THE Village
AT FAIRBRIDGE

CATERING MENU

Our Catering

Fairbridge Village offers delicious catering for groups of 30 or more guests. If you have fewer than 30 guests, please speak with our coordinator to discuss options. Let us handle the food so you can enjoy your special day!

Pre-Reception Menu | $22.50 per person

Please select 2 Cold & 2 Hot items. The food will be served in platters by our friendly staff.

Cold Selection

- Traditional bruschetta
- Cucumber topped with avocado & smoked salmon
- Mixed sandwiches
- Sushi, wasabi & soy sauce
- Poached chicken fillet, fresh herbs, guacamole

Hot Selection

- Pork spring rolls plum sauce
- Mac and cheese bites, chipotle dip
- Smoked salmon and capers on brown bread
- Crumbed Camembert & Cumberland sauce
- Filled potato skins with cheese and bacon
- Sausage rolls & chunky tomato chutney
- Pumpkin and feta frittata with tomato relish
- Pork chipolatas wrapped in prosciutto, aioli dip
- Stuffed mushrooms, baby ratatouille, olive dust (V)

Grazing Platter | $80 per platter

One platter will serve 10 guests. The platters will be arranged on a table.

- **Bread & Dips platter:** Crusty fresh bread, homemade dips, balsamic vinegar, and olive oil (V)
- **Antipasto platter:** A fine selection of cheeses, fresh deli meats, sun dried tomatoes, homemade pickled vegetables & crackers
- **Asian platter:** Spring rolls, samosas, Thai fishcakes, prawn twisters, dim sims, vegetable gyoza, chili caramel wings
- **Fruit platter:** A selection of seasonal fruit, fruit coulis, yoghurt (V)
- **Party platter:** Homemade sausage rolls with tomato chutney, party pies and mini quiches
- **Sandwich platter:** A selection of sandwiches

Buffet Menu | $60 per person

Please select 2 Main Dish, 1 Roast Selection, 3 Salads, and 2 Sides.

MAINS

Seafood Selection

- Salt and pepper squid, with lemon aioli
- Chilli mussels with cheese garlic bread
- Baked salmon fillet served with lemon butter sauce

Chicken Selection

- Chicken curry with steamed jasmine rice, papadums
- Ginger mushroom chicken with jasmine rice
- Chicken & chorizo pappardelle pasta
- Thai green chicken curry & jasmine rice
- Marinated Peri Peri chicken drumstick
- Crispy oven baked chicken schnitzels

Meat Selection

- Beef Stroganoff with steam rice
- Beef Lasagna & garlic bread
- Braised beef cheeks served with pepper sauce
- Slow cooked lamb scotch fillet, baby carrots, broccoli, rosemary jus
- Pork schnitzel, green cabbage, garlic velouté sauce

Vegetarian Selection

- Vegetable Lasgna & garlic bread
- Curry spiced cauliflower, potatoes, spinach, and chickpeas with baby naan bread (V)
- Pumpkin gnocchi, sautéed spinach, portobello mushroom cream sauce (V)
- Vegan stew (V)
- Spinach and ricotta ravioli with creamy tomato neapolitan sauce

ROAST

(Served from the carvery with gravy)

- Beef with mustard and horseradish (GF)
- Pork, golden crackle and apple sauce (GF)
- Roast chicken pieces with gravy (GF)
- Turkey with cranberry sauce and traditional stuffing (GF)

SALADS

- **Garden salad:** lettuce, tomato, carrot cucumber, capsicum & red onion
- **Caesar salad:** cos lettuce, croutons, parmesan & bacon, anchovy
- **Coleslaw:** cabbage, carrot and onion with mayonnaise
- **Traditional Potato Salad:** new potatoes, egg, bacon, parsley & mayonnaise
- **Quinoa salad:** white quinoa, roast pumpkin, cherry tomatoes, spinach, cranberries, feta
- **Pasta salad:** pesto, parmesan, pine nuts, sundried tomatoes
- **Green bean:** green beans, beetroot, capsicum, balsamic glaze

SIDES

- Baby potatoes in herb butter
- Duck fat roast potatoes
- Garlic potato bake
- Creamy garlic mash
- Steamed vegetable medley
- Roast vegetable medley
- Corn on the cob
- Buttered baby honey carrots
- Cauliflower cheese
- Creamy green cabbage, with bacon and seeded mustard

KIDS MENU | $15 per child

Select one main option for the group

- Chicken nuggets & Chips
- Spaghetti bolognaise
- Fish & Chips
- Burger & Chips
- Ice Cream & Jelly Cups

DESSERT TABLE | $7.50 per person

Entire following selection of desserts can be added to the menu

- Tim Tam Cheesecake
- Death by Chocolate
- Banoffee Pie
- Jelly Cups
- Fruit Skewers
- Chocolate Brownie
- Chocolate Panna Cotta
- Apple Slice
- Rocky Road

Served with Freshly Whipped cream, Raspberry Couils, Passion Fruit Couils, Almond Brittle, Chocolate Honeycomb, Cream Anglaise.

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Let's get social!