

Banquet Menu

Banquet Menu # 1

\$45.50 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 sweet mustard cream sauce

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 June 2021 – All prices include GST

Ph 61 (07) 40352523 Mbl 0422465081 P.O Box 1643 Cairns QLD 4870

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

Banquet Menu # 2

\$55.50 per person Minimum 30 guests

Gourmet bread selection

Antipasti platter

Marinated field mushrooms, Prosciutto, sliced salami and Ceviche. Kalamata olives and grilled vegetables, slow roast tomatoes topped with 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

Tropical cheesecake slice

Wattle seed Caramel shots

Tea and coffee

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Banquet Menu # 3

\$60.50 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

Double chocolate shots

Caramel tartlets

Tea and coffee

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Banquet Menu # 4

\$65.50 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 Mushroom Dolmades, Air dried beef. Marinated olives. Grilled vegetables.

Main course

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

Tasmanian salmon with lemon grass and lime

Twice cooked pork sweet chili tamari

Chad 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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