

# SENTOSA

CAFE & CATERING



# Breakfast Packages

## Package 1 \$14.00pp

- Variety of English muffins or mini Turkish buns – various breakfast fillings
- Mini Danishes or muffins
- Fruit platter ½ serve

## Package 2 \$16.00pp

- Croissants ham cheese / cheese tomato
- Mixed slices and cakes
- Fruit platter ½ serve

## Package 3 \$14.00pp

- Swiss style toasted sandwiches various fillings
- Ham and cheese, Ham cheese and tomato, BLT ( bacon, lettuce and mayo ), Cheese and tomato
- Scones with cream and jam
- Fruit platter ½ serve

\*\*minimum numbers of 10 people applies

\*\* Prices are subject to change without prior notice

# Morning & Afternoon Tea Options

## Sweet

- Portuguese Tarts Baked in house \$4.00
- Mini Muffins Sweet \$3.50
- Banana Bread \$5.00
- Assorted Mini Slices \$3.70
- Mini Danishes \$3.50
- Scones with Jam & Cream \$4.00
- Gluten Free Biscuit \$3.70
- Friands \$5.50
- Vegan Bars \$5.50
- Yoghurt Cups \$5.50
- Fruit Salad \$5.90
- Fruit Platter \$5.90 pp
- Assorted Continental Petit Tarts \$4.50
- Macarons \$4.00
- Petits Four \$4.50

\*\*prices are per piece

\*\* Prices are subject to change without prior notice

## Savoury

- Mini Turkish Buns or English Muffins \$6.10
- Turkish Breakfast Rolls \$9.90
- Mini Croissant \$4.80
- Mini Egg, Bacon & Cheese Croissant \$6.20
- Swiss Loaf Toasties \$7.50
- Breakfast Wraps \$9.00

# Lunch options

## Sandwiches

- Point Cut Sandwiches \$7.90
- Variety of Wraps , Rolls & Sandwiches \$12.50
- Wraps \$12.50
- Swiss Cobb Gourmet Sandwich \$12.50
- Mini Rolls \$6.10
- Mini Turkish Buns \$6.10
- Zaatar Herbal Flat Bread \$12.50
- Turkish Pides \$12.50
- Roti Wraps Toasted \$12.50
- Finger Club Sandwiches \$9.90

\*\* Prices are subject to change without prior notice

# Lunch Packages

- **Lunch Package 1 – \$17.00pp**

Selection of Point cut sandwiches , Hot Finger food - 3 varieties with Sauces & Condiment from our Value range

- **Lunch Package 2 – \$20.00pp**

Selection of wraps, pave rolls and Swiss sandwiches  
Hot finger food – 3 varieties with sauces and condiments from the Value range

- **Lunch Package 3 \$22.00pp**

Selection of wraps, pave rolls and Swiss sandwiches  
Hot finger food – 3 varieties with sauces and condiments from the Value range  
Fruit – platter of fresh seasonal fruit

- **Lunch Package 4 \$25.00pp**

Selection of wraps, pave rolls and Swiss sandwiches  
Hot finger food – 3 varieties with sauces and condiments  
Fruit – platter of fresh seasonal fruit  
Sweets – selection of cakes and slices

# Finger Food

## Hot Budget

- Mini Quiches \$3.50
- Mini Burek – Meat & Veg options \$3.50
- Mini Spinach & Ricotta Pastries \$3.50
- Mini Arancini Ball \$3.50
- Mini Gourmet Pies \$3.50
- Mini Sausage Rolls \$3.50
- Mini Spring Rolls \$3.50
- Mini Curry Puffs \$3.50
- Mini Samosas \$3.50

## Cold Selection

- Mini Roast Vegetable Frittata \$4.20
- Mini Lebanese Pastries filled with variety of beef , spinach and cheese (Ambient) \$4.20
- Inside out Nori \$3.90
- Sushi Varieties \$2.90
- Assorted Rice Paper Rolls with Dipping Sauce \$4.50

\*\*Price per piece

# Finger Food

## Gourmet Selection

- Mini Satay Chicken Skewers \$4.20
- Korean Fried Chicken \$4.20
- Mini Shepherd Pie \$4.20
- Chicken & Mushroom Filo \$4.20
- Angus Beef & Stout Pie \$4.20
- Pumpkin , Feta and Pinenuts wholemeal quiches \$4.20
- Sweet Potatoes & Cashews Empanada \$4.20
- Char Siew Pork Puff with Dipping Sauce \$4.20

\*\*price per piece

# Full Day Conference & Seminars

## Package 1 \$32.50pp

**On arrival** – Percolated coffee & tea, including herbal teas available all day.

**Morning tea** – Assorted savoury croissants, Danish pastries and muffins, juice and still water.

**Lunch** – Gourmet pita wraps, ciabatta rolls and sandwiches, served with hot & cold beverages

**Afternoon tea** – Assorted cake, slices and shortbreads.

## Package 2 \$35.50pp

**On arrival** – Percolated coffee & tea, including herbal teas available all day.

**Morning tea** – Assorted savoury croissants, Danish pastries and muffins, juice and still water.

**Lunch** – Gourmet pita wraps, hot finger food and fruit platters served with hot & cold beverages

**Afternoon tea** – Assorted cake, slices and shortbreads

\*\*minimum numbers of 20 people applies

# Full Day Conference & Seminars

## Package 3 \$39.50pp

**On arrival** – Percolated coffee & tea, including herbal teas available all day

**Morning tea** – Mini Turkish buns with various breakfast fillings, mini quiches, petite continental cakes and tarts, juice and still water.

**Lunch** – Combination sushi platters and a selection of hot finger food, Caesar salad, Greek salad and fruit platters served with hot & cold beverages

**Afternoon tea** – Freshly baked scones with jam & cream

## Package 4 \$42.50pp

**On arrival** – Percolated coffee & tea, including herbal teas available all day.

**Morning tea** – Mini New York bagels with various breakfast fillings, petite continental cakes and tarts, juice and still water.

**Lunch** – chicken skewers, vegetarian frittata, middle eastern platters- lamb kibbeh with tzatziki dip, Malaysian style chicken skewers sticky peanut sauce, selection of meat and vegetarian mini Fitiri pastries, Asian noodle salad, falafel salad served with hot & cold beverages

**Afternoon tea** – Assorted cake, slices and fruit platters.

\*\*minimum numbers of 20 people applies

# Sliders

## Sliders **\$6.50** (Minimum order 20)

- Pulled pork & slaw
- Chicken fillet, butter lettuce, cheese & aioli
- Beef burger, cheese melt, pickles & tomato relish
- Haloumi, mushroom & spinach
- Mini Greek style lamb souvlaki
- Mini Chicken souvlaki
- Mexican Soft taco choice of beef, chicken or veg.

## Mini meals **\$8.50** (Minimum order 20)

- Cantonese style prawn fried rice
- Butter chicken and rice
- Hokien noodles choice of beef, chicken or veg.
- Chicken tortellini in a creamy bacon, mushroom & spinach sauce
- Lamb rogan josh and rice
- Battered Fish and chips
- Salt n pepper calamari with rocket and house made tartare sauce

# Sweets & Beverages

## Sweet Petites

- Mini Chocolate éclairs
- Lemon meringue Tarts
- Petite fruit flans
- Chocolate or Lemon Tarts

## Beverage Selections

- Sauvignon Blanc
- Chardonnay
- Cabernet Sauvignon
- Shiraz
- Champagne Sparkling Wine
- Bottled Beer (local, premium & imported)

## Beverage Packages :

- 1 hour duration **\$19.50** per head
- 2 hour duration **\$23.00** per head
- 3 hour duration **\$28.50** per head

# 3 Course Menu Options – fully staffed from \$60 per person (min. 50 pax)

## Entrees (Alternating 2 options)

- King Prawn Cocktail with Iceberg Lettuce & Cocktail Dressing
- Spinach & Ricotta Cannelloni in Napoli Sauce
- Thai Beef Salad with Mixed Lettuce, Watercress & a Thai Dressing
- Beef Ragu Ravioloni in a Creamy Napoli Sauce
- Grilled Chicken Salad with mixed Lettuce and a house made dressing

## Main Course (Alternating 2 options)

### Fish:

- Grilled Barramundi served with Cherry tomatoes, Asparagus & Lemon Sause
- Seared Snapper Served with Fall Mushroom, Bell pepper, Dutch Carrots with Honey Mustard Sauce

### Poultry:

- Maple Chicken Served with mix Roast vegetables & Maple Sauce
- Stuffed Chicken with Cheese, Sundried Tomatoes, Spinach, Pumpkin, baby beetroot and potatoes served with cream sauce

### Red Meat:

- Eye Fillet with Red Wine Jus Served with Roast Vegetables
- Porter House Steak served with Rich Gravy, Grilled Zucchini Salted Beans & Cherry Tomatoes
- Lamb Shank & mash Served with Mix Vegetable & Gravy

## Dessert (All of the following can be served with vanilla bean ice cream on request)

- Selection of Petite tarts & Éclair (sharing style)
- Vanilla Slice
- Cheesecake
- Carrot Cake
- Lemon meringue tarts
- Tiramisu
- Strawberry Tarts
- Sticky Date Pudding

**\*\*Please Note:** The above menu provides recommended dishes, however, we are more than happy to accommodate requests for custom menus

# **Buffet Options - Choose 3 hot dishes, 3 salads - \$50 pp (min 50pax)**

## **Hot Food**

- Roast Lamb with Gravy
- Roast Beef with Gravy
- Roast Turkey with Cranberry Sauce
- Mashed Potatoes
- Roast Vegetables
- Souvlaki served with Bread, Tzatziki
- Chicken Curry Served with Rice
- Stir Fry beef served with Rice
- Fried Rice
- Beef Lasagna
- Your Choice of Pasta

## **Salads**

- Greek Salad
- Garden Salad
- Chicken Caesar Salad
- Falafel Salad
- Caesar Salad
- Potato Salad
- Classic Coleslaw with House-made Dressing.
- Roast Vegetables & Spinach Pesto Salad
- Chicken & Greens Salad
- Hokkien Noodle & Chicken Salad

Please Note: The above menu provides recommended dishes, however, we are more than happy to accommodate requests for custom menus

# Cocktail Function

- Choice of any 4 canapes for \$20.00 pp
  - Choice any 6 canapes for \$28.00 pp
  - Choice any 8 canapes for \$36.00 pp
- (Add a slider for extra \$6.50 or mini meal to packages for extra \$8.50)

\*\*Qualified staff with R.S.A at \$35.00 per hour min 3 hours can be provided to accommodate packages

# Canapes

## Canapes Selection

- Japanese prawn cakes with wasabi aioli
- Peri peri chicken skewers
- Salmon, dill and mascarpone tartlets
- Grilled haloumi and pancetta rolls with rosemary
- Spiced lamb and pinenut flakey pastries with minted yoghurt
- Roasted mushroom with blue cheese and walnut stuffing  
Veg
- Peking duck spring rolls with dipping sauce
- Bacon wrapped dates with goats cheese filling
- Malaysian chicken skewers w' sticky peanut sauce
- Prawn skewers w' lime aioli
- lean fillet of lamb skewers w' tzatziki dip
- Californian blue swimmer crab cakes with wasabi aioli
- Prawn on lemongrass stalk w' red nam jim dipping sauce

# Cold Canapes

- Nigiri and Sushi varieties - Meat, chicken and Veg
- Prosciutto wrapped asparagus with cider vinegar hollandaise
- Goats cheese, grape and pistachio truffles. Veg

## **Cucumber cups with choice of fillings:**

- 1.Smoked chicken, green olive and aioli
- 2.Feta, olive and sundried tomato Veg
- 3.Classic prawn cocktail

## **Oysters naturelle with choice of**

- 1.Classic French mignonette sauce
- 2.Soy chilli and ginger

## **Crostini with choice of toppings**

- Smoked salmon, dill crème fraiche and cucumber
1. Tomato, goats cheese & pesto Veg
  2. Prosciutto & blue cheese
  3. Classic beef tartar with heirloom tomato and micro herbs

# BBQ

- **Option 1** \$35.00 pp
- Dips : Hummus , Baba Ghanouj, Beetroot( vegan, Egg free, dairy free , nut free , no sea food )
- Continental sausages
- Beef Burger Patties
- Vegetarian Burger Patties
- Chicken Fillet with Lemon & Thyme
- Ceaser Salad ( contain seafood)
- Greek Salad (vegetarian , nut free, egg free)
- Garden Salad (vegan, nut free, egg free, vegetarian)
- Grilled BBQ onion
- Tomatoes , BBQ and Mustard
- Bread Rolls & butter
- Assorted Mini Slices

# BBQ

- **Option 2** \$45.00pp
- Dips : Hummus , Baba Ghanouj, Beetroot( vegan, Egg free, dairy free , nut free , no sea food )
- Continental sausages
- Beef Burger Patties
- Vegetarian Burger Patties
- Chicken fillets with Lemon & Thyme
- Steak
- Ceaser Salad ( contain seafood)
- Greek Salad (vegetarian , nut free, egg free)
- Garden Salad (vegan, nut free, egg free, vegetarian)
- Coleslaw salad
- Grilled BBQ onion
- Tomatoes , BBQ and Mustard
- Bread Rolls & butter
- Assorted continental petit tarts and mini slices

**Thank you for your interest in our catering services, for  
any further queries please email us at**

**[info@sentosacatering.com.au](mailto:info@sentosacatering.com.au)**

**Sabine Chahda**

**0431 133 933**

**0390077845**

**We look forward to hearing from you soon**

\*\*please note that price list is subject to change without prior notice please contact our team at the cafe if you require further assistance, update prices can be found on the website [www.sentosacatering.com.au](http://www.sentosacatering.com.au)