

Mexican Fiesta

Monday

Soup/Salads

MEXICAN BEAN SOUP WITH CORN SALSA

MEXICAN STREET CORN SALAD
ROASTED SWEET POTATO SALAD
SPICY MEXICAN SLAW

ZESTY TEX MEX PASTA SALAD
CHOPPED SALAD WITH CILANTRO, LIME VINAIGRETTE
FIESTA SALAD

Taco/Tortilla Wrap Station

TORTILLAS PLAIN, WHOLE GRAIN, TOMATO, SPINACH, CORN, GLUTEN FREE, MEDITERRANEAN AND TACOS

Chilled Fills

FISH TACO SALAD, LOADED CHICKEN TACO SALAD, PULLED SPICY BEEF SALAD, SHREDDED LETTUCE, TOMATOES, JALAPENOS, CUCUMBERS, CARROTS, SHREDDED CHEESE, GUACAMOLE, CILANTRO, SOUR CREAM, CORN SALSA, TOMATO SALSA, PINEAPPLE SALSA, MANGO SALSA
ASSORTED TABASCO SAUCES AND SAUCE CHIPPOLATE

Hot Fills

CHILLI CON CARNE
GREEN MEXICAN RICE WITH PRAWNS
BEEF ENCHILADAS
GRILLED JALAPENO AND LIME CHICKEN ON CORN MASH
SPICY MEXICAN FISH WITH TOMATO LIME SAUCE
SLOW COOKED LAMB STEW
MIXED SEASONAL VEGETABLES

Desserts

CHILLI CHOCOLATE CRÈME BRULEE
CHUROS
VANILLA ORANGE FLAN
AVOCADO LIME CHEESECAKE
BANANA CARAMEL PIE
SWEET RICE PUDDING

Flavours of Asia

Tuesday

Soup/Salads

TOM KHA GAI

KOREAN SAVOURY PANCAKE WITH SPRING ONIONS

ASSORTED SUSHI PRAWN NIGRI, SALMON NIGRI, SNAPPER NIGRI, CALIFORNIAN ROLLS WITH JAPANESE PICKLED GINGER AND YELLOW RADISH, WASABI

SOMTUM PAPAYA SALAD WITH SHRIMPS

RAINBOW SOBA NOODLE SALAD

VIETNAMESE CHICKEN SALAD

THAI FISH CAKES WITH SWEET CHILLI SAUCE

ASIAN QUINOA SALAD

THAI FLAVOURED RICE SALAD WITH PEPPER, LEMONGRASS AND LIME DRESSING

FRESH GARDEN SALAD WITH CONDIMENTS AND DRESSINGS

Main Course

WOK FRIED MONGOLIAN LAMB WITH CELERY

KOREAN BBQ BEEF RIBS

CHICKEN MARSALA CURRY WITH NAAN BREAD, MANGO CHUTNEY AND RIATTA

DEEP FRIED BARRAMUNDI WITH THREE FLAVOUR SAUCE

PENANG MOO THAI STYLE PORK RED CURRY

SAUTÉED ASIAN GREEN VEGETABLES WITH SESAME OIL

CANTONESE FRIED RICE WITH RED PORK/ JASMINE STEAMED RICE

STIR FRIED ASIAN VEGETARIAN NOODLES WITH TOFU

Desserts

ASIAN MANGO & COCONUT JELLY

BAKED APPLE PIE SPRING ROLLS WITH ICING SUGAR

HONG KONG EGG TARTS

TAIWANESE PINEAPPLE CAKE

ASSORTED FRUIT SUSHI WITH FRUIT DIPPING COULIS

VIETNAMESE BANANA CAKE WITH COCONUT

ASIAN SPICED PEARS

COCONUT RICE BALLS WITH BROWN SUGAR GLAZE

Tastes of the Mediterranean

Wednesday

Soup/Salads

BOUILLABAISSÉ SOUP WITH AIOLI AND CROUTONS

FINE SELECTION OF ANTIPASTO AND COLD CUTS

CHAR GRILLED CHICKEN TENDERS WITH YOGHURT AND A CREAMY GREEK DRESSING WITH PITA CRISPS

PICKLED OCTOPUS SALAD WITH ROCKET

MEDITERRANEAN CAULIFLOWER AND COUS COUS SALAD

BETROOT, PINE NUTS AND FETTA SALAD

PERSIAN CUCUMBER AND TOMATO SALAD

CAESAR SALAD

GARDEN SALAD AND A SELECTION OF CONDIMENTS, OLIVES, CORNICHONS, ONIONS,

INTERNATIONAL CHEESE BOARD WITH CRACKERS AND BREADS

Main Course

BALSAMIC ROASTED LAMB WITH OLIVES, ARTICHOKE, GARLIC, WITH GRILLED ASPARAGUS AND FRESH HERB JUS

SEAFOOD PAELLA

CHAR GRILLED SPATCHCOCK WITH LEMON THYME AND ALMOND BUTTER WITH BROCCOLINI

PAN FRIED WHITING FILLETS WITH SUN-DRIED TOMATO, BABY BELL PEPPERS, AND ZUCCHINI FLOWERS

IN SCENTED OLIVE OIL

OSSO BUCO

VEGETARIAN LASAGNE

GRILLED MIXED VEGETABLES

ROSEMARY ROASTED CHATS

Desserts

PECAN AND MAPLE BAKLAVA

TURKISH SAFFRON YOGHURT MOUSSE WITH ROSE SYRUP

BAKED RICOTTA WITH ORANGE BLOSSOM AND CHERRY SAUCE

MELOPITA HONEY PIE

DECONSTRUCTED TIRAMISU INDIVIDUAL

CHOCOLATE AMARETTI CAKE

BASBOUSA MEDITERRANEAN ALMOND CAKE

CHOCOLATE & ORANGE RISOTTO

French Connection

Thursday

Soup/Salads

CLASSIC FRENCH ONION WITH GRUYERE CHEESE CROUTONS

CHARCROUTE OF MEATS INCLUDING BALLANTINE OF CHICKEN, SMOKED DUCK, PORK & SAGE TERRINE WITH GRILLED SOUR DOUGH AND RELISHES (CHICKEN LIVER PARFAIT, DUCK RILLETTES)

SMOKED SALMON WITH ALL THE TRIMMINGS

ANTIPASTO GRILLED VEGETABLES

PICKLED OCTOPUS SALAD

DECONSTRUCTED TUNA NICOISE SALAD WITH QUAIL EGGS

CONFIT OF DUCK AND ORANGE SALAD WITH WILD ROCKET

FRESH GARDEN SALAD WITH CONDIMENTS AND DRESSINGS

ARUGULA AND GOATS CHEESE SALAD WITH GRAPES

Main Course

CHICKEN COQ AU VIN

CASSOULET TOULOUSE WITH WHITE BEANS AND FRENCH SAUSAGE

RIB FILLET OF BEEF WRAPPED IN SMOKED BACON AND CREPENETTE SLOW BAKE WITH RED WINE AND PEARL ONION SAUCE

PAN FRIED SALMON FILLETS WITH ASPARAGUS, SUNDRIED TOMATOES, ARTICHOKE AND CAPPER BERRY SAUCE

ESCARGOT WITH FOREST MUSHROOM RAGOUT IN VOL AU VENT GLAZE WITH HOLLANDAISE SAUCE AND CHIVES

DUCK ALA ORANGE SLOW ROASTED DUCK WITH ORANGE SAUCE

GRATIN POTATOES

VICHY CARROTS, ZUCCHINI FRITTERS

Desserts

THE CLASSIC CREPE SUZETTE WITH ORANGE SAUCE

APPLE TARTE TATIN WITH CRÈME ANGLAISE

ASSORTED MINI ÉCLAIRS

CHERRY CLAFOUTIS

CHOCOLATE MOUSSE

APRICOT AND ALMOND TART

CRÈME BRULEE

LEMON SCENTED MADELEINES

Friday Seafood Frenzy

Soup/Salads

SEAFOOD BISQUE
ASSORTED BREADS AND ROLLS

ASSORTED SUSHI W/ WASABI, SOY, RADISH AND GINGER PICKLE
ANTIPASTO W/ COLD CUTS AND MARINATED VEGETABLES
DECONSTRUCTED NICOISE SALAD, CRAB AND WATERMELON SALAD, SEAFOOD SALAD THAI STYLE
CHICKEN, MANGO AND CILANTRO SALAD
CAESAR SALAD, GARDEN SALAD W/ CONDIMENTS AND DRESSINGS

CHILLED FRESH SEAFOOD
MORETON BAY BUGS, MOOLOOLABA FRESH PRAWNS, SAND CRABS, SPANNER CRABS, PACIFIC OYSTERS,
SMOKED SALMON WITH DILL & CUMBER, MARINATED FRESH BLACK MUSSELS
WITH A SELECTION OF SAUCES AND VINEGARS

Main Course

ASIAN SEAFOOD STIR FRY WITH SINGAPORE NOODLES
PAN-FRIED WHITING FILLETS WITH CAPER BERRIES AND ORANGE, LEMON BUTTER SAUCE
WHOLE BAKED BARRAMUNDI ON SAUTÉED SPINACH AND DILL CRÈME SAUCE
WHOLE POACHED SALMON

SLOW ROASTED RUMP
CHAR GRILLED CHICKEN BREAST TOMATO SALSA
PUMPKIN RAVIOLI W/ CHEESE CREAM AND MUSHROOM SAUCE
ROASTED VEGETABLES
STEAMED ASIAN GREENS

Desserts

TIM TAM CAKE
GRILLED PEACHES WITH MASCARPONE
CHOCOLATE FUDGE TRIFLE
PASSIONFRUIT PARFAIT
ASSORTED MINI FRUIT TARTLETS
PEAR AND PLUM CRUMBLE
LAMINGTON ROULADE
CHOCOLATE FOUNTAIN WITH STRAWBERRIES AND MARSHMALLOWS
HOMEMADE CHERRY RIPE BALLS

Saturday Seafood Sensation

Soup/Salads

SEAFOOD BISQUE
ASSORTED BREADS AND ROLLS

ASSORTED SUSHI W/ WASABI, SOY, RADISH AND GINGER PICKLE
ANTIPASTO W/ COLD CUTS AND MARINATED VEGETABLES
DECONSTRUCTED NICOISE SALAD, CRAB AND WATERMELON SALAD, SEAFOOD SALAD THAI STYLE
CHICKEN, MANGO AND CILANTRO SALAD
CAESAR SALAD, GARDEN SALAD W/ CONDIMENTS AND DRESSINGS

CHILLED FRESH SEAFOOD
MORETON BAY BUGS, MOOLOOLABA FRESH PRAWNS, SAND CRABS, SPANNER CRABS, PACIFIC OYSTERS,
SMOKED SALMON WITH DILL & CUMBER, MARINATED FRESH BLACK MUSSELS
WITH A SELECTION OF SAUCES AND VINEGARS

Main Course

SEAFOOD FETTUCCINI WITH SPINACH AND A GARLIC CREAM SAUCE
STEAMED WHITING FILLETS WITH BROCCOLINI, SUNDRIED TOMATOES, ARTICHOKE WITH A LEMON
SCENTED OLIVE OIL
WHOLE BAKED REEF FISH ON ASIAN GREEN VEGETABLES WITH A PINEAPPLE SALSA
LEMON PEPPER CRUSTED SALMON FILLETS WITH BURRE BLANC SAUCE

SLOW ROASTED LAMB LEG
GRILLED CHICKEN BREAST W/ MUSHROOM AND FRESH HERB SAUCE
VEGETARIAN STIR FRIED HOKKIEN NOODLES
ROASTED VEGETABLES AND STEAMED GREENS

Desserts

ICED VOVO CAKE
INDIVIDUAL PEACH MELBAS
CHOCOLATE FUDGE AND SALTED CARAMEL LAYER CAKE
BANANA BUTTERSCOTCH PUDDING
UPSIDE DOWN APRICOT CAKE
CHOCOLATE PEPPERMINT TART
MANGO AND RASPBERRY RIPPLE CAKE
CHOCOLATE FOUNTAIN W/ STRAWBERRIES AND MARSHMALLOWS
CHERRY RIPE BALLS

Aussie Carvery

Sunday

Soup/Salads

COUNTRY TOMATO SOUP WITH FRESH BREADS AND ROLLS

ASSORTED ANTIPASTO PLATTER WITH COLD CUTS AND MARINATED VEGETABLES

ROASTED PUMPKIN, RED ONION AND FETTA WITH ROCKET SALAD

WALDORF SALAD

GRILLED VEGETABLE AND PASTA SALAD WITH BALSAMIC DRESSING

RUSTIC POTATO SALAD

COLESLAW WITH CHEESE

FRESH GARDEN SALAD WITH CONDIMENTS AND DRESSINGS

AUSTRALIAN CHEESE BOARD WITH CRACKERS AND BREADS

Main Course

SLOW ROASTED LAMB WITH ROSEMARY JUS/ MINT JELLY/MINT SAUCE

ROAST PORK WITH APPLE SAUCE/ CRACKLING AND GRAVY

ROASTED BEEF WITH YORKSHIRE PUDDINGS/HORSE RADISH SAUCE/RED WINE JUS

BAKED WHOLE REEF FISH WITH LEMON BUTTER AND CAPER BERRY SAUCE

ROASTED POTATOES, PUMPKIN, SWEET POTATOES, AND PARSNIPS

MIXED GREEN VEGETABLES

CAULIFLOWER GRATIN

Desserts

CUSTARD TARTS WITH NUTMEG (INDIVIDUAL)

SUSSEX PUDDLE PUDDING / PUDDING OF SPOTTED RICHARD WITH CUSTARD

PASSIONFRUIT, MANGO AND BERRY PAVLOVA

DECADENT ENGLISH TRIFLE

HOMEMADE APPLE PIE

BANOFFEE PIE

STRAWBERRY SHORT CAKES