

Catering Package #1

Cocktail Function



MFC

Manningham
FUNCTION CENTRE


MANNINGHAM

Three Hour Cocktail Function

Served with quality wines, beer and soft drinks.

- Atlantic smoked salmon on cucumber, dolloped with crème fraiche and caviar
- Asian style beef mixed with Thai spices, topped with coriander
- Sui mai baby dim sim served with chilli/soy sauce
- Oriental barbecue pork drizzled with a star anise and cinnamon sauce
- Fresh fish deep fried in fine golden batter with special housemade tartare sauce
- Homemade sausage rolls
- Chicken thighs marinated in a mirrin and teriyaki sauce
- Vegetarian mini spring rolls served on crispy noodles
- Large platters of seasonal fresh fruit.

Five Hour Cocktail Function

Served with quality wines, beer and soft drinks.

- Crisp croutons with fresh prawns, homemade patés and caviar in a crisp filo basket
- Button mushrooms with garlic and fetta
- Atlantic smoked salmon on cucumber, dolloped with crème fraiche
- Oriental barbecue pork drizzled with a star anise and cinnamon sauce
- Asian style beef mixed with Thai spices, topped with coriander
- Mushroom and leek risotto on spoons
- Yum cha delicacies including prawn dumpling hargow and prawn sui mai
- Fresh fish deep fried in fine golden batter with special housemade tartare sauce
- Tender calamari shallow fried, served with lemon on rocket
- Zucchini frittata with wild mushroom
- Homemade sausage rolls
- Chicken skewers marinated in a mirrin and teriyaki sauce
- Salt crusted aged black angus porterhouse steak cooked medium rare
- A selection of fine Tasmanian cheeses and large platters of seasonal fresh fruit.

PRICES:

Three Hour Cocktail Function: \$57.00 per person

Five Hour Cocktail Function: \$83.00 per person

Manningham Function Centre caters for between 100 and 420 guests. Prices includes food and beverages, hire of the venue, audiovisual equipment, chair covers and bows, and table decor. Prices valid from July 2011 to June 2012.

Please feel free to speak with us about your specific catering requirements.
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Catering Package #10

Finger Food



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Finger Food

Cold selection

- Herb pikelet with blue cheese and pear (V)
- Caramelised onion and Yarra Valley Persian fetta tartlet (V)
- Green pea and fetta sourdough tartlet (V)
- Mushrooms stuffed with date, fig and mint (G) (V)
- Tomato, Spanish onion and basil bruschetta (V)
- Polenta biscuits with Provençale vegetables and pesto (G) (V)
- Buckwheat and nori pancake with smoked salmon, apple, radish, mirin and sesame dressing (G)
- Mini pappadams with mango, cashew and coriander salsa (V)
- Olive scones with basil mascarpone (V)

Hot selection

- Grilled corn on the cob with lime butter (G) (V)
- Basil pesto arancini balls with aioli (V)
- Sumac and pinenut lamb koftas with pomegranate and mint yoghurt (G)
- Chickpea fritters, zucchini and pea with date relish (G) (V)
- Chorizo and corn muffins with sage butter
- House made prawn toast with wasabi mayo
- Sticky braised pork samosas with coriander raita
- Parmesan polenta chips with capsicum coulis (V)
- Tempura prawns with wasabi and soy
- House made pizza of roasted tomato and mozzarella or prosciutto, red onion, rocket and bocconcini
- Spinach and fetta involtini (V)
- Pumpkin, fetta and rosemary cornbread with tomato chutney (V) (G)
- Smoked trout fishcakes with cucumber cream
- Assorted Boscastle gourmet mini pies served with chutneys and sauces
- House made pork, thyme and sage sausage rolls with tomato relish

Desserts

- Citrus tartlets
- Rich chocolate fudge brownie
- Dark chocolate mousse
- Mini tiramisu
- Rich chocolate pots (G)
- Mini frangipane and seasonal fruit tarts

Optional upgrades

Replace any items with any of the following choices

- Prawn and chorizo skewers with chilli and sherry mayonnaise (G)
- Scallop on the half shell, caramelised pear and lime beurre blanc (G)
- Five spiced duck and shitake mushroom wonton cups
- Chicken Caesar tartlets
- Large homemade steamed sui mai dumplings with Asian dipping sauces

\$3.00 per item per head

Add something more substantial to your menu

- Salmon delice with waldorf salad (G)
- Beef and Guinness cottage pie, rocket and tomato relish
- Pumpkin agnolotti with parmesan, basil and Napoli (V)
- Mini chicken schnitzel Turkish roll with coleslaw and herb mayonnaise

\$14.00 per item per head

V - Vegetarian, G - Gluten free

PRICES:

Finger Food Option 1: \$63.00 per person – selection of 6 items (3 hot/3 cold) per guest, 7 pieces per person
Finger Food Option 2: \$70.00 per person – selection of 8 items (4 hot/4 cold) per guest, 10 pieces per person
Finger Food Option 3. \$77.00 per person – as above (Option 2) plus one substantial item

Each additional item - \$3.00 per person. Prices quoted are for 200+ guests. For numbers less than 200 the price will increase per person. Please contact us for a quote.

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Catering Package #13

Cocktail Party



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Cocktail Party

Served with quality beer, wines and softdrink.

- Toasted Turkish bread fingers with various fillings
- Bruschetta of roasted cherry tomatoes, bocconcini and herb mayonaise
- Ribbon sandwiches with various fillings
- Shaved prosciutto with cantaloupe melon on a wholemeal crouton
- Tandoori chicken rolled in mountain bread with minted yogurt
- Baby pizzette margarita with mozzarella, tomato sugo and cracked pepper
- Assorted California and nori rolls with pickled ginger and soy
- Baby frittata of roasted pumpkin, grilled peppers and fine herbs with an avocado puree
- Yum cha steamer basket with assorted dim sum with ginger soy
- Calamari curls with chef's seafood sauce
- Fish goujons with a chunky mango mayonaise and char grilled lime
- Lamb kofta balls with cracked wheat, herbs and apricot served with minted yogurt
- Crunchy vegetarian spring rolls with sweet chili sauce
- Spicy samosas with mint yogurt dressing
- Mini gourmet pies with tomato relish
- Homemade sausage rolls with tomato relish
- A selection of mini quiches
- Little bacon and egg tarts with relish
- Three cheese arancini with garlic aioli
- Vietnamese rice paper rolls with a range of fillings and a sweet chili dipping sauce
- Spicy pork chipolatas with mango chutney
- Grilled Balinese chicken satay sticks with a traditional peanut sauce
- Prawn twisters with sweet chili sauce
- Filo parcels filled with spinach and ricotta

Something Sweet

- Traditional profiteroles with crème patisserie
- Chocolate and strawberry tartlette
- Tiramisu truffle
- Little sticky banana cake
- Mini lemon tart
- Chocolate mousse shots with fresh strawberry

PRICES:

Three Hour Cocktail Party – 9 canapés: \$60.00 per person

Five Hour Cocktail Party – 12 canapes and one substantial dish: \$77.00 per person

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