



TOPNOSH Catering has an extensive variety of Menus to suit any occasion from small board room catering and functions to the celebration of your special day. The package range is as follows:-

Finger Food Packages	\$16.00 - \$ 31.00 pp
Buffet Packages	\$32.00 pp
Formal Dinner Packages	\$38.00 - \$41.00 pp
BBQ Packages	\$27.00 pp
Table D'hôte Packages	\$30.00 - \$35.00 pp
Conference Packages <small>(From)</small>	\$10.50 pp

While all prices are based on 50 persons or more, the Menus can be arranged to suit your budget, dietary and other requirements. Please speak to our friendly staff.

Thank you,

Rolly Stevenson Cram
Catering Manager
TOPNOSH Catering



FINGER FOOD MENUS

PACKAGE 1 \$16.00 PER PERSON

Cocktail Sheppard's Pies Served with Tomato Sauce

Mini Cajun Chicken puffs

Traditional spicy Cocktail Sausage Rolls with tomato con casse dipping sauce

Savory topped mini quiches

Thai Chilli Chicken on Skewer

Steamed and Fried dim sim served with sweet dipping sauce

Golden fried vegetable spring rolls with Asian style dipping sauce

PACKAGE 2 \$22.00 PER PERSON

Smoked Salmon, Camembert Crustinnis

Falafel mini wraps with hommous and tabouli

Thai chicken satay skewers served with peanut sauce

Mini smoked chicken basil and fetta pizzas

Smoked trout and dill quiches

Mini curry puffs with yoghurt rati

Fresh season fruit & cheese platter with oven roasted pide and fresh French bagget

Asparagus and mushroom tarts

PACKAGE 3 \$27.00 PER PERSON

Roast sage chicken and julienne vegetable mini wraps

Bruschetta cups filled with goat and ricotta cheese

Californian rolls served with Wasabi & soy sauce

Asparagus and mushroom tarts

Mini Savoury croissants filled with smoked chicken Swiss cheese & avocado with dill dressing

Steamed Chicken and Vegetarian dim sum served with sweet dipping sauce

Vegetarian spring rolls served with sweet chilli dipping sauce

Kofta lamb skewers served with mint and curry yogurt

Chicken satay skewers served with peanut sauce

Kumara and coriander samosas

Fresh season fruit & cheese platter with oven roasted pide and fresh French baguette.

DELUXE FINGER FOOD MENU \$31.00 Per Person

Home made dips, pate, assorted cheese served with crackers and oven Italian bread

Anti pasto platters includes, cabanosi, grilled eggplant, roast capsicum, salami, roast beef, olives, asparagus, artichoke, roast turkey, and ham served with Turkish bread, crisps and jardinière vegetables

King prawns cutlets served with spicey cocktail sauce

Salt & pepper squid served with sweet chilli sauce

Pork spring rolls served with sweet Asian dipping sauce

Steamed Chicken and Vegetarian dim sum served with sweet dipping sauce

Fresh pacific oysters served with chilli lime dipping

Mini curry puffs with yoghurt rati

Home made spinach pies

Prawn satay skewers served with peanut sauce

BUFFET MENUS - \$32 .00 p.p

Carvery

Please choose one (1) of the following selections:- Additional Roast \$3.00 pp

Roasted Pepper crusted Porterhouse Beef served with a Red Wine
Demi Glaze

Honey and Mustard Glazed Leg of Ham with Mustard Bread Sauce

Leg of Spring Lamb infused with Rosemary and Garlic, served with a Port Wine
Tarragon Jus

Marinated Roast Loin of Pork with Maple and Dijon Apple
Mash accompanied with Jus

Roast Boneless Turkey buffet served with Cranberry Jus

Hot Continental dishes

Please choose two (1) of the following selections:- Additional Dishes \$3.00 pp

Beef Ragout in Red Wine with Mushrooms, Green Beans
and Baby Potatoes

Pan-fried Veal Tenderloin in a Creamy Basil Sauce, served
with Buttered Noodles

Indian Style Beef Curry with Potatoes and Pappadams

Stir Fried Lamb with Leek, Zucchini and Roasted Garlic

Teriyaki Chicken with Coriander and Vermicelli Noodles

Chicken Stroganoff - tender Chicken Fillet slices in a rich Tomato and Mushroom Sauce,
finished with Sour Cream and Shallots and served with Pilaf Rice

Tandoori Chicken - roasted marinated Chicken pieces served with Garlic Naan Bread
and Minted Yoghurt

Mild Thai Chicken Curry served with fragrant Jasmine Rice

Hot Vegetables

Please choose two (2) of the following selections:-

- Roasted Saffron Potatoes
- Steamed Chat Potatoes with Chive Potato Cream
- Ratatouille of Vegetable with Roma Tomato
- Roasted Moroccan Pumpkin with Pesto
- Cauliflower and Broccoli Au Gratin
- Steamed Seasonal Vegetables

From The Garden

Please choose two (2) of the following selections:-

- Roasted Tomato, Fetta and Cous-Cous Salad
 - Chat Potato with crispy Bacon and Shallots
 - Mixed Leaf Salad with a selection of Vinaigrettes
 - Traditional Greek Salad with Kalamata Olives, Feta, Tomatoes,
Cucumber and Red Onion
 - German Potato Salad with Chive
 - Caesar Salad with Garlic Croutons and Anchovies
 - Penne Pasta Salad with Mixed Capsicums and Chives
- Served with a selection of condiments & dressings

Desserts

Please choose three (3) of the following selections

Traditional German Apple Strudel

Pavlova with Fresh Fruit and Chantilly Cream

Sticky Date Pudding with Butterscotch Sauce

Plum Pudding with a Brandy Anglaise

Fresh Exotic Fruit Platter

Plated Cake display, including Black Forrest, Cappuccino, Carrot and Mississippi Mud

Fresh Baked Italian Bread Rolls served on table or as a Bread Display

Extra services

(Not included in package)

Freshly Brewed Coffee, Tea and Mints - **\$2.50 pp**

Cheese and Fruit Platter with Crackers - **\$4.00 pp**

Chilled Seafood Selection (Oysters - King Prawns - Balmain Bugs - Blue Swimmer Crabs)- **\$7.50 pp**

Formal Dinner Menu

2 Course \$38.00 p.p : 3 Courses \$41.00 p.p

Entrée

Chicken Caesar Salad

Char-grilled Herb and Garlic marinated Chicken served on fresh Cos Lettuce, crispy Bacon, Garlic Croutons, and Parmesan Cheese and drizzled with our Caesar Dressing

Rocket and Parmesan Salad

with oven roasted Tomato and Balsamic Dressing

Smoked Salmon Concubries

Gravlax of Salmon, Cucumber Pickle and Mustard Cream Sauce and oven roasted Toast

Salt and Pepper Lemon Squid

with Asian Salad, Lime and Coriander Aioli on a bed of Baby Leaves

Antipasto Plate

Warm Turkish Bread, Olive Oil and Balsamic, Roasted and Cured Meats, Prosciutto, Marinated Fetta, Sundried Tomatoes and Olives

Oysters Natural (\$2.00 extra)

Fresh Shoalhaven Oysters served with Julienne Salad and dressed with a Lemon Garlic Aioli

Chicken Roulade with Marinated Vegetables and Herb Dressing

Roast Pumpkin Soup with Garlic Croutons

Spinach and Ricotta Ravioli with Herbed Tomato Salsa and Pesto

Vegetarian English Spinach and Ricotta Lasagne
with Mixed Leaf Salad

Main Fare

Rib Fillet with Roasted Vegetables, Green Peppercorn and Brandy Sauce

Pan roasted Beef Tenderloin with Fondant Potato, Glazed Leeks and Carrots

Poached Beef Fillet with Pommes William, slow roasted Roma Tomatoes and Sauce Verte

Char-grilled Sirloin Steak with Asian Mushrooms Jus on Moroccan Wedges and Buk Choy

Beef Fillet Steak on Herbed Potato Mash with Pesto, Greens and Red Wine Jus

Grain Fed Rump Steak with Mash and Roasted Tomato Jus

Roast Lamb Wellington with Rosemary and Sweet Potato Medallions

Moroccan Lamb Loin with Pesto, Roast Potato Ratatouille and Asian Greens

Marinated Chicken Breast on Roasted Tomato and Rocket Salad with Salsa Verde

Char grilled Marinated Chicken Breast with Provencal Tomato and Black Olive Tapanade, accompanied with wild Rice Risotto

Cajun Chicken Breast with Swiss Potatoes and Mediterranean Vegetable Ragout

Grilled Barramundi Fillet on Linguini and Roma Tomato with Lemon Hollandaise

Pan Fried Barramundi Fillet with Sautéed Scallop Potatoes, Green Beans, Cherry Tomatoes and Roasted Pimento Salsa

Roasted Mediterranean Vegetable Lasagne with Neapolitan Sauce and Provolone Cheese

Desserts

Sour Lemon Tart with Fruit Coulis and Cream

Chocolate Mud Cake with Cream Anglaise and Strawberries

Pecan Pie with Vanilla Cream

Pavlova with Fresh Fruit

Blueberry Cheese Cake

Sache Torte with Cream

Chocolate Basket with Fruit Salad and Ice Cream

Pear Tart Tatin with Vanilla Ice Cream

Chocolate Bread and Butter Pudding

Sticky Date Pudding

Individual Cheese Plate (\$3.00 extra)

Selection of premium Australian and imported Cheeses served with oven dried Lavash Bread and fresh Seasonal Fruits

B.B.Q Package

\$29.00 pp

FROM THE GRILL

Char Grilled Grain Fed Sirloin Steak
A selection Grilled Sausages with Sauté Caramelised Onions
Grilled Marinated Lamb Shish
Marinated Chicken Shashlik with Minted Rati

ON THE SIDE

Chilled King Prawns with Cocktail Sauce and Lemons

Selection of three Garden Salads

Fresh Baked Bread rolls

DESSERTS

Pavlova with Cream,
Passionfruit and Berries

Tropical Fruit Platter

Table d'hôte

2 Courses \$30 - 3 Courses \$35

Starters option 1

Mixed Platters

A selection of Canapé style finger foods served to the table
Smoked salmon and chive crème crust, Bruschetta of baked ricotta and tomato concasse, Crispy wonton
Duck Shanks, Thai Beef Salad cups, Panko Prawn fritz

Starters option 2 Choice of two

S T A R T E R S

Char-Grilled Chicken Caesar Salad

Traditional Caesar Salad served with Marinated char-grilled,
Chicken fillet, crisp Cos lettuce, prosciutto and garlic parmesan crouton and egg

Trio of Bruschetta

Fresh oven baked bread accompanied with balsamic marinated Tomato,
Onions and roasted peppers and fresh herbs, caramelised onions and fetta, smoked salmon and cream
cheese

Thai Beef Salad

Char Grilled fillet steak marinated in traditional Thai spices and fresh herbs served on a bed of
Asian salad

Prawn and Avocado salad

Chilled crystal bay king prawns and avocado served on a bed of garden salad and a cream aioli dressing

Satay Chicken

Traditional Indonesian style chicken fillet shish coated in Asian style spices and served with a mild
peanut and coconut sauce and a timbale of jasmine rice

MAIN FARE

Choice of two

Char Grilled Prime Fillet

Char grilled eye fillet steak, served on grilled field mushroom and chive mashed potatoes, topped with Caramelised onions and Peppercorn jus

Mediterranean Crusted Breast of Chicken

Char grilled Marinated Chicken Breast with crusted with a Provençal of Tomato and Black Olive Tapenade, served on a bed of wild rocket and mushroom Risotto

Fillet of Salmon

An Atlantic salmon fillet cured in roasted garlic and basil confit pan seared, with a herb duchess potato and ratatouille of vegetables

Pumpkin Ravioli

Sauté slow roasted pumpkin encased in fresh infused pasta topped with a sauté sundried tomato and pesto sauce, wild rocket and parmesan salad

Tuscan Perch

Pan Fried Perch Fillet with Sautéed Scallop Potatoes, sauté seasonal greens, Cherry Tomatoes and Roasted Pimento Salsa

P U D D I N G S

Plated Cake

A selection of continental and hot puddings served centre plated to the table
Sticky date pudding, Black forest Torte, Wild Berry Pavlova, Tiramisu and Bitter Chocolate and Caramel Tartlets

Coffee & Tea Station \$2.50p.p w/ Pastries Optional \$3.90p.p

Conference Platter & Board Room Menu

MORNING & HIGH TEA OPTIONS

Freshly Brewed Coffee, Tea & Biscuits	\$6.50
Freshly Brewed Coffee, Tea & Assorted Cakes	\$9.00
Freshly Brewed Coffee, Tea & Assorted Pastries & Danishes	\$9.50
Freshly Brewed Coffee, Tea Station	\$3.50
ALL DAY SERVICE Freshly Brewed Coffee, Tea Station	\$6.50

PLATTERS

Gourmet Point Sandwiches	\$7.50
Gourmet Ribbon Sandwiches	\$9.00
Mixed Sandwich Platter (a selection of gourmet point, open Danish, wraps & ribbon sandwiches) Sandwich fillings include a variety of selections: roast chicken, smoked salmon, roast beef, devilled eggs, gourmet cheese & double smoked ham, roast turkey, avocado, pesto & salads	\$10.00
Cheese and Fruit Platter Variety of International and Australian cheese beautifully decorated with nuts, fresh and dried fruit served with water crackers	\$6.00

MEETING ROOM FINGERFOOD

Chicken and brie Bon Bons, Spring Rolls, Assorted Mini Quiches, Cottage Pies Cheese & Spinach Triangles, Thai Style Chicken Sticks & Breaded Seafood selection	\$15.00
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Cocktail and Canapé Menu

Offsite Catering Only

- ❖ Crispy Asian Duck Wraps
- ❖ California Rolls and wasabi dipping sauce
- ❖ Thai Beef Salad and Rice Noodle Box's
- ❖ Asparagus and Ricotta Tarts
- ❖ Ricotta and caramelised onion tartlets
- ❖ Japanese Breaded Herb Mushrooms
- ❖ Southern Fried Chicken Shanks
- ❖ Thai Chicken Skewer with Asian Dipping Sauce
- ❖ Baby Spinach, Moroccan Chicken and Brie Bon Bon
- ❖ Crispy Bacon and chive Stuffed Mini Chat Potato's
- ❖ Smoked Salmon, Cream Cheese, caviar on Beetroot Bilini
- ❖ Mini Savory croissants filled with smoked chicken Swiss cheese & avocado with dill dressing
- ❖ Cocktail Cottage Beef Pies Served With Tomato Sauce
- ❖ Hickory smoked slow cooked pork belly
- ❖ Golden fried vegetable spring rolls with Asian style dipping sauce
- ❖ Spanakopita
Traditional spinach, feta cheese and Herbs wrapped in a filo triangle

A selection of	8	menu combo	\$19.00pp
	12	menu combo	\$24.00pp
	14	menu combo	\$30.00pp
	16	menu combo	\$35.00pp