

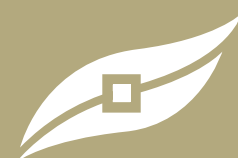
Catering Package #4

Chinese Banquet



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Chinese Banquet (Option 1)

Served with quality wines, beer and soft drinks.

- Roast duck salad
- Crab claw
- Emperor abalone soup
- Fresh lobster with ginger and shallots (quarter lobster per person)
- Double treasure quails
- Crystal palace wedding catch
- Combination rice in lotus leaf (per person)
- Fresh fruit platter

Chinese Banquet (Option 2)

Served with quality wines, beer and soft drinks.

- Ocean pearls
- Peking duck
- Emperor abalone soup
- Fresh lobster with ginger and shallots (half lobster per person)
- Double treasure quails
- Crystal palace rockling
- Combination rice in lotus leaf (per person)
- East meets west treats

Chinese Banquet Vegetarian

Served with quality wines, beer and soft drinks.

- Mixed vegetarian entrées (spring rolls, curry puffs and satay skewers)
- Sweet corn and bean curd soup
- Roast honey mock pork
- Malaysian mock prawns with steamed rice
- Mock abalone and vegetables with Singapore noodles
- Fresh fruit platter

Alternative Selections

(Can substitute for any aforementioned dishes)

- Suckling pig
- Tamarind king prawns
- Western Australian scallops and pine nuts
- Imperial roast pigeon
- Garlic and pepper sautéed eye fillet
- Deep fried honey chilli chicken ribs
- Abalone (whole) and shitake mushrooms
- Crème brûlée

Chinese Banquet for Children

Served with quality soft drinks.

- Crispy chips with tomato sauce
- Chicken and sweet corn soup
- Lemon chicken
- Special fried rice
- Dessert of the day

PRICES:

Chinese Banquet (Option 1): \$110.00 per person

Chinese Banquet (Option 2): \$120.00 per person

Chinese Banquet Vegetarian: \$90.00 per person

Chinese Banquet for Children: \$37.00 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. From April to September lobster dishes will incur an extra cost.

Manningham Function Centre caters for between 100 and 420 guests. Prices include 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.

Call 9840 9333 or email enquiriesmfc@manningham.vic.gov.au

Catering Package #5

Greek Three Course or Buffet



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Greek Three Course

Selection of canapes served with pre-dinner drinks.

To the Table

- Breads and dips and antipasto
- Seafood platter

Entrée (choice of two)

- Oregano roasted tomatoes with goats curd and rosemary honey
- Herb rubbed lamb skewers served with house made tzatziki
- Olive and garlic roasted Maryland chicken with fresh rocket, lemon and oregano dressing

Mains (choice of two)

- Prosciutto wrapped chicken breast filled with dodoni feta served on skordalia with olive oil, lemon and fresh rocket
- Braised Sicilian lamb shoulder with warm olives and a watermelon, feta and fresh mint cous cous salad with roasted seasonal vegetables
- Panfried fillets of fish of the day with crushed herb roasted kipfler potatoes and pepperonata sauce with baby basil
- Risotto of zucchini and fresh mint finished with feta and toasted pangrattato crumbs

Desserts (choice of two)

- Pavlova with rosewater cream and citrus salad
- Goat curd and vanilla panna cotta with masticia syrup and honey poached pears
- A selection of baclava and almond shortbreads to the table

Greek Buffet

Selection of canapes served with pre-dinner drinks.

Entrée

- Mezze platters of cured meats and seafood with marinated vegetables
- Fresh seasonal fish fillets lightly fried in crisp golden batter with house made tartare sauce and lemon
- Crispy calamari served on fresh rocket with lemon aioli

Mains

- Braised shoulder of lamb with garlic and oregano served with preserved lemon and a light aromatic jus
- Oven baked corn fed chicken breast wrapped in prosciutto and filled with goats cheese and basil
- Oven roasted rolled pork belly stuffed with herbs and pine nuts and crispy crackling
- Roasted baby chat potatoes with olive oil, garlic and rosemary salt
- Ocean platters of fresh rock oysters and chilled prawns on ice with lemon and mayonnaise
- Steamed gnocchi tossed with creamy feta sauce, fresh baby peas and spinach
- Classic Greek salad of tomato, cucumber, olive and Spanish onion
- A selection of freshly baked breads
- Green French beans tossed in olive oil, garlic and sage
- Rocket and spinach salad with fresh watermelon, mint and feta with flaked almonds

Dessert (choice of two, table service)

- Tangy lemon tart with whipped cream and fresh berries
- Tiramisu with vanilla anglaise sauce
- Chocolate mousse tart with berry compote

Served with tea and coffee.

PRICES:

Greek Three Course: \$98.00 per person

Greek Buffet: \$90.00 per person

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Catering Package #6

Indian Three Course and Buffet



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Indian Three Course and Buffet

Served with quality wines, beer and soft drinks.

Entrée

- Vegetable samosas
- Pakoras
- Fish Amritsari (fried in chick pea batter)
- Sheekii kebab
- Murgh Tikka (chicken marinated in yoghurt)
- Burra Kebaba (lamb outlets)
- Pork spare ribs
- Tandoori Gobhi (tandoor cooked cauliflower)

Main

- Chicken curry
- Chicken Makhani (tandoor barbecued chicken)
- Chicken Saagwala (chicken with spinach)
- Chicken Vindaloo
- Chicken Korma
- Chicken Nilgiri (boneless chicken in mint sauce)
- Chicken Butter Masala
- Tandoori chicken
- Beef Rogani
- Beef Dopiazza (beef curry with onion rings)
- Beef Vindaloo
- Beef Madras (beef cooked in madras masala)
- Beef Burra Sahib (curry with coconut and rum)
- Lamb Kesari (lamb curry North Indian style)
- Saag lamb (lamb with spinach)
- Lamb Rarha (masala with chillies and ginger)
- Lamb Bhoona (masala with a moist gravy)
- Pork Masala
- Pork Vindaloo

- Curry Bengali (fish in a traditional curry)
- Prawn Malabari (king prawns in coconut)
- Scallop Masala
- Prawn chilli stir fry
- Jalfrazi (vegetables in a mild curry)
- Daal Maharani (lentils cooked Indian style)
- Pea and mushroom curry
- Matar Paneer (cottage cheese with peas)
- Palak Paneer (spinach with cottage cheese)
- Kofta Laajawab (potato and cottage cheese)
- Baigan Bhartha (eggplant with onions)
- Gobhi Aloo (cauliflower with potatoes)
- Vegetable Vindaloo
- Spud Masala
- Tarka Daal (lentils with cumin and spices)

Bread and Rice

- Naan, Roti or Pori
- Plain Pulao (rice with herbs and spices)
- Kashmiri Pulao (rice with dry fruit and nuts)
- Chicken Biryani (rice with chicken)
- Mutton Biryani (rice with lamb)
- Vegetable Biryani (rice with vegetables)

Side Dishes

- Raita (yoghurt salad with cucumber)
- Green salad (with light masala dressing)
- Katchumber (with sweet and sour dressing)
- Mango chutney papadams and mixed pickle

Dessert

- Gulab Jamun (fried milk dumplings in syrup)
- Pista Kulfi (Indian ice cream filled with nuts)

PRICES:

Indian Three Course: \$77.00 per head

Indian Buffet (same menu): \$72.00 per head

Prices quoted are for your choice of three entrees and five mains.

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Catering Package #21

Indian Three Course and Buffet



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Indian Three Course and Buffet

Served with quality wines, beer and soft drinks.

Entree and Nibbles

- Roasted mixed nuts
- Chicken Tikka
- Tandoori chicken
- Reshmi kebab
- Lamb chops
- Sheek kebab
- Fish Pakora
- Paneer Tikka
- Samosa or cocktail samosa
- Pakora
- Curried spring rolls
- Kachori
- Dhokla
- Cocktail-Dhai Wada
- Chat Papdi

Main Course

Chicken

- Butter chicken
- Chicken Tikka Masala
- Murg Methi
- Chicken Korma

Lamb

- Lamb Dhansak
- Lamb Saag
- Lamb Rogan Josh
- Lamb Madras
- Lamb Nargasi

Beef

- Beef Chilly
- Beef Kashmiri
- Beef Bhuna
- Beef Vindaloo

Seafood

- Prawns Masala
- Garlic Prawns
- Fish Masala
- Goan Fish

Vegetarian

- Shahi Paneer
- Paneer Taka Tin
- Malai Kofta
- Garlic Mushroom
- Mushroom Masala
- Palak or Mutter Paneer
- Veg Madras
- Alu Gobi
- Lemon Pumpkin
- Chana Masala
- Dal Makhani

Bread

- Naan
- Garlic Naan
- Tandoori Roti
- Laccha Paratha
- Puri

Rice

- Chicken Biryani
- Ghost Biryani
- Kashmiri Pulao
- Vegetable Pulao
- Jeera fried rice
- Saffron Rice

Side Dishes

- Veg Raita or Coctail Dahi Wada
- Garden salad or Kachumber
- Mixed pickles and chutneys

Dessert

- Gulab Jamun
- Mango Kulfi
- Badshahi Kulfi
- Kheer
- Shri Khand
- Gajjar Halwa
- Ice cream
- Lassi (mango, rose or plain)

PRICES:

Indian Three Course: \$77.00 per head

Indian Buffet (same menu): \$72.00 per head

Prices quoted are for your choice of three entrees and five mains.

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