

# HOMERS CAFE



## Function Package 2018

## MEETINGS & CONFERENCES

Morning Tea / Afternoon Tea

Coffee, Tea and Biscuits  
\$5.00 pp

Morning Tea / Afternoon Tea  
Mixed Gourmet sandwiches  
Coffee or Tea  
\$10.00pp

Light Lunch  
Mixed Gourmet Sandwiches  
With Coffee or Tea  
Chef selection of cake and slices  
\$15.00 pp  
Min 20 people

## Homers Afternoon Tea

### Warm up and Welcome

Sparkling wine

### Sandwiches

Roasted Chicken and Avocado  
Smoked Salmon and Dill Cream Cheese  
Egg and Lettuce  
Ham, Cheese and tomato

### Fresh Homemade Scones

With cream and Jam

### Chef Selection of cake

Mini Macarons  
Strawberry Swirl Cheesecake  
Caramel slice  
Old Fashioned Chocolate Brownie  
Panna Cotta with Berry couli  
Mini Cupcake

Selection of Matching Tea or Coffee

\$30pp min 2 person

**2018 BAREFOOT BOWLS BEER AND BBQ  
PACKAGE \$20PP  
2 HOURS GAME  
FREE BEER AND BBQ**

Choice of one item

Bacon and egg roll  
Sausage and onion roll  
Thai Chicken Skewer X2  
Steak and onion sandwich  
Salad and Avocado Roll  
Vegetable Samosa X 3 piece  
Chicken Spring Roll X 3piece

## Green Side BBQ Menu

Create your own menu by choosing from the following:

Bread roll and butter

1.0 ea

Idaho hot spud with sour cream

3.0 ea

### MEATS

Sausage and onions

4.0 ea

Rissole and onions

4.0 ea

Marinated lamb cutlet

6.0 ea

Marinated Greek lamb souvlaki i

6.0 ea

Marinated chicken souvlaki

6.0 ea

100g Scotch fillet

8.0 ea

### SEAFOOD

Large whole green prawn

8.0 ea

Fresh barramundi fillet 100g

8.0 ea

Fresh salmon fillet 100g

8.0 ea

### SALADS

Creamy potato salad with bacon and shallots

4.0 pp

Coleslaw

4.0 pp

Tossed garden salad

4.0 pp

Traditional Caesar

4.0 pp

Sliced fresh seasonal fruit

5.0 pp

A minimum of four varieties is required and must be catered for all guests attending your function.

## Canapé Packages

### SELECTION MENU ONE - \$15.00pp

Thai chicken skewers with Thai spicy sauce  
Meat pies with tomato sauce  
Sausage rolls with barbeque  
Thai spring roll with sweet chilli sauce  
Tempura fish fillets with herb mayonnaise

### SELECTION MENU TWO - \$20.00pp

Thai chicken skewers with Thai spicy sauce  
Tempura fish fillets with Tartare sauce  
Cheese and spinach filo pastry  
Selection of individual quiches  
Mini Beef slider  
Salt and pepper squid, wasabi mayonnaise

### SELECTION MENU THREE - \$25.00pp

Thai chicken skewers with Thai spicy sauce  
Tempura fish fillets, Tartare sauce  
Selection of individual quiches  
Sausage rolls with barbeque  
Mini Beef slider  
Meat pies with tomato sauce  
Salt and pepper squid, wasabi mayonnaise  
Selection of individual cakes and slices

## Kids birthday Party

12 years and under | Minimum 10 children | Selection of 3 item minimum

Chicken nuggets X 4 piece

3.0

Frankfurts & sauce X 4 Piece

3.0

Fish cocktails X 4 piece

3.0

Calamari Rings X 4 piece

3.0

Kids Sandwiches x 4 piece

3.0

Chips

3.0

Kids ice-cream

3.0

Fairy floss

3.0

## Canapé Menu

### COLD CANAPÉS

Cured salmon with sour cream, dill and caviar

4.0

Marinated white anchovies with boiled egg, olives and parsley

3.5

Poached chicken cocktail roll with aioli and watercress

3.5

Goats cheese and caramelised onion tartlet

3.5

Cherry tomato, mini bocconcini and basil on crostini

3.5

Salmon ceviche with avocado, lime juice and salmon roe

3.5

Roasted Duck rice paper rolls with Asian vegetables,  
hoi sin sauce and sesame seeds

3.5

Falafel wrapped in cucumber ribbons topped with hommus

3.5

Pulled pork on crouton with smoked aioli

3.5

### HOT CANAPÉS

Pumpkin & Sage Arancini with smoked aioli and shaved grana Padano

3.5

Mini beef burger with caramelised onion and cheddar cheese

4.0

Fried calamari with wasabi mayonnaise

4.0

Mini chicken burger with tomato relish and roast garlic aioli

4.0

Rustic gourmet homemade pies

3.5

Vegetable burger with garlic mushroom and buffalo mozzarella

4.0

Pulled pork slider on brioche, coleslaw and chipotle sauce

4.0

Rustic gourmet homemade sausage rolls

3.5

Five spiced quail with sweet lime chilli dip

5.0

Chilli prawn and grilled haloumi skewers

5.0

Fish goujons and tartare sauce

3.5

Mini sausages roll and tomato sauce

3.5

Homemade cocktail pizza

3.5

Mini spring rolls with sweet and sour sauce

3.5

Crumbed chicken tenderloins and aioli

3.5



Lamb kofta kebabs with mint yoghurt

3.5

\*When selecting your Canapé Menu, a minimum of five varieties is required.  
One item per person except for small Canapés where two per person will be provided.

## Substantial Canapés

### COLD SELECTION

Shredded beef salad with baby cos lettuce, garlic croutons, tomato and cucumber

4.0

Kale, quinoa and baby beet salad with marinated feta

4.0

Vietnamese chicken salad with crispy noodles

4.0

Caesar salad

4.0

Greek salad

4.0

### HOT SELECTION

Soup cup served with garlic bread

6.0

Beer battered flathead fillet with shoestring fries and dill mayonnaise

6.0

Marinated lamb skewer with Greek salad and cucumber yoghurt

6.0

Wild mushroom risotto with shaved grana Padano

6.0

Homemade butter chicken with mini naan bread

6.0

Pad Thai noodle stir fry tossed with Asian vegetables (choice of; prawn, beef, chicken or tofu)

6.0

### SWEET CANAPÉS

Mud cake  
5  
Blueberry cheese cake  
5  
Carrot cake  
5  
Hummingbird  
5  
Mango Cheese cake  
5  
Orange Almond Flourless cake  
5  
Chocolate soy flourless cake  
5  
Lemon Citrus tart  
5  
Pecan tart  
4.5  
Lime and coconut cupcake  
5  
Lime Meringue tart  
5  
Hazelnut Charlotte Meringue slice  
5  
Chocolate Fudge Brownie  
5  
Tiramisu cupcake  
5  
Vanilla Cupcake  
5  
Berry almond tart  
5

#### Alternative Selections

Freshly brewed coffee and tea  
3.5 pp  
A selection of gourmet biscuits  
3.0 pp  
Freshly baked muffins

4.5 pp

Gourmet sandwiches and tortilla wraps

7.0 pp

Selection of farmhouse cheeses and crackers

4.0 pp

Fresh seasonal fruit or Fruit Salad

5.0 pp

Selection of individual cakes and slices

4.5 pp

Antipasto grazing platter

6.0 pp

**Lunch set menu**

2 courses \$25

3 courses. \$30

Bread roll and butter

Entree

Soup of the day with garlic bread

Or

Caesar salad

Or

Thai Chicken spring roll

Or

Salt and pepper squid

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Main

Chicken parmigiana with chips

Or

Grilled scotch fillet with veg and roasted potato

Or

Grilled fish with veg and mashed potato

Or

Cheese and spinach filo

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Cream caramel  
Panna cotta  
Pavlova with fresh fruit and passion fruits couli  
Sticky date pudding  
Chocolate Mud Cake

### Dinner Set menu

2 COURSES \$35

3 COURSES \$45

Entrée to Select from

Cream of Pumpkin Soup with Nutmeg and Cream Friche

Roasted Pumpkin and Baby Spinach Salad

Chicken Caesar Salad

Thai Beef Salad

Salt and Pepper Squid

Caramelised Onion and Tomato Tart with Fresh mozzarella

Main course to select from

Pan-fried Wild Barramundi Fillet  
Baby Bok Choi, Mashed Potatoes and Orange Butter Sauce

Grilled Scotch Fillet with Oven Roast Chats Potatoes, Seasonal Vegetable  
and Pepper Sauce

Grilled Herbs Marinated Chicken Breast on Vegetable and Parmesan Risotto,  
with Oven Roasted Roma Tomato

Pan-fried Tasmanian Salmon Steak with Lemon Pepper  
Mashed Potato, Slow Roasted Tomatoes and White Wine Cream Sauce

Moroccan Lamb Rack with Vegetable Cous Cous and Pinot Noir Jus

Mixed Grilled Vegetable and Goat Cheese Tart with Rocket Salad

Desserts to select from

Cream Caramel

Pavlova with Fresh Fruit and Passionfruit Coulis

Berry Panna Cotta

Chocolate Mud Cake with Mixed Berries Compote

Crème Brulee with Vanilla Ice Cream

Sticky Date Pudding served with butterscotch sauce

Coffee or Tea

Min 20 people

Price include Bread Roll and Butter

Vegetarian dishes available on request

Choice one of Entrée, Main course and Dessert

## BUFFET MENU

Minimum 30 people

\$35pp Includes salad, main and side selections as below

Served with dinner rolls and butter

### Salad choice of 3

Garden Salad

Thai Beef Salad

Potato Salad

Caesar Salad

Greek Salad

Roasted Pumpkin and Baby Spinach Salad

### Main choice of 3

Beer Battered Fish Pieces with Tartare Sauce

Red Curried Chicken Thai style

Veal Slivers in Creamy Mushroom Sauce

Roasted Striploin of Beef with Pepper Sauce

Reef Fish with Orange Butter Sauce

Piri Piri Chicken Thigh Cutlets

Penne with Mushroom and Tomato Cream Sauce

Pumpkin Ravioli with Creamy Pesto Sauce

Beef Bourguignon

Sweet & Sour Pork with Fresh Pineapple

Creamy Beef Stroganoff

Osso Bucco

Stir-fry Mongolian Lamb  
Lamb Rogan josh  
Lamb stew "Navarin"  
Spicy Coconut Curry Beef  
Vegetarian or Beef Lasagne  
Honey Chicken  
Butter Chicken

SIDES choice of 3

Steamed Jasmin Rice  
Penne Pasta with Virgin Olive Oil  
Steamed Seasonal Vegetables  
Garlic and Rosemary Roast Potatoes  
Bake Sweet Potatoes  
Garlic Mashed Potatoes  
Thai Veg Fried Rice  
Chinese Greens with Soy Sauce  
Veg Pad Thai Noodles  
Deep Fried Root Vegetable with Spiced Salt  
Broccoli and cauliflower Gratin  
Glazed Carrots with Cider

DESSERTS

Chef selection cake and slices  
Fresh Fruit Salad  
Chocolate fountain

Desserts served with freshly brewed coffee and tea

All children 12 years and under are at half price  
Price quoted are GST inclusive

ADDITIONAL ITEMS INCLUDED:

Selection of farmhouse cheese \$5 pp  
Chair Covers with Black sasse. \$5 pp