

BLUE STAR CATERING

BANQUET DINNER PACKAGES AND MENUS

Blue Star use only the freshest ingredients and have an impressive array of options for you to choose from to treat your guests to a sumptuous banquet dinner.

- Three Course Dinner - \$62.00 per person*
- Two Course Dinner - \$54.50 per person*

BANQUET DINNER MENU

Entrees

- Chilli salt and schezwan pepper squid, Chinese black vinegar dipping sauce ,char grilled lime
- Double Smoked ham and leek risotto, rocket and parmesan
- Fresh king prawns, glass noodle and Thai herb salad, sweet lime and chilli dressing
- House smoked Huon salmon, potato blini, pickled cucumber ribbons, dill dressing
- Twice cooked Berkshire Byron Bay pork belly, roasted apple puree, saffron pickled vegetables, parsnip crisps
- Wild mushroom arancini, Persian feta, baby herbs and toasted sunflower and pumpkin seeds
- Artisan buffalo mozzarella, char grilled asparagus , slow roasted tomatoes, truffle vinaigrette
- North African spiced Lovedale chicken skewers, smoked eggplant, grilled flat bread, green olive tapenade

Mains

- Pan fried fillet of Daintree Barramundi, Tuscan style braised peppers, crushed confit garlic potatoes
- Crispy skinned supreme of Lovedale chicken, sautéed leek, roasted butternut pumpkin, champagne beurre blanc
- Slow roasted prime Angus beef fillet on truffle mash, sautéed field mushrooms, caramelised onion, red wine jus and parmesan crisp
- Pan seared Redgate Farm duck, pomme anna potatoes, creamed spinach puree, cabernet jus
- Roasted lamb rump, creamy colcannon, steamed snow peas, mint jus
- Prime fillet of Angus beef on potato rosti, sautéed English spinach, crisp enoki mushrooms ,red wine jus
- Pan fried Huon salmon, ginger sweet potato puree, bok choy, ponzu dressing, toasted sesame seeds
- Tortellini boscaiola, wilted rocket and toasted pine nuts
- Oven roasted Lovedale chicken supreme, black garlic and lemon risotto, crispy leeks and salsa verde
- Herb crusted New England lamb rack, sautéed kipfler potatoes, braised red cabbage, shiraz jus

Desserts

- Pistachio chocolate brownie, pistachio crumble and raspberry sorbet
- Mango panna cotta, passionfruit syrup ,macadamia shortbread
- Fresh strawberry , raspberry and blueberry pavlova, baby basil
- Steamed fig and butterscotch pudding with vanilla bean ice cream
- Baked lemon cheesecake with Cointreau berries and orange syrup
- Belgian chocolate tart , espresso anglaise and salted caramel praline
- French lemon tart, Chantilly cream, raspberry coulis, mint sugar
- Favourites tasting plate; chocolate tart, strawberry Pavlova, mango panna cotta



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NEWCASTLE
—VENUES—

Menus include two selections from each course to be served to guests alternatively. A vegetarian choice is always available and special diets can be catered for.

A chef's selection of canapés can be served prior to your meal with a hot and cold selection for \$8.50 per person.

Prices apply Monday - Saturday. Sunday POA. Minimum of 40 guests.



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