

FUNCTION MENU

PLATTERS

Nibbles or additions for any occasion
Platters can be added to any package or guests on arrival
All platters serve 25 guests (approx)

GRAZING PLATTER | \$145

A selection of hard & soft cheese, cured meat, fruit, nuts, olives, marinated grilled vegetables, pretzels, chocolate, an assortment of grilled breads with fruit paste and house made dips

TRIO OF DIPS | \$55

Three house made dips served with warmed flat bread

SEASONAL FRUIT PLATTER | \$70

Chefs selection of seasonal fruit

BAGUETTE PLATTER | \$65

Assorted baguettes

FOCACCIA PLATTER | \$65

Assorted toasted focaccias

SANDWICH PLATTER | \$50

Assorted sandwiches



COCKTAIL

\$26 per person
Please select four items

SPRING ROLLS

Asian Vegetable, Peking Duck, Lobster

GOURMET MINI PIES

Creamy Country Chicken, Chicken and Leek, Beef, Lamb & Rosemary

ARANCINI BALLS

Pumpkin & Ricotta, Sundried Tomato & Basil Pesto,
Truffled Mushroom & Parmesan Cheese

CROQUETTES

Caramelized Onion & Goats Cheese,
Macaroni & Cheese, Smoked Mozzarella, Sweet Potato

APPETISERS

Beef Bourguignon Filo Pillow, Garlic & Prawn Twisters, Mini Pies,
Salt & Pepper Squid, Spinach & Ricotta Triangles, Sausage Rolls,
Chicken Kiev Balls, Quiches, Chicken Dim Sims, Beef Dim Sims

ADD ONS

Add \$6.50 Per Person per selection

Slow cooked Pulled Pork Po' Boy with a Crispy Apple Slaw

Malaysian Satay Skewer, Topped with Peanut Sauce & Steamed Rice

Crumbed Flathead Fillets served with Chips, Lemon & Tartare Sauce

Butter Milk Southern Fried Chicken Po' Boy with Tomato, Lettuce & Chipotle Mayo

Vegi Slider with a Beetroot Patty, Tomato, Lettuce & Onion Relish on a Milk Bun

Grilled Spiced Lamb Kofta with Couscous & Minted Yoghurt

Twice cooked Pork Belly Bites with a Sticky Plum Sauce & Slaw

Yellow Vegetable Curry with Steamed Rice



PLATED

Entrée + Main \$46 | Main + Dessert \$42 | Entrée + Main + Dessert \$53

ENTRÉE

Please select two. To be served alternately.

- Flash fried Lemon Pepper Squid with a crispy Asian Slaw & Lime Aioli
 - Goats Cheese Panna cotta served with Pickled Beetroot & Roasted Hazelnuts, topped with Baby Herbs
 - Grilled Lamb Souvlaki with a Chunky Tomato, Spanish Onion & Olive Salad topped with House-made Tzatziki
 - Mild Thai Chicken Yellow Curry served with Wild Jasmine Rice
 - Roasted Pumpkin Arancini served with a Tomato Herb Coulis, topped with Shaved Parmesan
 - Super Green Risotto with Prosciutto Crisps & a Parmesan Foam
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MAIN

Please select two. To be served alternately.

- Char grilled Chicken Breast with Garlic & Herb golden roasted Chat Potatoes, Broccolini with a Tarragon Jus
 - Confit Duck Leg with Braised Red Cabbage tossed with Bacon, Hazelnuts & a Port Jus
 - Pan seared Salmon Fillet with Duck Fat roasted Congo Potatoes & Broccolini topped with Hollandaise Sauce
 - Pork Porchetta with a Creamy Mash & Braised Beans, Cherry Tomatoes and topped with a Seeded Mustard Jus
 - Roasted Pumpkin Risotto with Roasted Pine Nuts, Pumpkin Seeds & a Salty Fetta Snow
 - Slow cooked Braised Beef Cheek with Root Vegetables & a Creamy Mash
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DESSERT

Please select two. To be served alternately.

- Chocolate Panna cotta with a Spiced Black Cherry Compote & a Chocolate Soil
- Lemon Meringue Sable Biscuit Crumb topped with a House-made Lemon Curd, Torched Italian Meringue, Fresh Berries & a Passion Fruit Gel
- Marinated Berry Eton mess, crunchy Meringue with Chantilly Cream, Berry Coulis & a Sweet Marinated Berry Compote
- Warm French Apple Tart with Calvados Caramel & Chantilly Cream
- Warm Sticky Date Pudding with a House-made Butterscotch Sauce & Creamy Vanilla Ice Cream



BUFFET

Main \$50 per person | Main + Dessert \$56 per person

ROAST MEATS

Please select 2 options

- Garlic & Rosemary Roast Lamb
 - Mustard crusted Roast Beef
 - Roasted Lemon Buttered Chicken
 - Slow cooked Pork with Salted Crackling
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POTATOES

Please select 1 option

- Buttered & boiled Chat Potatoes
 - Golden baked Potatoes
 - Potato & Bacon Gratin
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SIDES

Please select 2 options

- Buttered Green Beans
 - Corn Cobs
 - Seasonal Steamed Vegetables
 - Roasted Root Vegetables
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SALADS

Please select 2 options

- Caesar Salad
 - Chicken Pasta Salad
 - Garden Salad
 - Greek Salad
 - Pesto Pasta Salad
 - Roasted Pumpkin, Pine Nut, Fetta & Baby Spinach Salad
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DESSERT

Please select 3 options

- Bread & Butter Pudding
 - Chocolate Mud Cake
 - Fruit Salad
 - House-made Chocolate Mousse
 - Individual Pavlova Nests
 - Strawberry Cheesecake
 - Sweetened Whipped Cream
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EXTRAS

- Condiments
- Dinner rolls

KIDS

\$15 per person

Any guest under the age of 12

All kids meals served with vanilla ice cream cup

CHEESEBURGER & CHIPS

FISH COCKTAILS (3) & CHIPS

CHICKEN TENDERS (3) & CHIPS

PENNE BOLOGNESE

Gluten free options available.



DELEGATES PACKAGE

Catering \$28 per person
Corporate add ons \$32 per person
Note pads | Pens | Mints

MORNING / AFTERNOON TEA

Assortment of Danishes
Assortment of Sweet & Savoury Croissants
Fruit salad
Tea & Coffee Station

WORKING LUNCH

Chef's selection of Hot Food Platters

Your choice of 1

Assortment of pointed Sandwiches
Gourmet Toasted Focaccias

Your choice of 1 salads

Caesar Salad
Chicken Pasta Salad
Fruit Salad
Garden Salad
Greek salad
Grilled Chicken Pesto Pasta Salad
Roasted Pumpkin, Pine Nut, Fetta & Baby Spinach Salad

CONTACT US

Pacific Highway, Doyalson, NSW 2262

(02) 4390 0622

functions@doylo.com.au

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For more information visit

doylo.com.au

