

THE CORAMBA HOTEL

FUNCTIONS MENU

CROWD PLEASERS - \$22 P.P. (MIN. 20 GUESTS)

Grilled Prawn Skewers with Smoked Paprika and Lime (GF)

Buttermilk Fried Chicken Pieces with Chipotle Aioli

Portobello Mushroom & Mozzarella Arancini (V)

Cheeseburger Sliders

GRAZING TABLE - \$22 P.P. (MIN. 20 GUESTS)

Selection of Deli Meats

Selection of Cheeses

Assorted Nuts, Dried Fruit & Nibbles

Crackers & Assorted Dips

Fresh Cut & Pickled Vegetables

Gluten-free options available

LIGHT REFRESHMENTS - \$20 P.P. (MIN. 20 PEOPLE)

Assorted Sandwiches

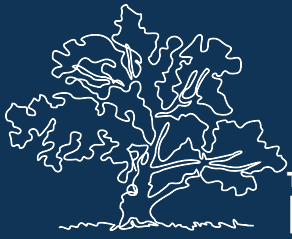
Assorted Mini Quiches

Mini Sausage Rolls

Assorted Pastries

Scones with Jam & Cream

Tea & Coffee Station - Includes disposable cups, teaspoons & service equipment



THE CORAMBA HOTEL

FUNCTIONS MENU

BBQ BUFFET - \$55 P.P. (MIN. 30 GUESTS)

TO SHARE - Warm Bread Rolls & Butter

MAINS - CHOOSE 3

Barbecued Prawn Skewers with Smoked Paprika & Lime (GF)

Lamb Koftas with Tzatziki (gf)

Smoked Pulled Pork with Bourbon BBQ Sauce (GF)

BBQ Chicken Thigh Marinated in Oregano, Lemon & Garlic (GF)

Crispy Fried Portobello Mushrooms with Haloumi, Basil, Napoli & Grated Parmesan (V)

HOT SIDES - CHOOSE 2

Roasted Mediterranean Vegetables with Chimichurri (GF, V)

Roasted Potatoes with Garlic, Rosemary & Sea salt (GF, V)

Charred Corn Cobettes with Smoked Paprika Butter (GF, V)

Green Beans with Almonds, Butter & Lemon (GF, V)

COLD SIDES - CHOOSE 2

Roasted Vegetable & Quinoa Salad with Macadamias & Seeded Mustard Honey Dressing (GF, V)

Garden Salad Mixed Leaves, Radish, Spanish Onion, Cucumber, Cherry Tomatoes, Feta and White Balsamic Dressing (GF, V)

Southern-Style Coleslaw with Tangy Ranch Dressing (GF, V)

DESSERT - CHOOSE 1

Peaches & Cream with Almond Biscuit Crumble

Banoffee Trifle with Fresh Bananas, Salted Caramel, Vanilla Whipped Cream & Chocolate

Seasonal Fruit Platter (V)