



cafemacchiato

Banquet Menus

Breakfast

BANQUET 1 \$15 PER HEAD

Scrambled eggs, bacon, hash browns, grilled tomato, sausages, toast and raisin toast, fresh seasonal fruit. Assorted juices.

BANQUET 2 \$20 PER HEAD

Scrambled and fried eggs, bacon, hash browns, grilled tomato, mushrooms, sausages, toast and raisin toast, fresh seasonal fruit, fruit danishes. Assorted juices and a first round of coffee/tea

Lunch

BANQUET 1 \$19.90 PER HEAD

Mixed breads and salad accompanied by a selection of four of the following pasta/risottos and pizzas:

Pasta

- Fettucini Italiano** Bacon, fresh chilli, mushrooms, capsicum, olives, parsley and mixed herbs in a rich tomato sauce
- Fettucini al Pesto** Spanish onion, beans, chunky pumpkin, garlic, button mushrooms and diced tomatoes in pesto sauce with a touch of cream
- Chicken Risotto** Chicken breast, ham, diced tomato, basil & mushrooms, in a tomato sauce
- Beef Risotto** Beef strips, sage mushrooms, shallots and chilli in a tomato base sauce, garnished with rocket
- Pumpkin Risotto** Pumpkin, fetta cheese, baby spinach, cashew nuts, etc

Pizza

- Italian** Pepperoni, mozzarella, jalapenos, mushrooms, olives, onions and herbs on a tomato base
- BBQ Meatlovers** Pepperoni, ham, bacon and cheese on a BBQ base
- Chicken Bombay** Spicy tandoori chicken with Spanish onions, green capsicum, mushrooms, chunky mango chutney & yoghurt
- Mediterranean** Fetta cheese, olives, rocket, sun-dried tomato, Mediterranean vegetables & chilli

BANQUET 2 \$24.90 PER HEAD

- Antipasto Platter to Share** A selection of meats, cheeses and various seafood
- Middle Eastern Dips** A mixture of freshly made dips with toasted focaccia
- Vegetable Nachos** Toasted corn chips topped with cheese, jalapenos, generous amounts of salsa, sour cream, and guacamole
- Mixed gourmet pizzas**
- Zucchini Balls** Served with salad & the chef's special yoghurt & mint dressing
- Warm Cajun Chicken Salad** Capsicum, shallots, mushrooms, olives and Cajun chicken with lemon oil dressing on a bed of salad

Dinner

BANQUET 1 \$29.90 PER HEAD (ONE VEGETARIAN SUBSTITUTE IS AVAILABLE)

Antipasto Platter to Share A selection of meats, cheeses, zucchini balls and various seafood

Middle Eastern Dips A mixture of freshly made dips with toasted focaccia

FOLLOWED BY

Chicken Schnitzel Crumbed fried chicken breast with chips and salad & a creamy herb sauce

Rump Steak Served with roast garlic mash, steamed vegetables and a rich pink peppercorn sauce

Greek Prawn Salad Pan-seared prawns on a bed of salad covered in creamy garlic, salsa and fetta sauce

FOLLOWED BY coffee or tea

BANQUET 2 \$35.00 PER HEAD

Antipasto Platter to Share A selection of meats, cheeses, zucchini balls and various seafood

Garlic and Parmesan Pizza

Greek Prawn salad Pan Seared prawns on a bed of salad covered in creamy garlic, salsa and fetta sauce

FOLLOWED BY

Sirloin Steak Served with roast garlic mash, steamed vegetables and a rich pink peppercorn sauce

Chicken al Normande Chicken breast, bacon, mushrooms and shallots in a creamy Dijon/brandy sauce served with New York fries and seasonal vegetables

Vegetarian Crepes Seasonal pan-fried vegetables with sun-dried tomato, wrapped in thin crepes, served with a chunky tomato concasse

FOLLOWED BY

Mortal Sin cake A layered cheese cake with a chocolate base, and coffee or tea

BANQUET 3 50/50 ALTERNATIVE \$40.00 PER HEAD

Soup (zucchini and parmesan or honey pumpkin) or Blue cheese and rocket Lasagna

FOLLOWED BY

Chicken al Normande Chicken breast, bacon, mushrooms and shallots in a creamy Dijon/brandy sauce served with New York fries and seasonal vegetables

Lamb Shanks Served with braised vegetables, wilted spinach and a red wine jus

FOLLOWED BY

Homemade Vanilla Panacotta and coffee or tea

Please note:

- Banquets are for a minimum of 10 people. Maximum numbers apply for some banquets. A staff member can advise you about these.
- Modifications can be made to some banquets on request
- All banquets are required to be finalised 7 days before the date of the booking