

## 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 / \$7.90
Killawarra Dusk Sparkling	\$28.00 / \$7.90
Varichon Et Clerc, Methode Champenoise Nv, Burgundy, France	\$46.00

#### *White*

Tyrrells, Moores Creek Semillon Sauvignon Blanc	\$28.00 / \$7.90
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 / \$7.90
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	\$6.00
Xxxx Gold Mid Strength	\$6.50
5 Seeds Cider	\$7.50
Tooheys New, Hahn Super Dry	
Coopers Pale Ale, Xxxx Summer,	\$7.50
Tooheys Extra Dry, Tooheys Old	
Corona, James Squire One Fifty Lashes,	\$8.50
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](mailto:info@harbourviews.com.au)



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