



# culinarius

CATERING & FINE FOODS

Hotel Illawarra  
Catering Packages  
2017

## Menu Option One

- Bruschetta with assorted delicious toppings
- Sushi with assorted fillings with soy and wasabi
- Herb and sesame Pork wellington
- Mushroom and mozzarella risotto balls
- Spicy buffalo wings with hot chilli sauce and sour cream
- Char-grilled meatballs with char-grilled relish
- Spring rolls with sweet chilli jam- vegan

The above menu can be supplied for \$18 per person including GST. Minimum 35 guests.

## Menu Option Two

- House made beetroot hommus mini bowls with vegetable sticks- vegan/ gluten free
- Assorted nuts and pepita's roasted in paprika, cumin and bush pepper served in mini cups- vegan/ gluten free
- Pastry flowers with crème fraiche and snowy mountain trout
- Rice paper rolls with Asian vegetables and dipping sauce- vegan/ gluten free
- French style vol au vants with chicken, white wine, leek and thyme
- Wagyu beef petit pies
- Mushroom and mozzarella risotto balls with garlic aioli- vegetarian/ gluten free
- Beer Battered fish with lime mayonnaise
- Spring rolls with sweet chilli jam- vegan

The above menu can be supplied for \$30 per person including GST. Minimum 35 guests.

**Rebecca Armstrong**  
*Marketing & Events Manager*

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- Corporate Functions
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## Menu Option Three

- Potato rosti with avocado salsa and prawn
- Peking duck pancake
- Vietnamese vegetarian Rice Paper Rolls with hoisin dipping sauce- vegan/ gluten free
- Bruschetta topped with pancetta, marinated mushrooms and freshly shaved parmesan
- Pork Belly with house made Asian style dressing
- French style vol au vants with turkey, brie and cranberry jelly
- Tempura Prawns with lime mayonnaise
- Mushroom and Mozzarella Risotto Balls with garlic aioli- gluten free/ vegetarian
- House made mini gourmet pies
- Petit pizza with assorted delicious toppings
- Belgium Chocolate Dipped Strawberries

The above menu can be supplied for \$40 per person including GST. Minimum 35 guests.

All packages minimum 35 guests. Price includes a chef onsite to heat and plate up food. We will supply all platters and paper napkins.

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## Menu Option Four

### Rustic Antipasto Grazing Table

- cheese wheels
- prosciutto and melon rolls
- mammoth olives
- house made dips
- salami
- chorizo
- baby vine tomatoes roasted in olive oil and Italian herbs
- assorted roasted nuts including Brazil, walnuts, almonds, pistachios
- a selection of dried fruits including figs, dates, apricots, cranberries
- marinated artichokes
- char-grilled vegetables including zucchini, eggplant, mushrooms and capsicum
- freshly cut vegetables; carrots, celery, capsicum
- potato rosti with avocado salsa and fresh prawn
- pumpkin and fetta tartlets
- rice paper rolls with Asian vegetables and dipping sauce
- bruschetta with assorted delicious toppings
- grapes, pear, grapefruit and strawberries
- assorted breads, grissini, lavosh, rice crackers and water crackers

The above menu can be supplied for \$28 per person including GST. Minimum 35 guests. Includes delivery and set-up only.

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