



HIGHETT RSL

FUNCTION PACK

Contains:
Canape Platters
Canape Menu
Set Menu

CANAPE PLATTERS

\$60.00 PLATTERS

Choice of

Hot Canapes

- 30 Mediterranean pizza slab
- 30 Crumbed prawn cutlets
- 60 Flame grilled meat balls
- 30 Mini beef pies
- 60 Vegetable spring rolls
- 60 Moroccan spiced potato wedges
- 30 Mini sausage rolls
- 30 Chicken satay skewers
- 60 Vegetable samosas V

Cold Canapes

- 40 Assorted finger sandwiches VO
(curried egg, ham & cheese, chicken & mayonnaise, carrot & cucumber & sundried tomatoes)
- 40 Mini bruschetta V
- 60 Chicken mayo and cherry tomato canape

\$70.00 PLATTERS

Choice of

Hot Canapes

- 25 Mini hamburgers
- 25 Mini beef kebabs GF
- 30 Assorted mini quiches
- 25 Mini lamb kofta skewers GF
- 25 Panko crumbed prawns
- 20 Spinach and ricotta pastizzi V
- 30 Mini quiches with sundried tomatoes and olives V, GF
- 24 Chicken and mushroom filo

Cold Canapes

- 60 Assorted gourmet sandwiches VO
(chicken, roast beef, tuna, roasted vegetables)
- 40 Smoked salmon mousse canape
- 40 Chicken roulade and avocado canape

\$80.00 PLATTERS

Choice of

Hot Canapes

- 30 Lamb samosas with mint chutney
- 30 BBQ chicken mini pizza
- 30 Mini Peking duck wellingtons
- 30 Mini quiche Lorraine
- 30 Chicken, cheese and bacon filo
- 30 Lamb and rosemary mini pies
- 30 Wagyu beef mini sausage roll

Cold Canapes

- 60 Assorted gourmet sandwiches VO
(turkey smoked salmon, roast beef, tuna, roasted vegetables)
- 30 Salmon and avocado tartlets
- 40 assorted mini sushi rolls VO, GF

CANAPE MENU

PACKAGE 1

\$18.50pp
Choice of
4 canapes

Assorted finger sandwiches VO
Thai fish cakes
Sweet chilli chicken tenders
Mini beef pies
Vegetable spring rolls V
Moroccan spiced potato wedges
Mediterranean pizza slab V
Mini sausage rolls
Chicken satay skewers GF
Vegetable samosa V

PACKAGE 2

\$22.50pp
Choice of
5 canapes

Assorted finger sandwiches
Spinach and Feta Triangles V
Crumbed prawn cutlets
Mini beef pies
Vegetable spring rolls V
Flame grilled meat balls
Mediterranean pizza slab V
Mini sausage rolls
Peri Peri chicken skewers
Vegetable samosa V

PACKAGE 3

\$26.50pp
Choice of
8 canapes

Assorted finger sandwiches VO
Lamb kofta balls GF
Prawn twisters
Spinach and Feta Triangles V
Moroccan lamb mini pies
Mini beef pies
Vegetable spring rolls V
Flame grilled meat balls
Mediterranean pizza slab V
Mini sausage rolls
Peri Peri chicken skewers
Vegetable samosa V
Mini hamburgers

Please note:

- All packages require a minimum of 40 people
- Unlimited food will be served for a 2-hour period

SET MENUS

ENTRÉES

6.00

Butternut Pumpkin Soup with
Herb Croutons *V, GFO*
Minestrone Soup *V*
Leek & potato soup with
Herb Croutons *V, GFO*
Lentil Soup *V, GF*
French Onion Soup with
Croutons
Broccoli & Bacon Soup *GF*
Cream of Vegetable Soup
V, GF

7.50

Pea & Ham Soup *GF*
Mini Caesar Salad
Mini Garlic Bread *V*
Mini Bruschetta *V*
Smoked Salmon & Avocado
Mousse Canape *VO*
Mini Greek Salad *V*
Vegetarian Croquets *V*

10.00

Greek Salad *V*
Moroccan Chicken Salad *GF*
Tandoori Chicken Salad
Nicoise Salad *GF*
German Potato Salad *VO*
Shrimp Cocktail *GF*
Asian Calamari Salad

12.50

Mini Antipasto Platter *GFO*
Greek Salad with Lamb *GFO*
Mini Caesar Salad with
Smoked Salmon
B.B.Q. Beef Salad with
Bacon
Cold Seafood Platter *GF*
Mini Dip Platter with
Cheese & Bread *VO, GFO*
Spicy Fish Croquets with
Mixed Greens

15.00

Duck Spring Rolls with
Asian Sauce
Mini Smoked Salmon &
Avocado Salad
Arancini Ball with Chilli
Jam *V*
Chicken Roulade with
Mango Salsa *GF*
Smoked Salmon &
Avocado Canapé with
Caviar
Yellow Fin Tuna Carpaccio
GF
Beef Eye Fillet Carpaccio
GF

Please note:

All set menus cater for 40-80 guests

(GF) Gluten Free (V) Vegetarian (GFO) Gluten Free Option available (VO) Vegetarian Option available
Please advise us of any dietary requirements and allergens

SET MENUS

MAINS

17.00	22.00	30.00	38.00	40.00
Grilled Whiting Served with Chips and Salad GFO	Grilled Barramundi served with Chips, Salad and Tartare Sauce GFO	250g Porterhouse Steak with Pepper Sauce served with Chips and Salad GFO	Rack of Lamb with Mashed Potato, Buttered Vegetables and Minted Gravy GFO	Beef Eye Fillet with Potato Rosti, Buttered Green Beans and Mushroom Sauce GF
Moroccan Spiced Grilled Chicken Breast Served with mash Potato Vegetables and Mushroom Gravy GF	Chicken Mignon served with Sweet Potato Mash and Buttered Vegetables GF	Atlantic Salmon Fillet with Roasted Root Vegetables and Béarnaise Sauce GFO	Wild Barramundi fillet with Lyonnaise Potato, steamed Asparagus and Lemon Butter Sauce GFO	Beef Wellington served with Saffron Mash and Béarnaise Sauce
Roast Pork served with Steamed and Roast Vegetables with Gravy GF	Roast Beef or lamb served with Steamed and Roast Vegetables with Gravy GF	Herb Crusted Pork Cutlet with Sweet Potato Mash and Béarnaise Sauce	Blue Eye Fillet with Scallop Potatoes Buttered Beans with a side of Mango and Dill Salsa GFO	Duck Ala Orange with Mashed Potato, Buttered Vegetables and Chefs Special Orange Sauce GFO
Chicken Parma served with Chips and Salad	200g Porterhouse Steak served with Chips, Salad and Pepper Sauce GFO	Mix Grilled Kebab with BBQ sauce served with Chips and Salad	Baked Whole Baby Barramundi with Roasted Fennel, Steamed Asparagus and Caper Butter GFO	250g Aged Porterhouse Steak with a Tempura Prawn served with a Potato Rosti Broad Beans and Pepper Sauce GFO
Chicken Schnitzel served with Chips, Salad and Gravy	Pan Fried Pork Medallions served with Mashed Potato, Buttered Vegetables and Hot Apple Chutney GF	Lamb Rogan Josh with Steamed Jasmin Rice and a Green Mixed Salad GF	Mediterranean Chicken Breast with Klifter Potato Mash and Broccoli GFO	Grilled Seafood Platter with Chips, Salad and Tartare Sauce GFO
Spinach and Ricotta Cannelloni served with Chips and Salad V	Chicken Tikka Masala Curry with Steamed Jasmin Rice and a Green Mixed Salad VO, GF	Veal Schnitzel with Mushroom Sauce served with Chips and Salad	Veal Cutlets (3) served with Mashed Potato, Buttered Vegetables and Béarnaise Sauce	Pan Fried Crayfish Medallions with Saffron Mash and Lobster Butter GFO
Grilled Lamb Sausages served with Mashed Potato & Butter Vegetables	Beef Vindaloo with Steamed Jasmin Rice and a Green Mixed Salad GF	Pan Fried Snapper Fillet with Mashed Potato, Buttered Veg and Lemon Butter Sauce GFO		Peking Duck with Soba Noodles and Asian Mixed Greens

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DESSERTS

5.00

Mini Pavlova GF
Black Forrest Cake
Fruit Tart
Lemon Meringue
Vanilla Slice
Strawberry Cheese Cake

7.50

Double Chocolate Mousse Cake
Brandy Snap Basket with Fresh fruit and Ice-cream GF
Duo of Chocolate Mousse
Chocolate Mud cake
Tiramisu Cake
Tropical Fruit tart
Flourless Orange Cake GF

10.00

Oreo Cheese Cake
Mango Mousse Cake
Sticky Date Pudding
Warm Raspberry Pudding
Vanilla Bavarois
Brandy Snap basket with Berry Compot and Vanilla Ice-cream GF
Mix Berry Cheese Cake

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