

# **BURNIE ARTS & FUNCTION CENTRE**

## **Alternate Drop Menu**

**July 1<sup>st</sup> 2021 – 30<sup>th</sup> June 2022**

(\*Minimum 30)

### ***Soups***

**Creamy Chicken & Corn** (*gf*)

**Farmhouse Pumpkin** (*gf, veg*)

**Minestrone** (*gf, veg*)

### ***Entrées***

#### **Prawn Cocktail**

Succulent prawns, served on bed of lettuce, dressed with a delicious seafood sauce (*gf*)

#### **Vegetarian Spring Rolls**

Spring rolls, accompanied with chilli and plum dipping sauce (*veg*)

#### **Pork Belly**

Slow cooked, crispy skin pork belly, served on a bed of creamy mash with seasonal vegetables (*gf opt*)

#### **Thai beef salad**

Tender marinated beef strips, served cold on an Asian salad and finished with a Thai inspired sauce (*gf opt*)

#### **Chicken & Mushroom parcels**

Tender morsels of chicken and mushroom encased in filo pastry, drizzled with a light peppery sauce

#### **Lamb Samosas**

Flaky filo pastry filled with Indian spiced lamb and rice, served with a Mango chutney

## ***Mains (served with a Dinner Roll)***

### **Roast of the Day *(choice of)***

- Beef
- Chicken
- Pork
- Lamb

Generous serves of meats served with roasted and seasonal vegetables, traditional accompaniments and full bodied gravy  
*(gf opt)*

### **Braised Beef Cheek**

Slow cooked beef cheek served over Paris mash, drizzled with pan jus and green beans, garnished with finely chopped parsley

### **Crackin' Asian Pork Belly**

Asian inspired pork belly with a crispy crackling, nestled on a bed of buttery mash and stir fried greens *(gf opt)*

### **Chicken Roulade**

Tender chicken thigh, pocketed with sun dried tomatoes, camembert and spinach, drizzled with creamy pesto and pine nuts *(gf opt)*

### **Middle Eastern Lamb Shanks**

Tender slow braised lamb shank enhanced with a Middle Eastern flavours and sweet prunes, served on a bed of mashed potatoes and seasonal vegetables  
*(gf opt)*

### **Roast Vegetable Tart**

Medley of roasted seasonal vegetables, placed in a baked filo tart, drizzled with homemade sweet balsamic glaze *(veg)*

## *Desserts*

### **Fresh Fruit Salad**

Seasonal freshly cut fruit salad served with vanilla ice-cream (*gf*)

### **Pavlova Roulade**

Rolled Pavlova, filled with cream and seasonal fruit, served with a berry coulis

### **Sticky Date Pudding**

Old fashioned favourite, served with butterscotch sauce, vanilla ice-cream and Chantilly cream

### **Chocolate Mud Cake**

Delicious chocolate mud cake, decorated with ganache and chocolate shards, served with whipped cream

### **Cheesecake**

A must for every menu, please enquire about the available flavours (*gf*)

### **Citrus Tart**

Sweet pastry tart with tangy lemon curd served with a dollop of cream

### **Panna cotta**

Sweet and delicate vanilla flavoured dessert, topped with berries and served with a berry coulis

### **Apple Crumble**

Traditional individual apple crumble served with cream and a scoop of vanilla ice-cream

# Pricing Structure

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(\*Min 30)

## Terms and Conditions

1. Catering priced as 2 options, served alternate drop only.
2. Confirmation of final catering numbers and special dietary needs are required at least **5 BUSINESS DAYS** in advance of event date, and will be charged accordingly.
3. Additions after the confirmation date are not guaranteed to be catered for, however every effort will be made to accommodate changes. Charges may apply.
4. Children's options available on request.
5. Cakeage for special occasions, charged from \$3.00 per person.
6. Please note that prices are subject to change due to fluctuating prices for fresh produce and meat.
7. The Burnie Arts & Function Centre strives to provide a high quality of service, at the best price possible. Due to multiple factors affecting costs, the Centre imposes a cost structure for catering to cover weekends and large numbers.
8. Tailored menus will be considered, please enquire with function coordinator.

Please see price structure tables on the following page:

<b>*Prices Per Guest</b> (Min 30)	<b>Up to 100 Guests</b>	<b>101 – 200 Guests</b>	<b>201 Upwards</b>
<b>Monday – Friday</b>	<b>Soups \$10.00</b> <b>Entrées \$12.50</b> <b>Mains \$30.00</b> <b>Desserts \$10.00</b>	5% Discount	10% Discount
<b>Saturday</b>	5 % Surcharge	<b>Soups \$10.00</b> <b>Entrées \$12.50</b> <b>Mains \$30.00</b> <b>Desserts \$10.00</b>	5% Discount
<b>Sunday</b>	10% Surcharge	5% Surcharge	<b>Soups \$10.00</b> <b>Entrées \$12.50</b> <b>Mains \$30.00</b> <b>Desserts \$10.00</b>

\* Prices current to 30<sup>th</sup> June 2022