catering for all occasions and events*

### Served Meal

#### **Entrée**

Lime and Coconut chicken tenderloin skewers on coriander infused rice with lemon aioli

Lamb cutlets marinated in honey, balsamic and rosemary with roasted cherry tomatoes  
and balsamic glaze

Pork spare ribs in homemade BBQ sauce on sticky apple cider rice

Smoked Chicken Caesar salad served in a bread cup

Beef strips marinated in sweet chili and soy, served on a herb salad with Dijon mustard  
dressing

Prawn skewers served on seasoned white rice with garlic and shallot dressing

#### **Main**

Seasoned Chicken supreme served on mushroom and parmesan risotto, with caramelised  
onion and seeded mustard cream sauce

Pesto rubbed scotch fillet served with light chilli potatoes with pink peppercorn jus

Salmon steak served on wilted bok choy, Chinese cabbage, shallots and crispy noodles  
with balsamic soy reduction

Porterhouse steak pocketed with mustard, capsicum, Spanish onion and garlic on a pump-  
kin and potato frittata with red wine vinaigrette

Lamb back strap rubbed with Moroccan spice served on a middle- eastern cous cous with  
mint yoghurt sauce

Cajun roasted Pork Cutlet on sweet potato with mango and sage jam

\*All tables will receive a bowl of steamed seasonal vegetables



## Castle Lane Catering

*Catering for all occasions and events*

### Dessert

Deconstructed Cheesecake - Bake less cheesecake with Anzac biscuit with citrus glaze  
Triple choc American style brownie with vanilla bean ice cream and chocolate fudge sauce  
White chocolate panna cotta with a dark chocolate ganache and praline shard  
Mini Pavlova with Chantilly cream and caramelised stone fruits  
Orange Pudding with Frangelico sauce  
Raspberry mille-feuille with custard cream finished with berry coulis

### **Price**

2 course - \$40.50 per person

3 course - \$47.00 per person

4 course - \$52.00 per person 2 cold and 4 hot options from the platinum events menu

Wedding Cake as Dessert served with Chantilly cream and berry coulis - \$3.50 per person



Castle Lane Catering

*Catering for all occasions and events*

## TRADITIONAL BBQ

### **Hot Items**

Thin Beef Sausages

Herb and spice infused Lamb Rissoles

Marinated Chicken Kebabs

### **Cold Items**

Fresh Garden Salad

Chunky Cut Coleslaw

Rustic Potato Salad

Breadrolls and Butter

### **Price**

Price includes all items listed

\$22.50 per person



# Castle Lane Catering

*Catering for all occasions and events*

## Gourmet BBQ

### **Hot Items**

Pork & Fennel sausages

Yearling grainfed Scotch Fillet Steak

Jamaican Jerk Chicken Drumsticks

Grilled Lamb Chops

### **Cold Items**

Roasted Cherry Tomato, Basil and Boccocini Pasta Salad

Beetroot, Spinach and Fetta Salad

Fresh Garden Salad

Roast Pumpkin, Danish Fetta and Walnut Salad

Breadrolls and Butter

### **Price**

Price includes all items listed

\$30.00 per person



## Castle Lane Catering

*Catering for all occasions and events*

### **Breakfast Options - All selections included**

Fruit Platter  
Assorted mini muffins  
Banana Bread  
Ham and cheese croissants  
Orange Juice and Apple juice  
Tea and Coffee

**\$10 per person**

### **Moring & Afternoon Tea (All selections included)**

Assorted biscuits  
Slices Scones  
Juices  
Tea and coffee

**Single session \$8.50 per person. Both sessions \$12.50 per person**

### **Cold option (All selections included)**

Assorted sandwiches  
Assorted wraps  
Vegetarian Frittata

**\$13.50 per person**

### **Hot option (Choose one)**

Lasagna served with fresh garden salad  
Butter Chicken with steamed seasoned rice  
Roast Beef and gravy on homemade rolls  
Beer Battered fish with chunky chips and tossed salad  
Vegetarian Quiche with Garden Salad  
Two varieties of soup – Pumpkin, Chicken and Corn with Buttered French Stick  
Seasoned roast chicken and tossed salad  
Beef stroganoff with fluffy white rice

**\$19 per person**

### **Hot and Cold Option**

All cold supplied and choose one hot option

**\$25 per person**



## Castle Lane Catering

*Catering for all occasions and events*

### Additional Platters

**Cheese and Dried Fruit platter - \$50 per platter**

Four varieties of Local and French cheeses

**Fruit platter - \$40 per platter**

Using tropical fruits with local produce where available

**Antipasto Platter - \$45 per platter**

Variety of olives and marinated vegetables

**Trio of Dips platter - \$35 per platter**

Baba Ganoush, Sundried tomato and Olive Tapenade

**King Prawn Platter - \$75 per platter**

Served with home made cocktail sauce

**Dessert Platter - \$45 per platter**

Chocolate Brownie, Profiteroles, White chocolate panna cotta and miniature pavlova