



Meetings
Conferences
Incentives
Special
Weddings **Events**
Seminars & Workshops
Product
Launches

2010/2011 Catering Menus



CONTINENTAL BREAKFAST BUFFET - \$19.00 per person

Assorted Juices
Assorted cereals
Health - fruit and nut bars
Assorted pastries and croissants
Sliced or whole seasonal fruit
Individual yoghurts
Freshly brewed coffee and a selection of teas

HOT BREAKFAST BUFFET - \$28.50 per person

SERVED COLD

Assorted Juices
Health - fruit and nut bars
Assorted pastries and croissants
Sliced or whole seasonal fruit
Individual yoghurts
Freshly brewed coffee and a selection of teas

SERVED HOT

Lean bacon rashers
Grilled Breakfast Sausages
Fresh herb grilled portabello mushrooms
Roesti potatoes
Eggs Poached or scrambled
Slow roasted heirloom tomatoes
Freshly brewed coffee and a selection of teas

HOT PLATED OPTIONS - \$29.50 per person

Each table is served with tea and coffee, set with jugs of assorted juices, a platter of seasonal fruit and assorted pastries and croissants, with your choice of one dish from below:

- Bacon, roasted heirloom tomatoes, grilled portabella mushrooms, roesti potatoes and scrambled eggs
- Smoked Bacon with fried eggs and toasted sour dough
- Homemade Pancakes with condiments of fresh fruit and maple syrup
- Vegetarian Delight – poached eggs, sautéed spinach, baked beans, portabello mushrooms and potato roestis

Kick start your
conference with
breakfast



Breakfast

CHOOSE FROM ONE OF THE FOLLOWING OPTIONS

Prices are charged per person

- Morning **OR** afternoon tea package \$10.50
Freshly brewed coffee and a selection of herbal and traditional teas plus select **ONE ITEM** from the **MENU SELECTION**
- Fresh brewed coffee & a selection of herbal & traditional teas \$4.00
- Fresh brewed coffee, a selection of herbal/traditional teas and orange juice \$6.30
- Fresh brewed coffee, a selection of herbal and traditional teas, baked cookies \$6.80
- Continuous coffee and brewed teas \$9.50
- Additional items from the **MENU SELECTION** \$5.50
- Theme breaks see below \$14.00

MENU SELECTION

SWEET

- Banana Bread with whipped maple butter
- Portuguese custard tarts
- Tropical fruit platter with vanilla yoghurt
- A selection mini Danish butter pastries
- Assortment of country style muffins
including apple, blueberry and double chocolate
- Homemade cakes and slices
- Buttermilk scones with preserves and Chantilly cream
- Jam filled warm traditional doughnuts



SAVORY

- Mediterranean inspired pizzaladieie
- Home-style veal & parsley sausage rolls baked in puff pastry with tomato sauce
- Russian flaky pastry turnover filled with spiced beef and sweet chilli sour cream
- Mini savoury pastries including quiche, pasties and puff pinwheels
- Cocktail pies - braised beef & mushroom, chicken & leek, vegetable korma

What about these ideas to help break up the day!

THEME BREAKS

\$14pp includes tea & coffee **OR** juice & water

- **High Tea break** – finger sandwiches, scones, Hi-tea cupcakes;
- **The health break** – fresh fruit platters, fruit juices, fruit and nut bars, spring water

Morning & Afternoon Tea



DELI MENU

\$18.80 per person

A selection of fresh bakery items including loaves, panini, turkish bread, wraps and baguettes

Some of our many gourmet fillings could be:-

- Roasted pepper, smoked tomato and grilled zucchini
- Tuna, red onion and lime aioli
- Mustard roasted beef fillet, house chutney and heirloom tomato
- Chicken breast, rocket and lemon mayo

Beverages

Orange juice & water, Freshly brewed coffee and a selection of herbal and traditional teas

ITALIAN WORKING LUNCH

\$28.50 per person

A selection of crusty farmhouse breads

Hot and spicy

Fresh semolina pastas with two sauces (including vegetarian)

Traditional style of lasagna with layers of hand-rolled pasta, cream sauce, parmesan and slowlybraised beef

From the larder

Bowls of baby romaine leaves with grissini and parmesan dressing

Tuscan salad of ciabatta croutons, celery, red peppers and rocket

Platters of sliced fresh tropical fruit

Beverages

Orange juice & water, Freshly brewed coffee and a selection of herbal & traditional teas

Break for lunch so your delegates can refuel and refocus

MEDITERRANEAN WORKING MENU

\$32.50 per person

A selection of crusty Turkish and Tuscan breads

From the larder

Award winning charcutiere selection of cured and smoked meats, salami, prosciutto, and pork & veal terrine

Duo of semolina pasta salad with kalamata olives, sweet pimento and lemon mascarpone dressing

Green bean, roasted almond and heirloom tomatoes with rocket and balsamic dressing

Platters of sliced fresh tropical fruit

Served Warm

Nicola potato and char grilled vegetable frittata

Beverages

Orange juice & water, Freshly brewed coffee and a selection of herbal & traditional teas



ADDITIONAL MENU ITEMS YOU MAY LIKE TO ADD TO YOUR LUNCH

Tempura fish and chips with tartare and citrus \$7.00

Chilled gulf prawns piri piri mayo and char grilled lime \$10.00

Thin and crispy gourmet pizzas \$7.00

Sushi and sashimi served with soy, rose ginger and wasabi \$12.00

Salads from our buffet menu - \$5.00

Shaved "Atlantic" smoked salmon with citrus and black pepper \$7.00

Chef's selection of cakes and pastries \$9.00

Bowls of wedges with sour cream and sweet chilli \$5.00

Hot fork dish (e.g. braised tender beef and field mushrooms in a Chianti jus) \$7.50

- Lunches are served over a 2 hour duration
- All lunches include vegetarian options

Lunch

CANAPE MENU PACKAGES

0.5 hr	3 pieces per person - chefs selection	\$14.00 per person
1 hour	5 pieces per person - select 5 from the menu below	\$17.00 per person
1.5 hr	8 pieces per person - select 8 from the menu below	\$21.00 per person
2 hour	10 pieces per person - select 8 from the menu below	\$25.00 per person
2.5 hr	12 pieces per person - select 8 from the menu below	\$31.00 per person

**STAY AND
SOCIALISE
WITH POST
FUNCTION
CANAPES &
BEVERAGES**

Each hour of canapés required over 2 hours will be charged at \$13.00 per hour

COLD SELECTION

- Spoon of chilled san choy bau, hoi sin and micro lettuce
- Peeled "Gulf" king prawn tier with citrus and piri piri mayo and chargrilled lime
- Mediterranean inspired pizzaladriere – served chilled
- Crostini, warmed pita, dukkah, with guacamole dip
- Singapore chicken rice paper roll with nam prik dipping sauce
- Pressed tomato and rocket crostini with olive tapenade
- Caramelised beetroot dip, green chilli and roasted cumin tzaziki, dipping breads and rice wafers
- Mixed sushi and nigiri with wasabi mayonnaise, soy sauce and rose ginger

HOT SELECTION

- Twists of crispy wonton pastry filled with garlic king prawns
- Calzones of chilli con carne, white beans and guacamole
- Vegetable korma roti with mint yoghurt dipping sauce
- Russian flaky pastry turnover filled with spiced beef and sweet chilli sour cream
- BBQ pork and cashew wontons with spring onion and water chestnuts
- Mini Wagyu burgers on ciabatta buns with smoked tomato relish
- Home- style veal & parsley sausage rolls baked in puff pastry with tomato sauce
- Barramundi and crab fritters with tartare
- Cocktail pies - braised beef & mushroom – chicken & leek – Vegetable korma
- Chicken and bamboo shoot spring rolls with a tamarind and honey dipping sauce
- Tempura king prawns with a lemon myrtle aioli
- Asian basket of mini spring rolls, vegetable samosas and prawn crackers
- Assorted Mediterranean pizzettas
- Spinach and ricotta pastizis with lemon yoghurt
- Brioche crumbed barramundi with citrus aioli





NOODLE BOXES

\$14.00 per person per noodle box

\$12.50 per person per noodle box if ordering 100+ noodle boxes

COLD SELECTION

- Rare roasted peppered beef folded on sicilian potatoes with sliced parsley, lemon, capers, green olives and extra virgin olive oil
- Chilled Singapore chicken carved over sesame rice, crisp fried shallot, candied garlic and gado gado dressing
- Grilled Moroccan chicken on a salad of cous-cous, pepper mayo and spiced quince salsa
- Double smoked Gattton ham shaved and served with a Tuscan salad of smoked peppers and artichokes
- Mustard infused eye fillet of beef on confit and garlic nicola potatoes with 'A la Greque' of forest mushrooms & fennel

HOT SELECTION

- Slow braised green mountain veal and wood mushrooms with green peppercorn cream - Steamed jasmine rice
- Lamb korma sautéed with garlic, onion and braised with yoghurt, cashews and fresh herbs - Jasmin rice
- Thai red curry of sautéed pork, coconut cream, baby corn, bamboo and lime - pilaf rice
- Punjab butter chicken curry, warm roti bread and lemon and parsley yoghurt - Saffron pilaf rice
- Lamb ragout with potatoes, swiss browns, shallots and garlic in a Gascony mustard jus - penne pasta
- Mustard infused eye fillet of beef on confit and garlic nicola potatoes with 'A la Greque' of forest mushrooms & fennel

**Noodle boxes...
for when
you need to
offer a more
substantial
canape option**

TWO & THREE COURSE MENUS

2 Courses \$55.00 per person

3 Courses \$69.50 per person

Select 2 items for each course, served alternately

**Use this list to
design your
own dinner
menu for your
guests**

ENTREE

- Remoulade of Queensland seasonal seafood's, avocado, chive and citrus crème fraiche
- Garlic roasted ballotine of chicken breast carved on a truffled rissoni and Mediterranean vegetable terrine
- Charcutiere of salami, prosciutto, pork & veal encroute, vine ripened tomato terrine and Persian feta
- Pan fried garlic prawns on a roasted red pepper & goats cheese gnocchi with heirloom tomato and basil
- Grilled Moroccan lamb on a salad of spiced couscous, roasted pepper, aioli and quince salsa
- Chilled Singapore chicken carved over fried rice, crispy shallot, candied garlic dressed with gado gado
- Ravioli of Mooloolaba spanner crab, saffron cream, corn & chilli salsa and chive crème Fraiche
- Smoked trout roulade of chives & citrus crème fraiche with fresh asparagus, cured trout, pickled radish micro cress
- Mustard infused eye fillet of beef on confit garlic with potatoes and an 'A la Greque' of forest mushrooms & fennel
- Escabeche salmon, prawns and scallops on a nicoise salad of potatoes, green beans, tomatoes, olives and roasted almonds

MAIN COURSE

- Seafood cannelloni, red throat emperor, crystal bay prawn and scallop w fennel cognac fish cream
- "Barker's creek" tender pork sirloin on savoy cabbage colcannon - corella pear
- Crispy skinned barramundi on creamed leek pilaf and green olive salsa
- Garlic & oregano crusted lamb rump carved over creamy white corn & pecorino polenta and pepperonata
- Char Sui BBQ beef with crispy skin pork belly, braised asian mushrooms and steamed greens
- Saffron marisco paella with "Mooloolaba" prawns, scallops, mussels, squid, roasted peppers and sweet peas
- Lockyer valley grilled beef medallions with Milford organic mushrooms, potato & artichoke galette and Granite shiraz beef jus



MAIN COURSE CONTINUED



- O'Leary's saddle of lamb with potato fondant, baby vegetables and roast garlic jus
- Green valley mountain veal with sautéed porcini, chanterelle and cepe cream with potato gratin and petite vegetables
- BBQ roast duck on a white bean cassoulet with bigarade sauce and braised white asparagus
- Ballotine of turkey fillet with a spiced cranberry jus and roasted root vegetable
- Roasted fillet of beef carved over a nicola potato cake with sautéed spinach and grilled portobello
- Portuguese spiced chicken on a green pea and onion pilaf with a cucumber & tomato salsa - harissa mayo

DESSERT/CHEESE

- Almond and vanilla bean pannacotta with poached seasonal fruits
- Chocolate, buttermilk and hazelnut pudding with cappuccino cream
- Caramel, pistachio and milk chocolate terrine
- Lemon curd canoli with espresso cream and strawberries
- Hazelnut baci pyramid with Tia Maria anglaise and blue mountain cream
- Warm almond, raspberry and poached corella pear tart
- Orange and white chocolate marquise in a dark chocolate charlotte
- Baked chocolate mousse on a short crust base with candied orange
- Warm buttermilk and chocolate steamed pudding, double cream and maple syrup sabayon
- Warm apple and rhubarb streusel with sauce anglaise
- Award winning Australian cheeses with quince paste, sun-dried fruits, crackers and crusty bread
- Steamed individual Christmas puddings with cognac custard
- White Christmas and fruit mince tarts

Tea and coffee \$4.80 per person

Petit fours \$6.00 per person

Finish the evening with tea, coffee and petit fours - \$9pp

BUFFET OPTIONS

(minimum 20)

DAIRY FARMERS BUFFET

\$49.50 per person

- Select 2 cold items
- Select 2 hot items
- Select 2 hot dish accompaniments
- Select 3 salads

Bakery

Crusty breads including ciabatta, panini and focaccia with sea salt, olive oil and balsamic

Dessert

Selection of Australian cottage and farmhouse cheese with pear paste and walnut bread

DAIRY FARMERS ROAST, CARVERY, GRILL BUFFET

\$57.50 per person

- Select 2 cold items Select 2 hot items
- Select 1 roast, carvery or grill item
- Select 2 hot dish accompaniments
- Select 3 salads

Bakery

Crusty breads including ciabatta, panini and focaccia with sea salt, olive oil and balsamic

Dessert

Assorted mini pastries and gateaux's with pure cream

DAIRY FARMERS ROAST, CARVERY, GRILL BUFFET WITH SEAFOOD

\$85.00 per person

- Select 2 cold items
- Select 2 hot items
- Select 1 roast, carvery or grill item
- Select 2 hot dish accompaniments
- Select 3 salads

Seafood

Smoked petuna ocean trout, sliced Spanish onion, cracked pepper, ocean trout caviar and citrus crème fraiche
North Queensland king prawns, citrus, spicy tomato mayonnaise and small salad leaves
Tasmanian pacific oysters doused with mignonette dressing and lime

Bakery

Crusty breads including ciabatta, panini and focaccia with sea salt, olive oil and balsamic

Dessert

Assorted pastries, gateaux's and tarts with pure cream

Selection of Australian cottage and farmhouse cheese with pear paste and walnut bread



**Satisfy
everyone's
tastes with
a buffet**



COLD SELECTION

- Smoked petuna ocean trout, sliced Spanish onion, cracked pepper, Ocean trout caviar and citrus crème fraiche
- Poached atlantic salmon with cucumber, roast almonds, pineapple and a pickled ginger crème fraiche
- Shaved black forest ham, smoked tomato & green bean salad, English mustard aioli
- Mooloolaba seafood cocktail" – poached local seafood dressed with a spiced cognac and tomato cream
- Sushi and unagi nori rolls with rose ginger and soy- ponzu dipping sauce
- Chilled loin of lamb carved over a salad of spiced chick peas, wild rice, parsley and yoghurt
- Antipasto of prosciutto, pressed tomato terrine, goats curd, salami and rocket
- Shaved smoked chicken, baby cos leaves, roast almonds, and parmesan cream dressing
- Char grilled porterhouse carved over salt and pepper crusted new potatoes and roast garlic aioli
- Moroccan cornfed chicken breast carved over a fresh date and preserved lemon cous cous
- Shaved, double smoked champagne ham and pork pie terrine, pickles and mustard

HOT SELECTION

- Ragout of tender beef braised with field mushrooms and winter Vegetables
- Pan-seared fillet of barramundi on creamed leeks, and saffron sauce
- Pesto marinated chicken with roast capsicum, tomato and sage coulis
- Grilled medallions of grain-fed beef with field mushrooms and onion
- English oxford sausages on peppered 'colcannon' – red wine jus
- Local seafood 'marinara' folded through a tomato and basil fettuccini
- Sautéed mushroom tortellini in a fino sherry cream sauce
- Kashmir mild curry of Victorian lamb braised with potato, garlic and onion with flaky paratha
- Barramundi, kaffir lime and lemongrass fritter – tomato, chilli salsa
- Beef spare ribs slowly braised in sweet and sour sauce, caramelized sweet pineapple and pickling onions
- Ginger and shallot braised chicken cutlets, hainanese braising chilli and crispy chow mien noodles Grilled Victorian lamb medallions and fire roasted Spanish onion – aged balsamic jus sauce

The freshest seasonal local produce is sourced for all Mode catered events



HOT ACCOMPANIMENTS

- Farfalle pasta tossed in virgin olive oil and grated romana
 - Home-style roast vegetables
 - Buttered black pepper fettuccini
 - Saffron thread steamed jasmine rice
 - A selection of steamed market vegetables
 - Salt roasted kipfler potatoes, spring onions and bacon
 - Steamed basmati rice
 - Fire-roasted cobs of sweet corn – herb butter
- Additional hot accompaniments - \$5.50 per person

ROAST, CARVERY AND GRILL SELECTION

- Ballotine of turkey, chestnut farce and roasting jus with cranberry and orange sauce
 - Carved standing rib of aged beef with braised shallots and Yorkshire pudding
 - Roast glazed leg of pork with piri piri sauce
 - Roast sirloin of beef with Yorkshire pudding and horseradish sabayon
 - Roast leg of Mandalong lamb and redcurrant compote
 - Grilled loin of pork with caramelized crispin apple
 - Roast ballotine of Barossa valley chicken with bread sauce and game chips
 - Caramelised black forest ham and home made sauerkraut
- Additional items - \$10.50 per person

SALAD SELECTION

- Mesclun, cress, spring onions, and snow peas - schezwan pepper mayo
 - Thai salad of vermicelli noodles, cucumber, chilli and roasted peanuts
 - Vine-ripened roma tomatoes, shaved salad onion, rocket and balsamic
 - Fusilli pasta salad with olives, grilled zucchini, capers and spiced tomato dressing
 - Traditional coleslaw of sweet cabbage, Spanish onion, carrot and mayonnaise
 - Penne rigati, grilled Mediterranean vegetables, pine nuts and spinach
 - Crushed potato salad with spring onions, sour cream and bacon
 - Tabouleh salad – cracked wheat, parsley, cumin and lemon
 - Roasted kipfler potatoes with rock salt, pepper and whole grain mustard mayonnaise
 - Penne rigati, roasted bell peppers, pine nuts and truffle oil dressing
 - Tossed fine leaf mesclun salad, roast cashews and champagne vinaigrette
- Extra salads - \$5.50 per person

**Make it special
with the
addition of
extra buffet
items from the
following
menus**

ADDITIONAL SEAFOOD DISHES

Priced per person

COLD

- Chilled pacific prawns POA per person
- Chilled Moreton bay bugs POA per person
- Tasmanian pacific oysters POA per person
- Vietnamese salad of crab and prawn with a lime and coconut dressing \$10.90 pp
- Smoked salmon with capers, red onion, crème fraiche \$11.50 pp
- WA half shell scallop with tomato and preserved lemon salsa \$12.50 pp
- Split blue swimmer and spanner crabs with tartare and seafood mayonnaise \$16.50 pp

HOT

- Whole baked reef fish with lime and lemongrass beurre blanc \$14.90 pp
- Bbq moreton bay bugs ½ with garlic and herb butter \$15.50 pp
- Brochette of swordfish and prawn \$15.50 pp

ADDITIONAL DESSERT AND CHEESE SELECTIONS

\$10.50 per person

- Caramelised baked banana cheesecake, and baileys ganache
- Chocolate, pecan and caramel flan with cappuccino cream
- Lemon and wild lime meringue tart with king island double cream
- Chocolate fudge cake (say no more - chocolate, chocolate and more chocolate)
- Orange and roast hazelnut flourless cake, vanilla mascarpone and candied orange (gluten free)
- Strawberry and passion fruit baked cheesecake, vanilla sabayon
- Apple and rhubarb streusel with sauce anglaise
- Selection of australian and european cheese served with sun dried fruits and falwassers
- A selection of Australian farmhouse cheese and seasonal fruit served with falwasser crackers
- Steamed individual christmas puddings with cognac custard
- An assortment of petit desserts and pouring cream



**Add a selection
of petit fours
\$6pp**

Additional Buffet Menus

BEVERAGE PACKAGE

Beer

Local heavy beer
Local mid-strength beer
Local light beer

Wine

White wine
Red wine

Soft Drinks

Soft Drink
Water
Orange juice

Beverage packages are a simple and cost effective way to ensure your guests get what they want

BEVERAGE PRICING

Beer

Imported beer \$8.00
Premium beer \$7.00
Local full-strength beer \$5.70
Local mid-strength beer \$5.50
Local light beer \$5.20

Wine

Sparkling
Dunes NV 200ml \$8.90

White wine

House white \$23.90
Premium white \$42.50

Spirits

Rum, bourbon, scotch, gin, vodka
Per nip with mixer \$6.50

Red wine

House red \$23.90
Premium red \$48.50

Soft drinks

Assorted Soft Drinks \$ 4.10
Water \$ 3.90
Orange juice \$ 3.90

BEVERAGE PACKAGE PRICING STRUCTURE

Standard beverage package	2hrs	3hrs	4hrs	5hrs
Monday – Saturday	\$33.85	\$39.15	\$44.45	\$49.90
Sunday and public holidays	\$37.25	\$44.75	\$48.90	\$54.70
Standard beverage package including spirits and premium beer				
Monday – Saturday	\$50.80	\$56.00	\$61.70	\$68.70
Sunday and public holidays	\$58.90	\$61.60	\$67.50	\$75.60
Deluxe beverage package - premium spirits beer and wine				
Monday – Saturday	\$61.35	\$68.80	\$72.00	\$80.80
Sunday and public holidays	\$67.50	\$75.70	\$79.00	\$88.90



Beverage Packages

**For a quote on your next event at Dairy Farmers Stadium,
please fill in your event details and
return to Korie Leitch - Fax: (07) 4723 8736 or
Email: korie.leitch@spotless.com.au**

EVENT: _____

EVENT DATE: _____

EVENT ORGANISER: _____

STARTING TIME: _____

NUMBER OF GUESTS: _____

PHONE: _____

EMAIL: _____

MENU SELECTION:

BREAKFAST

Continental Hot Plated

MORNING TEA

Morning tea package Tea & coffee Tea & coffee + OJ Tea & coffee + Cookies Continuous tea & coffee Themed break

LUNCH

Deli Lunch Italian working lunch Mediterranean working lunch

AFTERNOON TEA

Morning tea package Tea & coffee Tea & coffee + OJ Tea & coffee + cookies Continuous tea & coffee Themed break

CANAPES

0.5hr 1hr 1.5hr 2hr 2.5hr Noodle Boxes

DINNER - ALTERNATE DROP

2 course 3 course

DINNER - BUFFET

Dairy Farmers Buffet Dairy Farmers Roast, Carvery, Grill Buffet Dairy Farmers Roast, Carvery, Grill Buffet, Grill Buffet with Seafood

BEVERAGES

2hr Package 3hr Package 4hr Package 5hr Package Beverage Tab