

2 COURSE DINNER

Simple 2 course meal perfect for any get together

*32 per person for a 2-course dinner.
In alternative drop.*

This would be perfect to accompany any of our platters from our perfect platters

MAIN

*Oven-baked chicken stuffed with mushrooms and mozzarella cheese served with a greek salad & beer battered chips
Grilled sweet lip fillet topped on an Asian infused salad with sweet potato chips
Slow roasted rib eye roast with rosemary potatoes and a green salad*

DESSERT

*House-made chocolate brownie with raspberry sorbet and a rich chocolate sauce
Turkish delight cheesecake served with double cream*

GRAZING TABLES

Perfect for that easy wedding or birthday celebration where Guests can help themselves to an abundance of delicious food.

Served as a buffet in 2 courses and professionally displayed for your guests to enjoy. Perfect for a summer night with family and friends at our place or yours.

Graze & Dip 18.50pp

*Perfect grazing table style table which will fill any guest, meats, dips, breads, crackers, fruits a few hot savoury items
-house made sausage rolls & pies
- house made frittatas & spring rolls*

Taco bar 19.50 pp

Tacos & nacho bar of hot beef mince and crispy chicken strips with a selection of soft and hard taco shells, lettuce cheese, and all the condiments to make the perfect Mexican feast.

GRAZING TABLES CONTINUED :

Italian affair 32 pp

Perfect antipasto platters to begin
Mains of 2 pastas, 2 risottos of your choice combining house made garlic bread, and a Caesar and green salad

An Asian Banquet 32 pp

Entrees of house made spring rolls, dim sum & wontons
Main of 2 thai curries, 2 indian curries fragrant basmati rice popadums and naan bread

Sensational Summer 35 pp

Tuscan Chicken Breast stuffed with sun dried tomatoes Spinach, & Feta
Rosemary and garlic Roasted Lamb
Honey glazed Roasted Pork
Roasted Root Vegetables, potato, sweet potato, parsnips, and carrots
Greek Salad with cherry tomatoes, cucumber feta and olive
A selection of Gourmet brioche Bread Rolls and Butter Portions
A Seasonal Fresh Fruit Platter
Lemon Tart with Cinnamon Cream and Fresh Strawberries

Luscious Living 40 PP

Mediterranean Vegetable Tart of Caramelized Onion, Chargrilled Red Capsicum and Mushrooms
Tuscan Chicken Breast stuffed with sun-dried tomatoes Spinach and feta
Oven-Baked Atlantic Salmon. Marinated in Citrus and Coriander, served with a Creamy Dill Sauce
rib eye served Medium Rare with Assorted Condiments
Creamy Garlic Prawns with steamed basmati rice
Roasted Beetroot, pumpkin, Spanish Onion, and fetta Salad.
Traditional Greek salad with olives semi-dried tomatoes.
A Selection of Gourmet Breads with Butter Portions
Luscious Lemon Curd Tart
A Seasonal Fresh Fruit Platter
Individual mud cakes with Cream and Fresh Strawberries



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PLEASE NOTE THIS IS A GUIDLINE
FOR FOOD ONLY. PLEASE CONTACT
THE CAFE FOR A QUOTE FOR YOUR
SPECIAL EVENT.

ADDITIONAL STYLING BY
MOONBAR MOMENTS



PERFECT PLATTERS SERVES 10 PEOPLE

Scones with jam & cream \$45.00 per platter

Fresh house-made scones with jam and sweetened whipped fresh cream

Fresh fruit platter \$65.00 per platter

Selection of fresh seasonal fruit served with fresh Greek and coconut yogurt

Cakes and Slices Platter \$70.00 per platter

Selection of cakes and slices with strawberries and fresh cream

Fresh sandwich platter \$70.00 per platter

Selection of fresh sandwiches

Sweet Cheese Platter \$85.00 per platter

Selection of cheeses, seasonal fruit, scones, chocolate, and crackers

Savory Grazing Plate \$95.00 per platter

A selection of cheeses, dips and cold meats, bread and crackers, seasonal fruits

Hot savoury platter \$125.00 per platter

A selection of house made hot canapés which includes items such as: Arancini, coconut crumbed calamari, spinach & ricotta rolls, vegetarian spring rolls, mini gourmet pies, savoury frittatas, sweet potato fritters w/ smashed avocado & coriander

Lunch Panini and wrap platter \$150.00 per platter

A selection of panini's and wraps with salami, chicken, smoked salmon,

Lunch hot platter \$155.00 per platter

Crispy chicken and slaw Bao, pulled pork brioche sliders, house-made spring rolls, vegan mushrooms, coconut crumbed calamari, mini gourmet pies, and sausage rolls.

FEAST ON YOUR FEET

COCKTAIL STYLE EVENT 28.50pp

The Grazing menu creates a relaxed and comfortable environment where your guests can mingle enjoying an extensive array of fine food. The menu consists of a grazing table of cheese dips beads and cold meats on arrival, platters of hot and cold canapes and mini-meals in noodle boxes.

Choose from 5 canapés of the following:

- *Coconut crumbed calamari with aioli
- *Vegetable spring rolls with dipping sauce
- *Korean style beef kebabs with BBQ sauce
- *Mushroom arancini balls with a basil pesto
- *Thai spiced chicken balls with dipping sauce
- *Vegan stuffed mushrooms with beetroot hummus
- *Lamb and mint meatballs with a mint tzatziki
- *vegetable curry samosas
- *BBQ spicy chicken wings
- *Sweet potato and corn fritters with a tomato relish
- *Chicken kebabs with a sweet chili sauce
- *Tomato & basil bruschetta
- *Various House made sushi made with smoked salmon or chicken.

Choose from 2 of the following mini meals:

- *Battered fish and chip boxes with dill aioli and lemon
- *Steamed pork or crispy chicken bao buns with slaw and a sweet soy
- *Thai green chicken curry with steam rice and fried shallots
- *Pulled pork mini brioche sliders with tangy slaw
- *Spicy chicken and vegetable noodles
- Prawn and vegetable fried rice.

THE MAIN AFFAIR

38 per person 2-courses

47 per person 3-courses

Perfect for that traditional wedding or celebration.

Entree being canapés on arrival served by our team or as a alternating drop.

With your choice of 3 dishes for main in alternative drop and dessert with you choice of 2 desserts in alternating drop

ENTREE

Please choose 5 canapés from the following:

- *Salt and pepper calamari with aioli
- *Vegetable spring rolls with dipping sauce
- *Korean style beef kebabs with bbq sauce
- *Mushroom arancini balls with a basil pesto
- *Thai spiced chicken balls with dipping sauce
- *Vegan stuffed mushrooms with beetroot hummus
- *Lamb and mint meatballs with a mint tzatziki
- *Vegetable curry samosas with dipping sauce
- *BBQ spicy chicken wings
- *Sweet potato and corn fritters with a tomato relish
- *Chicken kebabs with a sweet chilli sauce

MAIN

Choose from 3 of the following:

- *Chicken breast stuffed with cheesy bacon and mushrooms served over crispy roast potatoes and greens
- *Grilled Salmon served on a roasted beetroot, sweet potato crisps, and feta salad with a creamy pesto sauce
- *Scotch fillet served medium with mashed potato, creamy herb and garlic sauce, and steamed greens
- *Lamb rack served with crispy roast potatoes as a rich semi glaze and greens
- *Grilled barramundi fillet served with thick-cut chips house salad and roasted capsicum coriander and Spanish onion salsa
- *Pork belly served over a creamy mash, apple gravy, and greens

DESSERT

Choose from 2 of the following:

- *Traditional mud cake with warm chocolate ganache and double cream
- *Raw snickers tart
- *Lemon tart with a raspberry coulis and double cream
- *Berry cheesecake with double cream

