

## DESSERTS

Please Choose 1 of 3 Dessert Options

### DESSERT OPTION 1

- Fresh seasonal fruit platter
- International cheese platter
- Selection of cake slices
- Tea/Coffee/juice

### DESSERT OPTION 2

- Pavlova and selection of slices (chocolate, orange cake)
- Fresh fruit salad
- Vanilla ice cream
- Tea/coffee/juice

### DESSERT OPTION 3

- Warm apple crumble served with ice cream, fresh cream & hot custard
- Fresh fruit salad
- Tea/coffee/juice

## SALAD CHOICE

- 1 - Tossed green salad
- 2 - Coleslaw
- 3 - Potato salad
- 4 - Mexican Italian bean
- 5 - Continental pasta
- 6 - Seafood salad
- 7 - Rice salad
- 8 - Apple waldorf

## TERMS AND CONDITIONS COCOA ART CATERING

**Confirmation:** An emailed or faxed confirmation is required 14 days prior to your function. **Deposit:** A 50% deposit of the total cost of catering is required at the time of confirmation. **Menu:** Details must be finalised at least 2 weeks prior to the function date. **Dietary requirements:** Any special dietary requirements can be accommodated and need to be advised at the time of confirmation.

**Cancellations:** Unless notified otherwise, a minimum 48 hours by email/fax notification is required if you wish to cancel your function. Should you provide less than 48 hours notice, you may be charged at the full cost as per your confirmation.

**Final numbers:** Confirmation of final function numbers is required no less than 4 working days prior to the confirmed function date. Should your numbers increase however we will endeavor to accommodate your needs, and in this case you will be charged for the amended final increase in numbers.

**Disclaimer:** Cocoa Art catering is a Food Safe Accredited Caterer. As per NSW Food Authority regulations, any food remaining after the function should be refrigerated and consumed within 24 hours. We accept no responsibility for the safe handling or consumption of food once catering staff have departed.

*If booking through Sydney Lakeside Holiday Park, please contact Group Coordinator with final details on*

*PH: 99137845 or*

*Email: [sydney.lakeside@bigpond.com](mailto:sydney.lakeside@bigpond.com)*

**Contact Avia Harris**

on

**Ph: 0433 688 161**

Email: [cocoaartcatering@hotmail.com](mailto:cocoaartcatering@hotmail.com)



## BUFFET BREAKFAST

(All you can eat - \$15 pp)

Minimum 30 Guests

Plse choose 1 from the following 3 options

### OPTION 1

- Natural yoghurt
- Fresh fruit salad
- Selection of freshly baked breads
- Toast, butter and preserves (white, wholemeal, multigrain)
- Selection of cereals (weetbix, cornflakes, toasted muesli, coco pops, nutrigains)
- Hash browns
- Scrambled eggs
- Breakfast sausages
- Grilled tomatoes
- Tea, coffee, hot chocolate, juice, cordial

### OPTION 2

- Natural yoghurt
- Fresh fruit salad
- Selection of freshly baked breads
- Toast butter and preserves (white, wholemeal, multigrain)
- Selection of cereals (weetbix, cornflakes, toasted muesli, coco pops, nutrigains)
- Smoked bacon
- Scrambled eggs
- Roasted button mushrooms
- Baked beans
- Tea, coffee, hot chocolate, juice, cordial

### OPTION 3

- Hot pancakes served with choice of maple syrup, ice cream, fresh cream and fresh fruits.
- Selection of cereals (weetbix, cornflakes, toasted muesli, coco pops, nutrigains)
- Toast butter and preserves (white, wholemeal, multigrain)
- Tea, coffee, hot chocolate, juice, cordial

OR

## COLD BREAKFAST @ \$10 PP

- Selection of cereals (weetbix, cornflakes, toasted muesli, coco pops, nutrigains)
- Toast butter and preserves (white, wholemeal, multigrain)
- Natural yoghurt
- Assortment of mini Danish, muffins, scones, mini croissants
- Fresh cut seasonal fruits
- Tea, coffee, hot chocolate, juice, cordial

## LUNCH MENU (ON SITE)

Minimum 30 Guests - \$15 pp

Please choose 1 from the following 2 options

### OPTION 1

- Burritos (beans, meat, cheese, salsa, sour cream, guacamole, lettuce, carrots, tomatoes)
- Cheese & cracker platter with fresh seasonal fruits
- Varieties of soft drinks/mineral water

### OPTION 2

- selection of gourmet sandwiches/wraps (varieties of fillings- chicken, ham, roast beef, turkey, falafel, lettuce, tomatoes, cucumbers, beetroot, cheese etc.)
- mixed platter of hot savouries (party pies, sausage rolls, mini quiche)
- fresh seasonal fruit platter
- varieties of soft drinks/mineral water

*\* Barbeque lunch is also available if preferred... (please see dinner menu for option)*

## PACKED LUNCH MENU FOR GROUPS (OFF SITE)

Minimum 30 Guests - \$15 pp

Plse choose 1 from the following 2 options

### OPTION 1

- Assorted gourmet sandwiches/wraps (varieties of fillings – chicken, roast beef, ham, tuna, falafel, turkey, tomatoes, lettuce, cucumbers, cheese etc.)
- Snack muffin
- Packet of chips
- Piece of fruit (apple, orange, banana)
- Bottled water or popper juice

### OPTION 2

- Big sandwich roll/wrap (varieties of fillings – chicken, roast beef, ham, tuna, falafel, lettuce, cucumbers, tomatoes, cheese etc)
- Muesli bar
- Piece of cake
- Piece of fruit (apple, orange, banana)
- Bottled water or popper juice

## ROAST BEEF & CHICKEN PARTY

Minimum 30 Guests - \$20 pp incl. dessert

- Cream of chicken soup
- Tender roast beef
- Marinated roast chicken
- Continental fresh dinner roll and butter portions
- Seasonal scallop potatoes
- Medley of fresh vegetables
- Complimentary hot gravy
- Choice of 4 freshly prepared salads

## BARBEQUE DINNER

Minimum 30 Guests \$20 pp incl. dessert

- Gourmet sausages
- Beef/Chicken Patties
- Chicken Kebabs
- Grilled vegetables (corn on the cob, zucchini, capsicum, sliced onions)
- Continental bread rolls and butter portions
- Choice of 6 freshly prepared salads
- Condiments, dressings

**ADD – Marinated steaks & lamb chops ..... (\$4.95 pp)**

**ADD – Vegetable burgers..... (\$3.95 pp)**

**ADD – Grilled fish & grilled prawns ..... (\$5.95 pp)**

## GOURMET ITALIAN

Minimum 30 Guests - \$20 pp incl. dessert

- Chicken kiev
- Gourmet beef and vegetarian lasagnas
- Hot chips
- Garlic bread
- Choice of 4 freshly prepared salads