

BLUE STAR CATERING CORPORATE PACKAGES

With contemporary and flexible menus, Blue Star Catering will work with you to ensure your event exceeds all your expectations.

MENUS AND PACKAGES AVAILABLE

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REFRESHMENT BREAK MENUS

Arrival Tea & Coffees

Tea & Coffee on arrival - \$4.50 per person

Tea, Coffee & Juice on arrival - \$5.10 per person

Morning or Afternoon Tea Breaks

Freshly brewed coffee and specialty teas

Fruit juice and iced water

plus

Two items from the selection list below - \$8.90 per person per session*

Four items from the selection list below - \$12.50 per person per session*

Selection List

- Fruit compote, yoghurt, granola ramekins
- Assorted fresh baked friands
- Assorted fruit, berry and chocolate muffins
- Rich chocolate and walnut brownie
- Assorted handmade mini cupcakes
- Portuguese vanilla custard tarts
- Muesli slice
- Strawberry and coconut slice
- Freshly baked danishes
- Caramel slice
- Fresh baked scones with jam and cream
- Mini savoury quiches
- Assorted fresh baked cookies
- Sliced fruit platter
- Gourmet bite sized pies (curry chicken, slow cooked lamb and rosemary, braised beef and black pepper)

**Monday – Saturday, Sunday POA. (Minimum number of 10 guests applies). Please note menu prices / items are subject to change.*



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BREAKFAST MENUS

From a light snack to a full hot breakfast or easy networking nibbles, Blue Star can provide exactly the breakfast for your needs.

Cold Continental Buffet Breakfast - \$15 per person
 Hot Plated Breakfast - \$28.50 per person (choose one option)
 Canapé Breakfast - \$24 per person

The hot and cold breakfasts can also be served separately as buffet breakfast. Minimum of 20 guests.

Cold Continental Buffet Breakfast

- Assorted cereals
- Whole and skim milk
- Seasonal fruit platter
- Selection of yoghurt
- Danish pastries, muffins and croissants
- Assorted condiments
- Selection of juices - orange, apple and pineapple
- Freshly brewed coffee and specialty teas

Hot Plated Breakfast

Please choose one option from the selection below:

- Scrambled egg with chives served on thick cut toast with grilled crispy bacon, chipolata sausage and roasted roma tomatoes (from \$28.50 per person)
- Two poached eggs served on grilled sourdough with crispy bacon, sautéed button mushrooms and spinach topped with parmesan cheese (from \$31.30 per person)

Served with all of the following:

- Freshly brewed coffee and specialty teas
- Selection of juices - orange, apple and pineapple
- Chef's bakery selection and sliced fruit platter

The above can also be served separately as a buffet breakfast.

Canape Breakfast Menu

- Freshly brewed coffee and specialty teas
- Fruit juice
- Mini bacon and egg English muffins
- Fresh fruit skewers
- Mini tartlets (scrambled egg & smoked salmon)



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LUNCH PACKGES AND MENUS

Blue Star's delicious working lunches are inspired by flavours from around the world and their lunch bags are easily transportable for lunches on the go.

- Gourmet Sandwich Buffet - \$19.50 person
- Japanese Inspired Bento Boxes - \$28 per person (four options)
- Spanish/Italian/Mexican/ Indian Working Lunch - \$28 per person (two hot options)
- Healthy Professionals Working Lunch - \$28 per person
- Lunch Bags - \$28 per person (complete meal in a recyclable container)
- Platinum Lunch Buffet - \$45 per person (five hot options)

Prices apply Monday - Saturday. Sunday POA. Minimum of 10 guests.

GOURMET SANDWICH BUFFET MENU OPTIONS

- Grilled chicken Caesar wrap with crispy bacon, coz lettuce and parmesan dressing
- Poached chicken breast, avocado herb mayonnaise, wild rocket, thick cut multi grain
- Roasted tandoori chicken breast, minted yoghurt, Asian coleslaw wrap
- Prime roast beef damper roll, vine tomato, mixed baby leaves, horseradish mayonnaise
- Classic egg mayonnaise, ice berg lettuce, damper roll
- Handmade falafel wrap, hummus, tabouleh, lemon dressing
- Roasted vegetable, garden herbs and Persian feta
- Double smoked leg ham, English cheddar, pickle and mustard
- Roast turkey breast, camembert, cranberry relish and rocket
- Smoked salmon, black pepper cream cheese, cucumber, baby coz
- Seasonal fruit basket
- Freshly brewed coffee and specialty teas
- Soft drinks, fruit juice and iced water

JAPANESE INSPIRED BENTO BOXES

Choose four of the following to be served with steamed fragrant rice and authentic dipping sauces in a beautiful glazed bento box:

- Coconut Thai chicken salad with cucumber ribbons and roasted peanuts
- Thai beef salad with glass noodles, coriander and namjim dressing
- Tempura king prawns
- Tempura vegetables
- Crispy pork dumplings
- Crispy duck and mushroom dumplings
- Yakitori chicken skewers with sesame ginger glaze
- Avocado and cucumber nori rolls

WORKING LUNCHES

Italian style working lunch

Choose two hot options for your guests to enjoy from the selection below:

- Ricotta, roast pumpkin and feta cannelloni, roast tomato sauce, basil pesto and parmesan cheese
- Lasagne of slow cooked angus beef, vine tomatoes and basil
- Spinach ravioli, pesto cream, wilted rocket and toasted pinenuts
- Papadelle tossed with bacon, mushrooms and spring onion carbonara sauce
- Linguine tossed with chicken breast, mixed Italian olives and basil in a rich tomato sauce



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Served with all of the following:

- Chef's selection of marinated vegetable antipasto and Italian style cured and smoked meats
- Rocket, pear and goat's cheese salad with balsamic dressing (V)
- Classic caprese salad, fresh mozzarella, vine tomato and basil with virgin olive oil dressing (V)
- Fresh stone baked ciabatta

Spanish style working lunch

Choose two hot options for your guests to enjoy from the selection below:

- Spanish seafood paella with prawns, mussels, calamari and snapper cooked with white wine and saffron
- Albondigas - slow cooked pork and herb meatballs, green olives, oregano and tomato
- Pollo tapas - roasted smoked paprika chicken with a sherry and rosemary marinade
- Mejilones - Tasmania black lip mussels in a smoked paprika and saffron tomato sauce
- Churrasco - bbq prime beef rib-eye with romesco sauce
- Patatas bravas - crispy roast potatoes with spicy chorizo sausage

Served with all of the following:

- Platters of Spanish cured and smoked meats, olives, piquillo peppers, manchego cheese and artichokes
- Mixed baby leaves, vine tomato, cucumber and radish salad (V)
- Rocket, roasted red pepper and manchego salad, sherry vinegar dressing (V)
- Fresh stone baked sourdough bread

Mexican style working lunch

Please choose two hot options for your guests to enjoy from the selection below:

- Fajitas - pan fried chicken strips, mixed capsicum and Mexican spices to wrap with condiments in soft tortillas
- Prawn tacos - marinated king prawns, spring onions, tomato, capsicum and lime
- Grilled snapper fillets cooked with coriander, lime and fresh chilli topped with tomato salsa
- Slow cooked pork shoulder, cumin and paprika, black eyed peas and fresh tomato
- Burritos, chipotle chilli, melted cheese, beans, sour cream and crunchy corn salsa

Served with all of the following:

- Spicy coleslaw - crunchy cabbage, mixed peppers, grated carrot, chipotle and honey dressing (V)
- Guacamole and sour cream (V)
- Toasted corn ships (V)
- Mexican wild rice salad (V)

Indian style working lunch

- Please choose two hot options for your guests to enjoy from the selection below:
- Mild and creamy southern Indian vegetable korma (V)
- Slow cooked butter chicken with tomato, yoghurt, ginger and lemon
- Oven roasted tandoori marinated chicken pieces, mint yoghurt dressing
- Spicy lamb madras with coconut, tamarind and star anise
- King prawn korma, grilled peppers and coriander
- Goan fish curry with coconut milk, slow cooked potatoes and roasted cashews

Served with all of the following:

- Crunchy poppadums
- Grilled naan bread
- Coconut rice
- Condiments and chutneys



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- Tomato, onion and coriander salad
- Chickpea, pumpkin, cauliflower and baby spinach salad

Healthy Professionals Working Lunch

- Handmade falafels with lemon hummus
- Marinated tofu with tahini dressing
- Raw vegetable crudités with cumin spiced yoghurt
- Sundried fruit and raw nuts
- Mushroom and grilled haloumi salad
- Tabouleh and quinoa salad
- Sprout beans and micro herbs
- Selection of wholemeal and wholegrain, organic stone baked breads



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COCKTAIL PACKAGE AND MENUS

Light Corporate Cocktail Menu

1/2 hour service \$14.50 per person*; 1 hour service \$23.50 per person*

Designed as an after seminar treat or light meal after a work day.

- Smoked salmon crepes flavoured with dill and horseradish served on a cucumber base
- Corn cakes topped with tomato and avocado salsa (V)
- Caramelised onion and blue cheese tartlet (V)
- English spinach, spring onion and feta triangles served with yoghurt and cucumber (V)
- Thai chicken cakes served with kaffir lime and coriander dipping sauce
- Tempura seafood vegetables
- Salt and pepper squid

Party Cocktail Menu

\$34.50 per person* for a 2 hour service

Designed as a meal replacement menu and recommended with the consumption of alcohol.

- Arrival platters - Assorted Cheeses, Breads and Crackers and Dips
- Skewered Chilli Coconut King Prawns
- Slow roasted tomato and Persian feta tartlets
- Schezwan Pepper and chilli Squid, lemon aioli
- Crispy fried buffalo wings with smokey BBQ sauce
- Gourmet bite sized Pies (Curry Chicken, Lamb and Rosemary, Braised Beef and Black Pepper)
- Handmade sausage rolls
- Japanese style tempura battered vegetables and seafood
- Char grilled angus beef, bacon and caramelised onion sliders
- Spiced crunchy chickpea bites with mint coriander yoghurt

Platinum Cocktail Menu

\$48.50 per person* for a 3 hour service

Designed as a meal replacement and recommended with the consumption of alcohol.

- Sydney Rock Oysters served natural
- Grilled haloumi, green olive tapenade, cherry tomato
- Premium Huon smoked salmon, potato blini, sour cream, caviar
- English spinach and mozzarella tartlets
- Portobello mushroom and parmesan arancini
- Peri peri chicken skewers with harissa aioli
- Schezwan Pepper and chilli Squid, lemon aioli
- Handmade crispy scallop wontons, lemongrass and lime dip
- Char grilled angus beef, bacon and caramelised onion sliders
- 8 hour slow cooked mini beef and burgundy pies
- Lamb kofta skewers, cucumber and lime yoghurt, mango chutney
- Mini French lemon tart
- House made triple choc mousse cake bites
- Pistachio and honey baklava

* Prices apply Monday - Saturday. Sunday POA. Minimum of 20 guests.



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BUFFET PACKAGES AND MENUS

Select delicious meals made from the finest ingredients for a buffet your guests will delight in.

From \$65 per person prices apply Monday - Saturday. Sunday POA. Minimum of 40 guests.

Buffet Menu

Please choose **five** hot options for your guests to enjoy from the selection below:

- BBQ Queensland snapper fillets with capers, lemon and parsley
- Peri Peri marinated Queensland tiger prawns
- New England lamb cutlets with a hazelnut pesto crust
- American style smokey BBQ pork spare ribs, prime beef filet medallions, creamy peppercorn and brandy sauce
- Smoked paprika, lemon and rosemary marinated chicken pieces
- Chargrilled sliced lamb rump, red wine jus, mint glaze
- Japanese teriyaki chicken skewers, sesame and ginger glaze
- Grilled haloumi cheese and portabello mushrooms with parsley and garlic

Served with all of the following:

- Platter of fresh prawns and oysters
- Garlic and herb roasted chat potatoes
- Steamed seasonal vegetables
- Nicoise salad, soft boiled eggs, green beans, new potatoes, olives and tarragon dressing
- Wild rocket and parmesan salad with vinaigrette
- Artisan bread selection
- Honeycomb cheesecake
- Australian cheese board with crackers and chutney
- Mini French fruit tartlets



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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

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.

Entrée

- Crispy sweet and salty five spiced quail, sunflower and pumpkin risotto, sweet raspberry jus
- Chilli salt and schezwan pepper squid, Chinese black vinegar dipping sauce served with a wedge of char grilled lime
- Rodriguez brother spanish chorizo, olives, pan fried gnocchi, tomato, crumbled Hunter Valley fetta
- 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, roast apple puree, saffron pickled vegetables, parsnip crisp
- Wild mushroom arancini, Persian feta, baby herb salad with toasted sunflower and pumpkin seeds
- Artisan buffalo mozzarella, char grilled asparagus spears, wild mushroom, truffle vinaigrette
- North African spiced Lovedale chicken skewers, smoked eggplant, grilled flat bread, green olive tapenade

Main

- Pan fried Daintree barramundi, Tuscan style braised peppers, crushed confit garlic potatoes
- Crispy skinned confit chicken, sautéed leek and wild mushrooms, roasted sweet potato, champagne buerre blanc
- Slow roasted prime beef fillet on truffle mash, sautéed field mushrooms, caramelised onions, red wine jus, parmesan crisp
- Slow roasted New England lamb rump, creamy colcannon, steamed snow peas, mint jus
- Pan seared Redgate farm duck, pomme anna potatoes, creamed spinach puree, cabernet jus
- Roast prime beef fillet on sweet potato rosti, sautéed English spinach, crisp enoki mushrooms, cabernet jus
- Pan roasted Huon salmon, sweet potato mash, bok choy, ponzu dressing, toasted sesame seeds
- Handmade pumpkin and goats cheese ravioli, sautéed English spinach, hazelnuts, sage butter
- Oven roasted Lovedale chicken supreme, black garlic and lemon risotto, crispy leeks and salsa verde
- Herb crusted New England lamb rack, sautéed kipfler potatoes, sweet braised red cabbage, golden raisins, shiraz jus (\$5 supplement per person, per serve)



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Dessert

- Pistachio chocolate brownie, Turkish delight, pistachio crumble
- Cinnamon Panacotta, baklava, caramel anglaise
- Passionfruit pavlova, vanilla cream, marinated strawberries and mint sugar
- Steamed fig and butterscotch pudding with warm amaretto custard
- Strawberry cheesecake with cointreau berries and vanilla anglaise
- Chocolate tasting plate of mini hot chocolate, slow baked chocolate tart, choc orange mousse
- House made triple chocolate mousse cake, raspberry coulis, cream chantilly
- French lemon tart, vanilla custard, raspberry sauce, mint sugar

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



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BEVERAGE PACKAGES AND MENUS

Blue Star offers standard and premium beverage packages or could also provide a dry till or cash bar if preferred (staffing charges may apply).

In order to ensure your beverage is available please confirm your selection two weeks prior to your event. A maximum of two whites, two reds and three heavy beers can be selected per function.

Standard Options

- Two Hour Package - \$27 per person
- Three Hour Package - \$32 per person
- Four Hour Package - \$37 per person
- Five Hour Package - \$42 per person

Included beverages

- Sparkling - Tyrrell's Moores Creek Sparkling
- Beer - Standard, Light & Cider
- Bottled Red Wine - Round Two by Kym Teusner, Shiraz or Cabernet Sauvignon
- Bottled White Wine - Round Two by Kym Teusner, Semillon Sauvignon Blanc or Chardonnay
- Soft drink and fruit juice

Platinum Beverage Package

- Two Hour Package - \$34 per person
- Three Hour Package - \$42 per person
- Four Hour Package - \$50 per person
- Five Hour Package - \$58 per person

Included beverages

- Sparkling - Varichon Et Clerc, Blanc De Blancs, "Method Champenoise", NV, Burgundy, France
- Beer - Premium Selection
- Bottled Red Wine - Paxton Organic, MV Shiraz, McLaren Vale SA OR Ingram Road Pinot Noir, Yarra Valley VIC
- Bottled White Wine - Paxton Organic, Pinot Gris, McLaren Vale SA OR Ingram Road, Chardonnay, Yarra Valley VIC
- Soft drink and fruit juice

Function Beverage List

Sparkling

Tyrrells, Moores Creek Sparkling	\$30.00 / \$7.00
Killawarra Dusk Sparkling	\$28.00 / \$7.00
Varichon Et Clerc, Methode Champenoise Nv, Burgundy, France	\$46.00

White

Tyrrells, Moores Creek Semillon Sauvignon Blanc	\$28.00 / \$7.00
Round Two by Kym Teusner, Semillon Sauvignon Blanc, Barossa Valley	\$39.00 / \$8.00
Round Two by Kym Teusner, Chardonnay, Barossa Valley	\$39.00 / \$8.00
Paxton Organic, Pinot Gris, McLaren Vale SA	\$44.00
Ingram Rd, Chardonnay, Yarra Valley VIC	\$44.00

Red

Tyrrells, Moores Creek, Cabernet Sauvignon	\$28.00 / \$7.00
Round Two by Kym Teusner, Shiraz, Barossa Valley	\$39.00 / \$8.00
Round Two by Kym Teusner, Cabernet Sauvignon, Barossa Valley	\$39.00 / \$8.00
Paxton Organic, MV Shiraz, McLaren Vale SA	\$44.00
Ingram Rd, Pinot Noir, Yarra Valley VIC	\$44.00



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NEWCASTLE
—VENUES—

Beer

Hahn Premium Light	\$5.50
Xxxx Gold Mid Strength	\$6.00
5 Seeds Cider	\$7.00
Tooheys New, Hahn Super Dry	
Coopers Pale Ale, Xxxx Summer,	\$7.00
Tooheys Extra Dry, Tooheys Old	
Corona, James Squire One Fifty Lashes,	\$8.00
James Squire Golden Ale	

Soft drinks

Soft drinks	\$4.00
Soft drinks (jugs)	\$14.00
Fruit juice	\$4.50

Spirits

Standard spirits	\$8.50
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CONFERENCE DAY PACKAGES AND MENUS

Blue Star can cater for any occasion - from light refreshment breaks to sumptuous banquets and day-long conferences. First browse our package options then let your mouth water as you read through tantalising menus to select the perfect taste sensations for your guests.

PACKAGE ONE

- Freshly brewed coffee and specialty teas on arrival
- Morning tea
- Lunch (Your choice of four selections from the Gourmet Sandwich Buffet Menu below)
- Afternoon tea

\$35.50 per person Monday - Saturday. Sunday POA.

Morning Tea

- Freshly brewed coffee and specialty teas
- Fruit juice and iced water
- A selection of two items from our Refreshment Break Menu (below)

Gourmet Sandwich Buffet Menu Options

- Grilled chicken Caesar wrap with crispy bacon, coz lettuce and parmesan dressing
- Poached chicken breast, avocado herb mayonnaise, wild rocket, thick cut multi grain
- Roasted tandoori chicken breast, minted yoghurt, Asian coleslaw wrap
- Prime roast beef damper roll, vine tomato, mixed baby leaves, horseradish mayonnaise
- Classic egg mayonnaise, ice berg lettuce, damper roll
- Handmade falafel wrap, hummus, tabouleh, lemon dressing
- Roasted vegetable, garden herbs and Persian feta
- Double smoked leg ham, English cheddar, pickle and mustard
- Roast turkey breast, camembert, cranberry relish and rocket
- Smoked salmon, black pepper cream cheese, cucumber, baby coz
- Seasonal fruit basket
- Freshly brewed coffee and specialty teas
- Soft drinks, fruit juice and iced water

Afternoon Tea

- Freshly brewed coffee and speciality teas
- Fruit juice and iced water
- Assorted cookies

PACKAGE TWO

- Tea and coffee on arrival
- Morning tea
- Lunch (Your choice from the Themed Working Lunches Menus below)
- Afternoon tea

\$42.50 per person Monday - Saturday. Sunday POA. (Minimum number of 10 guests).

Morning or Afternoon Tea

- Freshly brewed coffee and specialty teas
- Fruit juice and iced water
- A selection of two items from our Refreshment Break Menu (below)



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Lunch

All lunch menus include:

- Seasonal fruit basket or fresh sliced fruit platter
- Freshly brewed coffee and specialty teas
- Soft drinks, fruit juice and iced water

Please choose one option from the following:

1. Japanese inspired Bento Boxes

Choose four of the following to be served with steamed fragrant rice and authentic dipping sauces in a beautiful glazed bento box:

- Coconut Thai chicken salad with cucumber ribbons and roasted peanuts
- Thai beef salad with glass noodles, coriander and namjim dressing
- Tempura king prawns
- Tempura vegetables
- Crispy pork dumplings
- Crispy duck and mushroom dumplings
- Yakitori chicken skewers with sesame ginger glaze
- Avocado and cucumber nori rolls

2. Italian style working lunch

Choose two hot options for your guests to enjoy from the selection below:

- Ricotta, roast pumpkin and feta cannelloni, roast tomato sauce, basil pesto and parmesan cheese
- Lasagne of slow cooked angus beef, vine tomatoes and basil
- Spinach ravioli, pesto cream, wilted rocket and toasted pinenuts
- Papadelle tossed with bacon, mushrooms and spring onion carbonara sauce
- Linguine tossed with chicken breast, mixed Italian olives and basil in a rich tomato sauce

Served with all of the following:

- Chef's selection of marinated vegetable antipasto and Italian style cured and smoked meats
- Rocket, pear and goat's cheese salad with balsamic dressing (V)
- Classic caprese salad, fresh mozzarella, vine tomato and basic with virgin olive oil dressing (V)
- Fresh stone baked ciabatta

3. Spanish style working lunch

Choose two hot options for your guests to enjoy from the selection below:

- Spanish seafood paella with prawns, mussels, calamari and snapper cooked with white wine and saffron
- Albondigas - slow cooked pork and herb meatballs, green olives, oregano and tomato
- Pollo tapas - roasted smoked paprika chicken with a sherry and rosemary marinade
- Mejilones - Tasmania black lip mussels in a smoked paprika and saffron tomato sauce
- Churrasco - bbq prime beef rib-eye with romesco sauce
- Patatasbravas - crispy roast potatoes with spicy chorizo sausage

Served with all of the following:

- Platters of Spanish cured and smoked meats, olives, piquillo peppers, manchego cheese and artichokes
- Mixed baby leaves, vine tomato, cucumber and radish salad (V)
- Rocket, roasted red pepper and manchego salad, sherry vinegar dressing (V)
- Fresh stone baked sourdough bread



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4. Mexican style working lunch

Please choose two hot options for your guests to enjoy from the selection below:

- Fajitas - pan fried chicken strips, mixed capsicum and Mexican spices to wrap with condiments in soft tortillas
- Prawn tacos - marinated king prawns, spring onions, tomato, capsicum and lime
- Grilled snapper fillets cooked with coriander, lime and fresh chilli topped with tomato salsa
- Slow cooked pork shoulder, cumin and paprika, black eyed peas and fresh tomato
- Burritos, chipotle chilli, melted cheese, beans, sour cream and crunchy corn salsa

Served with all of the following:

- Spicy coleslaw - crunchy cabbage, mixed peppers, grated carrot, chipotle and honey dressing (V)
- Guacamole and sour cream (V)
- Toasted corn ships (V)
- Mexican wild rice salad (V)

5. Indian style working lunch

Please choose two hot options for your guests to enjoy from the selection below:

- Mild and creamy southern Indian vegetable korma (V)
- Slow cooked butter chicken with tomato, yoghurt, ginger and lemon
- Oven roasted tandoori marinated chicken pieces, mint yoghurt dressing
- Spicy lamb madras with coconut, tamarind and star anise
- King prawn korma, grilled peppers and coriander
- Goan fish curry with coconut milk, slow cooked potatoes and roasted cashews

Served with all of the following:

- Crunchy poppadums
- Grilled naan bread
- Coconut rice
- Condiments and chutneys
- Tomato, onion and coriander salad
- Chickpea, pumpkin, cauliflower and baby spinach salad

6. Healthy wholefoods working lunch

- Handmade falafels with lemon hummus
- Marinated tofu with tahini dressing
- Raw vegetable crudité's with cumin spiced yoghurt
- Sundried fruit and raw nuts
- Mushroom and grilled haloumi salad
- Tabouleh and quinoa salad
- Sprout beans and micro herbs
- Selection of wholemeal and wholegrain, organic stone baked breads

Refreshment Break Menu

Please select two selections from this list below:

- Fruit compote, yoghurt, granola ramekins
- Assorted fresh baked friands
- Assorted fruit, berry and chocolate muffins
- Rich chocolate and walnut brownie
- Assorted handmade mini cupcakes
- Portuguese vanilla custard tarts
- Muesli slice
- Strawberry and coconut slice
- Freshly baked danishes



NEWCASTLE —VENUES—

- Caramel slice
- Fresh baked scones with jam and cream
- Mini savoury quiches
- Assorted fresh baked cookies
- Sliced fruit platter
- Gourmet bite sized pies (curry chicken, slow cooked lamb and rosemary, braised beef and black pepper)

CONTACT BLUE STAR CATERING

You can contact Blue Star Catering direct to discuss your catering needs on 02 4926 2999 or via info@harbourviews.com.au



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