

## Café au lait Private Functions



### Cocktail, Buffet & Set Menus

Available for lunch, dinner or evening functions

**Café au lait - Anita Hunter – Functions**  
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**Price per guest includes the following:**

- Exclusive hire of Café au lait's upstairs functions rooms and balcony for up to 5 hours
- Supply of quality market food from menu, extra items can be added at additional cost
- Professional serving staff for serving food & beverage until 1am.

**Additional Items:**

- Confirmation required within 7 days with a \$100 deposit including completed booking form
- Café au lait also caters for Vegetarians, Gluten Free and any other special dietary requirements
- White linen can be arranged at an additional fee
- Definite numbers of guests attending required 4 working days prior with payment of account
- Celebration Cake additional cost – please ask about our range
- Minimum spend \$1000.00 applies on Friday and Saturday night functions.

## Cocktail Menu

### Platters of Finger Food

Select from one of the following menu options:

<i>Bronze</i>	<i>Silver</i>	<i>Gold</i>
<p><b>\$15.00 per guest</b></p> <p><u>Canapes - served upon arrival</u></p> <ul style="list-style-type: none"> <li>Smoked Salmon on Melba toast with herb aioli</li> <li>Crostini topped with brie cheese, SDT tapenade &amp; fresh basil .v.</li> <li>Tartlet cases filled with caramelized onion &amp; feta .v.</li> </ul> <p><i>2 pieces per guest</i></p> <ul style="list-style-type: none"> <li>Satay Chicken Cakes with satay dipping sauce</li> <li>Bacon &amp; Semi dried tomato Tarlets</li> <li>Curried Vegetable Samosas .v.</li> <li>Cocktail Spring Rolls (2) with sweet chilli sauce .v.</li> <li>Mini Gourmet Pies</li> </ul> <p><i>5 pieces per guest</i></p> <p><u>Sweets</u></p> <p>Petite Chocolate Brownie</p> <p><i>1 piece per guest</i></p>	<p><b>\$20.00 per guest</b></p> <p><u>Canapes - served upon arrival</u></p> <ul style="list-style-type: none"> <li>Smoked Salmon on Melba toast with herb aioli</li> <li>Crostini topped with brie cheese, SDT tapenade &amp; fresh basil .v.</li> <li>Tartlet cases filled with caramelized onion &amp; feta .v.</li> </ul> <p><i>2 pieces per guest</i></p> <ul style="list-style-type: none"> <li>Satay Chicken Cakes with satay dipping sauce</li> <li>Avocado &amp; Semi dried tomato Tartlets .v.</li> <li>Curried Vegetable Samosas .v.</li> <li>Cocktail Spring Rolls (2) with sweet chilli sauce .v.</li> <li>Mini Gourmet Pies</li> <li>Lamb Koftas with minted yogurt</li> <li>Tandoori Chicken Pizzettes topped with tzatziki</li> </ul> <p><i>7 pieces per guest</i></p> <p><u>Sweets</u></p> <p>Petite Chocolate Brownie &amp; Citrus Slice</p> <p><i>1 piece per guest</i></p>	<p><b>\$30.00 per guest</b></p> <p><u>Cold Savoury Finger Food</u></p> <ul style="list-style-type: none"> <li>Sweet Potato Frittata topped with cream fraiche &amp; SDT</li> <li>Crostini topped with brie &amp; caramelized onion .v.</li> <li>Smoked Salmon Blinis with herb aioli</li> <li>Gingered Chicken Cakes with lime mayonnaise &amp; mango salsa</li> </ul> <p><u>Hot Savoury Finger Food</u></p> <ul style="list-style-type: none"> <li>Curried Vegetable Samosas .v.</li> <li>Asian Chicken balls with dipping sauce</li> <li>Thai Fish Cakes with dipping sauce</li> <li>Bacon &amp; Semi dried Tomato Tartlets</li> <li>Cocktail Spring Rolls (2) with sweet chilli sauce .v.</li> <li>Aranchini Risotto Balls .v.</li> <li>Eggplant, Pinenut &amp; Parmesan Pizzettes .v.</li> <li>Lamb Koftas with minted yogurt</li> </ul> <p><i>12 pieces per guest</i></p> <p><u>Sweets</u></p> <p>Petite Chocolate Éclairs &amp; Lemon White Chocolate Tartlets</p> <p><i>2 pieces per guest</i></p>
<ul style="list-style-type: none"> <li>Cheese Platters</li> <li>Percolated Coffee &amp; Tea</li> </ul> <p><i>Available for an additional charge</i></p>		

Drinks to be selected from Café au lait's Beverage Menu and charged on consumption

## **Buffet Menu**

### **Hot & Cold Buffet**

#### **Main**

**Marinated Lamb Cutlets**

**Chicken Breast stuffed with ricotta & semidried tomato**

**Vegetarian Frittata**

Served with condiments

**Greek Salad with salad greens, cucumber, cherry tomatoes & olives**

**Baby Chat Potato Salad with pesto, semidried tomatoes, spinach**

**Apricot, Fig & Cashew Cous Cous with lemon dressing**

**Sliced Baguette**

#### **Dessert Buffet**

**Moist Chocolate Dessert Cake**

**Lemon Tart**

**Fresh Fruit Salad**

Served with double cream

**Percolated Coffee & Tea**

**Cost \$25.00 per person**

#### **Beverages**

**Bar with selected drinks**

Available on consumption (sorry no split bills or BYO)

## **Deluxe Buffet Menu** **Hot & Cold Buffet**

### **Canapés**

2 per person

### **Main**

**Warm Roasted Eye Fillet Beef**

**Marinated Lamb Cutlet**

**Chicken Breast stuffed with ricotta & semidried tomato**

*Spinach & Ricotta Cannelloni with tomato coulis, topped with parmesan*

**Oven Roasted Chats** tossed in rosemary & garlic

**Asian Noodle Salad** with vegetables

**Greek Salad** with mixed lettuce, cucumber, cherry tomatoes, feta & olives

**Crusty Baguette**

### **Dessert**

served alternately, select 2 from the following:

**Lemon Tart** with double cream

**Moist Chocolate Dessert Cake** served with chocolate fudge sauce

**Tiramisu** served with a toffee shard

**Sticky Date Puddings** with caramel sauce and vanilla ice cream

**Fresh Fruit Salad** served with vanilla ice cream

**Percolated Coffee & Tea**

**Cost \$35.00 per person**

### **Beverages**

**Bar with selected drinks**

Available on consumption (sorry no split bills or BYO)

## Set Menu Lunch or Dinner

*Served alternately, select two from each of the following courses*

### Entrée

**Thai Fish Cakes** served with cucumber, coriander & sweet chilli sauce

**Roasted Eggplant, Capsicum & Bocconcini Terrine** served on salad greens and drizzled with basil pesto

**Curried Sweet Potato Soup** topped with parsnip crisps

**Smoked Salmon & Avocado Bruschetta** drizzled with wasabi mayonnaise

**Thai Beef Salad** with snow pea shoots, rocket, red capsicum, coriander, spanish onion, sesame seeds with an oriental dressing

### Main

**Lamb Cutlets** with roasted chats, green beans and roasted roma tomatoes with a salsa verde

**Grilled Fish** with avocado & corn salsa, crispy chats, salad greens & lemon & pepper aioli

**Parmesan crusted Chicken Breast** topped with tomato concasse & parmesan cheese served with roasted chats and seasonal vegetables

**Roasted Beef** on a sweet potato mash with roasted roma tomatoes, green beans, wilted spinach with a red wine jus

**Roasted Duck Sausages** on a bed of smashed roasted baby chats, caramelized onion, semi-dried tomatoes & rocket

**Vegetarian Option** - Layered Roasted Vegetable Stack with rocket & pesto dressing and side salad

**Served with sliced baguette**

### Dessert

**Warm Chocolate Pudding** with a hot fudge sauce

**Tiramisu** served with a coffee glaze

**Lemon Tart** with double cream

**Warm Sticky Date Pudding** with a caramel sauce

**Fresh Fruit in a Brandy snap Basket** with berry coulis and cream

**3 Courses \$39.50 per person**

**2 Courses \$34.50 per person**

Canapés can be added for guest's arrival – please enquire for more details

### Beverages

**Bar with selected drinks from menu**

Available on consumption (sorry no split bills or BYO)

## Deluxe Set Menu Lunch or Dinner

*Served alternately, select two from each of the following courses*

### Entrée

**Roasted Pear with Prosciutto**, stuffed with goat's cheese served on rocket with honey dressing

**Thai Fish Cakes** served on an Asian salad with sweet chilli dressing

**Marinated Prawn Wonton stack** with avocado salsa, spinach and drizzled with wasabi mayonnaise

**Tartlet** of Duck, Beetroot Relish, Mushroom & Baby Watercress with balsamic drizzled

**Salmon Noodle Cake** with smoked salmon, baby spinach, avocado & mango salsa and wasabi mayonnaise

### Main

**Baked Rack of Lamb** on sweet potato mash with salsa Verdi, green beans and roasted roma tomatoes

**Chicken Breast** stuffed with ricotta, semi-dried tomato & rocket served with spiced roasted chats and rocket.

**Chermoula Marinated Salmon Fillet** with crispy chats, asparagus (seasonal), roasted roma tomatoes topped with fresh basil and a lemon mayonnaise

**Roasted Eye Fillet of Beef** (medium) with roasted root vegetables, caramelised onions, green beans, wilted spinach with a balsamic jus

**Roasted Duck** with smashed roasted baby chats, caramelized onion, asparagus, semi-dried tomatoes & rocket

**Vegetarian Option** - Layered Pasta & Roasted Vegetable Stack with rocket & pesto dressing

Served with dinner rolls

### Dessert

**Lemon Curd Tart** with citrus glaze and double cream

**Tiramisu** served with a coffee glaze

**Vanilla Panna cotta** with a kiwi & raspberry coulis

**Meringue stack** layered with berries, cream and drizzled with berry coulis

**Individual summer berry puddings** topped with white chocolate spikes

**Apple & Pear Dessert** with caramelized pears and butterscotch sauce

**3 Courses \$55.00 per person**

**2 Courses \$49.50 per person**

Canapés can be added for guest's arrival – please enquire for more details

### Beverages

**Bar with selected drinks from menu**

Available on consumption (sorry no split bills or BYO)