

Banquet Menu

Banquet Menu # 1

\$55.50 per person // Minimum 30 guests

Please note that those menu prices are not inclusive of crockery, cutlery, linen and wait staff. Please contact us for a detailed quote

Breads and dips // choose 3

Guacamole-avocado, blue cheese, Hummus
Roast pumpkin-cinnamon, Almonds & Rocket pistou
Bush tomato relish, Smoked capsicum cream cheese

Main course

Grilled steak garlic thyme rubbed, onion marmalade
Reef fish Parisienne capers, lemon, parsley
Paprika & Parsley Chicken breast with verjuice
Mushroom cream sauce
Sweet potato, spinach and pine nut salad
French buttered beans & broccoli
Roast chat potatoes

Dessert buffet

Tropical fruit platter
Mini selection of tarts
Satin chocolate slice
Passion fruit yoghurt slice
Tea and coffee

Prices are valid until the 30th Dec 2024 – All prices include GST

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<http://www.platinumcuisine.com.au>

Banquet Menu # 2

\$58.50 per person Minimum 30 guests

Gourmet bread selection

Antipasti platter

Marinated field mushrooms, double smoke ham, sliced salami and Ceviche. Kalamata olives and grilled vegetables, roast red capsicum, Persian feta. Roast tomato relish, rocket pesto. Ciabatta pide.

Main course

Portuguese roast chicken

Mediterranean reef fish, capers, roma tomato, fresh herbs

Twice cooked lamb fetta, garlic, rosemary

Parmesan soft polenta

Beans & almond broccoli

Dessert Buffet

Tropical fruit platter

Mini selection of tarts

Chocolate mousse slice

Wattle seed Caramel slice

Tea and coffee

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Banquet Menu

Banquet Menu # 3

\$62.50 per person Minimum 30 guests

To start with # pre dinner canapé

Gazpacio oysters shooters

Thai barramundi sugar cane sticks

baby beetroot and goat cheese tartlets

barbeque beef satay/Malay coconut sauce

Main course

Twice cooked lamb fetta, garlic, rosemary

Reef fish Mushroom duxelle, semi dry tomato

Gnocchi with asparagus and shaved parmesan

Mixed baby greens with feta, pecans and raspberry
vinaigrette

Gratin potato

Dessert buffet

Bowls of fresh berries

Passion fruit yoghurt slice

Cherry cheesecake

Caramel tartlets

Tea and coffee

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Banquet Menu # 4

\$72.50 per person Minimum 30 guests

To start with # pre dinner canapé

Coconut chicken in crispy Gyoza

Gulf prawn dippers with lime aioli

Roast Peking duck/chili jam and cucumber

Slow roasted tomato tartlets, goat cheese and pesto herb oil

Mezze Board

Lamb Kofta with minted yoghurt,

Roast beetroot & spiced labne dip, Hummus, Baba Ganouj.

Turkish bread & Pitta bread. Roast field mushroom, pepperoni. Prosciutto, Marinated olives. Grilled vegetables.

Main course

Grilled beef fillet Panzanella with roast peppers, Spanish onions and garlic croutons

Wild caught Barramundi with lemon grass and lime

Twice cooked pork sweet chili tamari

Chat potato with bacon, garlic and rosemary

Globe artichoke, asparagus and watercress salad

Dessert buffet

Bowls of fresh seasonal berries

Chocolate pistachio profiteroles

Lime meringue pie

Selection of Australian cheeses with crackers and grissini

Tea & coffee

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