

# Continental Menu - \$90

***The following items are included in the package:***

*Room hire depending on the number of Guests. Linen napkins. Basic decorations, Audio & Visual setup. Minimum 60 guests. Room hire for 5hrs.*

*Naturally we include dance floor and lighting.*



## ***ENTREE - 2 Items***

*Satay Chicken*

*Lasagne*

*Prawn Cocktail*

*Calamari Fritti*

*Chicken & Mushroom Casserole*

*Spaghetti Bolognese*

*Homemade vegetable soup*

*Greek Salad*

*Cottage Cheese with sauteed veg*

*Arancini Balls*

*Stuffed Mushrooms*

## **MAIN COURSE – 2 Items**

### **BARRAMUNDI ALLA GRIGLIA**

*Baked to perfection with vegies topped with lemon butter sauce.*

### **NEW YORK STEAK**

*Grilled to perfection topped with hollandaise sauce, served sautéed vegetables.*

### **CHICKEN LOUIS**

*Sautéed breast of chicken with mushrooms in a wine sauce and a side dish of baked potatoes.*

### **ROAST BEEF**

*Tender slices of beef topped with gravy.*

### **SALMON**

*Grilled salmon on bed of mash potato with sides of steamed vegetables*

### **SPINACH & RICOTTA RAVIOLI**

*Homemade fresh ravioli with Napolitana sauce*

## **DESSERT – 2 Items**

*Black Forest Cake (with a rich sour cherry compote).*

*Pavlova (served with fresh cream and tropical fruit).*

*Apple Strudel (served with custard).*

*Fresh Fruit Salad with cream.*

## **DRINKS**

*Soft Drinks, Juices, Tea and coffee*

