



Castle Lane Catering

Catering for all occasions and events

Budget 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

Additional items \$2



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Standard Finger Food

Finger Food (Choose 5 Hot and 3 Cold)

Hot	Cold
BBQ Pork Spare Rib bites (GF) Mini Lamb Kofta with yogurt sauce (GF) Pork and fennel meatballs with mango chutney (GF) Assorted Frittata (GF) (V) Mini Cheeseburger slider Chicken and Ginger sausage rolls Peking Duck on wonton crisp Fried Lemon pepper squid Tandoori Lamb skewers (GF) Pulled Pork and coleslaw slider Thai fish cakes Chicken and mushroom dumplings Mini beef mignon with Béarnaise sauce (GF) Mushroom and black truffle risotto balls (GF)(V)	Assorted Blinis (V) Mini Thai prawn salad (GF) Rare cooked roast beef and horse radish cream crostini Mini chicken Caesar bread cups Crab salad on baby Cos lettuce (GF) Antipasto Crepe (V) Tomato bruschetta (V) Roast pumpkin, fetta and walnut filo tart (V) Balsamic caramelised onion and goats cheese tart (V) Smashed Avocado on fried wonton with tomato and fetta (V) Hoisin Beef on herb salad(GF)

Pricing

Eight items (5 hot 3 cold)

\$25 per person

For additional items from hot or cold

\$2 per person



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Platinum Finger Food

Finger Food (Choose 5 Hot and 3 Cold)

Hot	Cold
BBQ Pork Spare Rib bites (GF)	Assorted Blinis (V)
Mini Lamb Kofta with yogurt sauce (GF)	Mini Thai prawn salad (GF)
Pork and fennel meatballs with mango chutney (GF)	Rare cooked roast beef and horse radish cream crostini
Assorted Frittata (GF) (V)	Mini chicken Caesar bread cups
Mini Cheeseburger slider	Crab salad on baby Cos lettuce (GF)
Chicken and Ginger sausage rolls	Antipasto Crepe (V)
Peking Duck on wonton crisp	Tomato bruschetta (V)
Fried Lemon pepper squid	Roast pumpkin, fetta and walnut filo tart (V)
Tandoori Lamb skewers (GF)	Balsamic caramelised onion and goats cheese tart (V)
Pulled Pork and coleslaw slider	Smashed Avocado on fried wonton with tomato and fetta (V)
Thai fish cakes	Hoisin Beef on herb salad (GF)
Chicken and mushroom dumplings	
Mini beef mignon with Béarnaise sauce (GF)	
Mushroom and black truffle risotto balls (GF)(V)	

Fork Dish (Choose one)

Butter chicken and rice (GF)

Singapore Noodles

Lamb Ragout (GF)

Sweet and Sour Pork

Beef Madras on rice (GF)

Beer Battered fish and chips



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Platinum Finger Food + Fork Dish

Pricing

Eight items (5 hot 3 cold) and one fork dish	\$29.50 per person
For additional items from hot or cold	\$2 per person
Extra fork dish	\$5.00 per person

Price includes G.S.T and covers food, staff and hire.



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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



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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



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Share Platter Menu

Entrée - Pick four hot and two cold

Hot	Cold
BBQ Pork spare Rib bites (GF)	Assorted Blinis (V)
Mini Lamb Kofta with yogurt sauce (GF)	Mini Thai prawn salad (GF)
Pork and fennel meatballs with mango chutney (GF)	Rare cooked roast beef and horse radish cream crostini
Assorted Frittata (GF) (V)	Mini chicken Caesar bread cups
Mini Cheeseburgers	Crab salad on baby Cos lettuce (GF)
Chicken and Ginger sausage rolls	Antipasto Crepe (V)
Peking Duck on wonton crisp	Tomato bruschetta (V)
Fried lime and chilli marinated squid	Roast pumpkin, fetta and walnut filo tart (V)
Tandoori Lamb skewers (GF)	Balsamic caramelised onion and goats cheese tart (V)
Pulled Pork and coleslaw slider	Smashed Avocado on fried wonton with tomato and fetta (V)
Thai fish cakes	
Chicken and mushroom dumplings	
Mini beef mignon with Béarnaise sauce (GF)	
Mushroom and black truffle risotto balls (GF)(V)	

Share Platter Main (Pick two meats)

Seeded Mustard Beef

Honey Balsamic Lamb

Pork with Crackling

Macadamia and cranberry Rolled Chicken

Main Sides (Choose either Vegetable or Salad option)

Vegetable Option

Hassel back Cajun potatoes

Garlic Pumpkin and sweet potato

Steamed Seasonal Mixed Greens



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Salad Option

Garden Salad with Vinaigrette

Roast Pumpkin, walnut and Danish fetta

Crunchy Asian noodle

Dessert

Wedding Cake served with Berry Coulis and Chantilly cream

Pricing

All pricing calculated per head and are G.S.T inclusive

For Entrée, Main and Dessert listed the price will be **\$44.50**

If you'd like to add an extra meat to your Main meal add **\$5** per person

If you'd like to add extra fingerfood to your Entrée add **\$2** per person per item



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Served Meal

Canapes (Choose 4 hot and 2 Cold)

Hot	Cold
BBQ Pork Spare Rib bites (GF)	Assorted Blinis (V)
Mini Lamb Kofta with yogurt sauce (GF)	Mini Thai prawn salad (GF)
Pork and fennel meatballs with mango chutney (GF)	Rare cooked roast beef and horse radish cream crostini
Assorted Frittata (GF) (V)	Mini chicken Caesar bread cups
Mini Cheeseburgers	Crab salad on baby Cos lettuce (GF)
Chicken and Ginger sausage rolls	Antipasto Crepe (V)
Peking duck on crispy wonton	Tomato bruschetta (V)
Fried lemon pepper squid	Roast pumpkin, fetta and walnut filo tart (V)
Tandoori Lamb skewers (GF)	Balsamic caramelised onion and goats cheese tart (V)
Pulled Pork and coleslaw slider	Smashed Avocado on fried wonton with tomato and fetta (V)
Thai fish cakes	
Chicken and mushroom dumplings	
Mini beef mignon with Béarnaise sauce (GF)	
Mushroom and black truffle risotto balls (GF)(V)	

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

Sticky Asian inspired Pork Belly on tossed greens

Dukkha crusted chicken fillet on ancient grain salad



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

Mussels cooked in a shallot and white wine sauce served with a slice of ba-
guette

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 peppercorn
jus

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

Porterhouse steak on crushed herb jacket potatoes finished with creamy
mushroom and black truffle sauce

Lamb Rump marinated in Moroccan spices served on a middle-eastern
cous cous with mint yoghurt sauce

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

*All tables will receive a bowl of steamed seasonal vegetables

Dessert

Deconstructed Cheesecake - Bake less cheesecake with Anzac biscuit with
citrus glaze

Triple choc American style brownie with Baileys cream and chocolate
fudge sauce



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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

Pricing

All pricing calculated per head

2 course-\$40.50

3 course-\$47.00

4 course-\$52.00

Wedding Cake as Dessert

Served with Chantilly cream and berry coulis - \$3.50



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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



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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



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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



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Additional Platters

Cheese and Dried Fruit platter \$120 per platter

Four varieties of Local and French cheeses

Fruit platter \$50 per platter

Using tropical fruits with local produce where available

Dessert Platter \$100 per platter

Bite sized profiteroles, meringues, brownie and choc truffles

Antipasto Platter \$45

Variety of olives and marinated vegetables

Trio of Dips platter \$35

Baba Ganoush, Sundried tomato and Olive Tapenade

Terms and Conditions

A 10% deposit is required on acceptance of quote for your function with confirmation of final numbers being required and the remaining costs paid for 7 days from set date. This deposit is non-refundable upon cancellation. If your function is to change dates your deposit is transferred to that date. In the event in which hiring of external equipment is required, all invoices will be transferred to the client.

Methods of Payment

Cash

Cheque

Made out to Castle Lane Catering

Bank Transfer

Bank: Hume Bank

Account Name: Castle Lane Catering

BSB: 640 000

Account Number: 60502659