



Prometheus Catering Menus 2024

Catering Delivery Fee Applies: \$50

Canape Menus

Canape Menu # 1 (6 Pieces) | \$34pp (min 10)

- Smoked Salmon Tartlet
- Moroccan Cocktail Pie (Vegan)
- Cumin Spiced Lamb Kofta (GF)
- Spicy Chicken Empanada
- Prawn rice paper parcels (GF)
- Arancini –(V) (GF)

Canapé Menu # 2 (12 Pieces) | \$60pp (min 10)

- Moroccan Cocktail Pie (Vegan)
- Arancini – X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie -Celery / Spring Onions
- Prawn rice paper parcels – Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters – Lime Emulsion X 2(GF)
- Sugar Cane Prawns – Coconut Dusting / Lime Sauce
- Pumpkin Goats Cheese Tartlet – Caramelised Onion / Pine-nut
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Skewered Lamb Kofta X 2 -Cumin Spiced / Cucumber Tzatziki

Canapé Menu # 3 (14 pieces) | \$70pp (min 10)

- Moroccan Cocktail Pie (Vegan)
- Arancini – Blue Cheese / Caramelised Onion (V) (GF)
- Prawn rice paper parcels – Mint / Coriander / Chili Sauce (GF)
- Mexican chicken empanada – Light Garlic Lime Dip
- Satay Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal) (GF)
- Mini Peking duck pancakes – Hoisin Sauce, Cucumber and Shallot
- Best Market Oysters – Lime Emulsion (GF)
- Sugar Cane Prawns – Coconut Dusting / Lime Sauce
- Assorted Nori – Fish / Prawn / Chicken / Veg / Egg
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Steak Green Peppercorn Pie – Tomato Sauce
- Charred Salmon, Sweet Soy and Fresh Basil (GF)
- Poached Coffs Harbour Prawns, Harissa Aioli (GF)
- Steamed chicken, shiso cress, rice paper rolls (GF, DF)

Three Course Premium BBQ Menu – | \$78pp (max 8 passengers)

Charcuterie / Antipasto

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /Vege Crudités / Olives / Feta / Bread / Crackers

Main



Peppered Rump Steak
Chimichurri Sauce on the side
Mediterranean Spiced Chicken Tenderloin
Honey Mustard Dressing

Quinoa Salad
Roast Pumpkin / Coconut / Seeds / Mint

Greek Salad
Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce / Lemon
Oregano Dressing

Classic Potato Salad
Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Crusty French Baguette

Dessert

Chocolate Brownies
Cheese Platter

Buffet Menus

Buffet Menu 1 | \$44.00pp – Minimum 10

- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Quinoa Salad
- Kumera Salad
- Crusty French Baguette

Buffet Menu 2 | \$53.00 pp – Minimum 10

- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Smoked Salmon
- Kumera Salad
- Exotic Rice Salad
- Crusty French Baguette
- Caramelised onion pumpkin and pepper Polenta Tart

Asian Theme Buffet Menu | \$67.00 pp – Minimum 15

- Satay Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll – Hoisin Plum Dipping Sauce
- Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan
- Marinated Ocean Trout – Ginger Soy / Baked / Crispy Skin / Snow Peas
- Tofu & Black Mushrooms – Julianne Carrots / Chili Sesame Oil Dressing
- Drunken Chicken Breast – Szechuan Star Anise Master Stock



- Braised King Prawns – Broccolini / Garlic / Chili
- BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots
- Chinese Greens – Pak Choi or Choy Sum / Oyster Sauce
- Fresh Fruit Platter -Seasonal Best / Sliced / Skin Off
- Steamed Rice
- Custard Tart

Platters Menu

Ideal for small groups as a meal or for snacks for larger groups. Minimum order of 3 platters.

Charcuterie / Antipasto Platter | \$120.00

Bresaola / Prosciutto / Salami /Eggplant ~ Chickpea ~ Tzatziki Dip /
Vege Crudités / Olives / Feta / Bread / Crackers

Seafood Platter | \$137.00

Oysters (12), King Prawns (12), Smoked Salmon (12 Slices)
Accompaniments / Baguette

Vegetarian Antipasti & Mezze Platter | \$120.00

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives /
Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish

Sushi Platter – Nori | \$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu /
Egg / Cucumber / Avocado

Smoked Salmon Platter | \$120.00

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill /
Horseradish Cream

Cheese Platter | \$120.00

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers /
Dried Fruits / Nuts

Baked Bites Platter | \$120.00

(27 Pieces)

Rice Paper Roll Platter | \$100.00

(10 Rolls In Total / Cut In Half)

Point Sandwich Platter | \$100.00

(10 Sandwiches in Total)

Wraps Platter | \$62.00

(12 Pieces in Total)

Fresh Fruit Platter | \$69.00



Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | \$69.00

Double Chocolate Brownie Square / Passion-Fruit Polenta Cake /
French Macaroons

BEVERAGES

Prometheus Non-Alcoholic Beverage Package

\$6.25 per person per hour

Orange Juice

Lemonade

Coke

Still Mineral Water

Sparkling Mineral water

Coffee and Tea

Includes ice

Consumption Bar

Prometheus Beverages on Consumption

Soft Drinks

\$5 per glass

Coke, Lemonade, Sparkling Water, Mineral Water, Orange Juice