FLAVOUR BUDS FUNCTION MENUS

Dining at the Wakehurst golf club



FLAVOUR BUDS PTY LTD



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At Flavour Buds we offer menus to suit all tastes and all budgets. If none of these selections meet your requirements, please feel free to contact us and we will create a menu especially for you

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OUR STORY

PERCY WONG: Head chef

A qualified chef for at least 40 years, Percy is experienced in a variety of establishment including cafes, clubs, restaurants, private caterers, steak houses, Chinese, Mexican, German, French restaurants, fine dining and hotel restaurants.



He has gained valuable international experience in Europe and was the Executive Chef in Germany's reputable Winter Buttons Hotel. Percy was responsible for the A La carte restaurant and outside catering and functions for up to 300 guests. He took up the challenge from Lufthansa Airlines to create an oriental section in the German Frankfurt Airport Restaurant and having successfully done so, was promoted to Shift Supervisor for the entire airport restaurant including 8 bars/bistros as well as Lufthansa Senator Bar and Business Lounges.

Percy is constantly seeking new ideas. He brings to his kitchen a wealth of experience and will happily adapt his cooking style to meet the requirements of his guests, an attitude reflected in the ever-changing character of his menus. He is a meat-lover and you will find it hard to find a better steak elsewhere. The repeat customers over the years is testimony to Percy's reputation for serving delicious quality food at reasonable costs.



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BREAKFAST MENUS

WAKEHURST BREAKFAST BUFFET

\$35 per person

Minimum order: 30

MENU ITEMS

Self-service Coffee and Tea

- Fruit Yoghurt
- Fresh Fruit Salad
- Assorted Cereals
- Toasted Bread with Butter, Jam and Vegemite
- Scrambled eggs
- Fried eggs
- Bacon
- Sausages
- Baked Beans
- Hash Browns
- Fried Mushroom

SMALL BREAKFAST

\$10 per person

Minimum order: 30

Self-service Coffee and Tea

Banana Bread / Fruit and Nut bread



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HIGH TEA

\$38 per person

Minimum order: N/A

Tables set with tablecloths and serviettes

Served on a tier platters

MENU ITEMS

Cucumber finger sandwiches (1 p.p.)

Roast Beef open sandwiches on rye bread (1 p.p.)

Smoked salmon and avocado on a mini roll (1 p.p)

Scones served with whipped cream and jam (1 p.p.)

Assorted mini cakes/ petit fours (3.p.p)

Macaroons(1p.p.)

Freshly brewed coffee or tea

Additional items:

Add on sweets: \$4 extra per person

Add on savoury items:

Prawn dumplings Steamed dim sims Salt & pepper squid Octopus ball with seaweed salad

> Add 1 savoury item: \$5 extra per person

Add 2 savoury items: \$9 extra per person

Add 3 savoury items: \$12 extra per person



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FINGER FOOD BUFFET

\$25 per person per 6 choices - bottomless

Served in chafing dishes

Choice of 6 menu items from:

- Assorted sandwiches
- Spring rolls
- Dim Sims (fried or steamed)
- Chicken nuggets
- Calamari rings
- Fish cocktails
- Party pies
- Spicy chicken wings
- Steamed assorted dumplings
- Beef meatballs
- Octopus balls
- Thai style fish cakes
- Vegetable samosas
- Party sausage rolls
- Potato wedges with sweet chilli sauce & sour cream
- Assorted mini pizzas
- Frankfurt mini hot dogs
- Mini quiche
- Garlic and herb bread
- Cheese & spinach triangles
- Mini muffins
- Mini croissants
- Chicken satay skewers
- Edamame (steamed soy beans)

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Each additional item:

\$4 extra per person

Self-service Coffee and Tea \$3 per person

Tray service available with surcharge of \$40 per waiter/waitress per hour. (Minimum charge 3 hours per waiter/waitress)

This Menu does not include tablecloths and napkins

If you require tablecloths & napkins,an additional fee of \$3 per person is chargeable.

GOURMET HORS D'OEUVRE MENU

Minimum order as per number of guests attending For dinner- 40 guests For lunch – 20 guests Same choice of 6 items per person for all guests \$6.50 per item

MENU ITEMS

-Chicken skewer with Thai Coconut Shooter soup

-Crispy fried curried squid

-King Island Brie with strawberries on a crispy toast

-Japanese Antipasto (Variety of sushi)

-Bocconcini & Cherry Tomato Skewers

-Barbecue Vegetable Kebab

-Chicken Pate on Cracker

-Pink Roast Beef with Horseradish

-Satay Beef or Chicken

-Seafood Spring roll

-Barramundi Fish Cocktail

-Thai fish cakes

-Chicken Asparagus Vol-au-Vent

-Double roast Pork belly Served with Apple Jam

-Crispy warm Camembert, Served with cranberry Sauce

-Bruschetta topped with Tomato Basil

-Freshly Shucked Rock Oyster with Bloody Mary Shot

-Premium Sydney Rock lobster (Natural, Mornay or Kilpatrick)

-Steamed Pacific Oyster with XO sauce

-Smoked Salmon crepe, served with Cream Cheese, Avocado

-Beef San Chow Bow

-King Prawn Cocktail, served with fruit

-Coconut King Prawn Cutlet

-Rockmelon wrapped in Prosciutto

-Salt and Pepper squid

-Slow cooked skirt steak on a bed of pickled vegetable and herbs

-Steamed Scallop with ginger shallot sauce

-Roast Peking Duck, Wrapped in crepes with cucumber and shallot

-Fish Tacos (Crispy taco shell, salmon sashimi cured in tequila served with caramelized onions & avocado)

Tablecloths and napkins are not included as this menu is designed as a cocktail party menu. Tablecloths and napkins are available with additional charge of \$3 per person





BBQ BUFFET MENUS

Served in chafing dishes Tablecloths and napkins included

BBQ BUFFET

\$28.00 per person

Fresh bread roll and butter

Premium Beef Sirloin Steak with fried onions

Thai chicken fillet

Baby spinach, feta cheese and crispy kumara salad

Caesar salad with crispy bacon and parmesan cheese

Chef's salad

Chips and condiments

Your choice of: Gourmet Sausages, Steamed Dim Sims Or Spring Rolls

BBQ SURF & TURF BUFFET

\$45.00 per person

Fresh bread roll and butter

Premium Beef Sirloin Steak with fried onions

Thai chicken fillet

Grilled Barramundi

Grilled King Prawns

Chips and condiments

Baby spinach, feta cheese and crispy kumara salad

Caesar salad with crispy bacon and parmesan cheese

Chef's salad

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ROAST MENU

Buffet style, served in chafing dishes Minimum order 40 people \$45 per person Tablecloths and napkins included

Fresh bread roll and butter

ROAST OPTIONS Select 3

Roast Pork Roast Beef Roast Lamb Roast Chicken Thai style Chicken Fillet Honey Baked Leg Ham

Seasonal Vegetables Roast chats potato or chips Roast pumpkin

DESSERT Select 2

Mud Cake Chocolate Mousse Cake Tiramisu Cake Carrot Cake Orange Poppy Seed Cake Fruit Salad





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INTERNATIONAL SMORGASBORD MENU

MINIMUM ORDER OF 50 PEOPLE

Full Buffet

Choice of 9 hot dishes, 6 cold dishes and 4 desserts Served with fresh bread roll, and includes self service coffee and tea

\$48.00 per person

Starters

(Select 2 for Full Buffet or 1 for Small - Beef or Vegetanian spring rolls

-Dim Sim (Steamed or Fried)

-Hot & Spicy Chicken Wings

Western Dishes

(Select 2 for Full Buffet or 1 for Small

-Fried Wonton

-Calamari Rings

-Fish Cocktails

-Chicken Satay

-Beef Dumplings

-Garlic Mussessiffet)

-Chicken a La King

-Chicken Chasseur

-Beef Bourguignon

-Seafood Marinara -Hungarian Goulash

-Pepper Steak

-Beef Lasagne

-Moussaka

- Tortellini

-Chicken Nuggets

Small Buffet

Choice of 6 hot dishes, 3 cold dishes and 2 desserts Served with fresh bread roll, and includes self service coffee and tea

\$40.00 per person

Asian Dishes

- (Select 2 for Full Buffet or 1 for Small
- -Mongolian Landfet)
- -Stir Fried Combination (chicken,
- beef & seafood) With vegetables
- -Sweet & Sour Pork
- -Braised Beef with Black Bean Sauce
- -Thai Curry Chicken
- -Lemon Chicken
- -Whole bbq duck
- -Chinese BBQ Pork
- -Steamed Fish Fillet with Ginger

Shallot Sauce

Carvery

(Select 1)

- -Roast Chicken
- -Roast Pork
- -Roast Lamb
- -Roast Beef
- -Honey Baked Leg Ham

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SMORGASBORD MENU CONT'D

Vegetables

(Select 1)

- Stir-fried seasonal Vegetables -Honey Carrots
- -Green Peas
- -Butter Corn
- -Steamed Baby Bok Choy
- -Steamed Broccoli

Rice & Potato Dishes

(Select 1)

- -Boiled Rice
- -Special Fried Rice
- -Mashed Potato
- -Roast Potato
- -Roast Pumpkin
- -Chips
- -Potato Wedges

Cold dishes

- -Roast Beef Salad
- -Baby Beetroot Salad
- -Caesar Salad
- -Chicken Caesar Salad
- -Chef Salad
- -Chicken Salad
- Coleslaw Salad
- -Garden Salad
- -Greek Salad
- -Leg Ham Salad
- -Melon Salad with honey and
- sesame
- -Mixed Bean Salad
- -Gourmet Style Potato Salad (sweet potato, coriander and sweet chili sauce)
- -Rice Salad
- -Tuna Fish Salad
- Waldorf Salad
- -Seafood Salad
- -Prawn Salad
- -Paw Paw Salad
- -Asian style rice noodle salad -

Creamy Basil Pasta Salad

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SMORGASBORD MENU CONT'D

Desserts

(Select 4 for full buffet or select 2 for small buffet)

-Baked CheeseCake

- -Crème Caramel
- -Jelly with Cream
- -Bread and Butter Pudding
- -Fresh Fruit Salad
- -Chocolate Mousse
- -Pavlova
- -Blackforest cake
- -Carrot Cake
- -Orange Poppyseed Cake
- -Apple Strudel
- -Mud Cake
- -Lemon Meringue Pie
- -Strawberry Gateau
- -Sticky Date Pudding
- -Fruit Tart
- -Tiramisu
- -Portuguese Tarts
- -Passionfruit Cheesecake
- -Lemon Curd Tart
- -Apple Crumble

Gluten free cakes available!

Should you wish for freshly brewed barista coffee, this can be ordered from the bistro and added to your bill.

Table cloths and napkins are also included with this menu

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BANQUET MENU

<u>2 Course menu (2 options)</u>

With choice of 2 main and Dessert meals Alternate drop \$50 per person

2 Course menu (3 options)

With choice of 3 main and dessert meals The number of each meal must be

confirmed prior to the function date.

\$55 per person

3 Course menu (2 options)

With choice of 2 entrees, main meals and desserts Alternate drop \$60 per person

3 Course menu (3 options)

With choice of 3 entrees, main meals and desserts. The number or each meal must be confirmed prior to the function date \$65per person

Entree

Fresh bread roll with butter-included in all banguet menus

ΜΔΙΝ

Grilled Angus Beef sirloin steak (Pink) Served with mashed potatoes, vegetable bouquet and ius

Pumpkin Goat Cheese tart Served with tomato coulis

Mini Gourmet oxtai

served with vegetables and jus (GF)

Double cooked pork belly

with apple chutney and baby mesclun salad

Sea scallops

Served with slow cooked beef cheek and braised cabbage

King prawns and Avocado Salad

With hollandaise sauce

Crispy Vegetarian lasagna

Chicken vol-au-vent

Braised chicken, asparagus, cheese and mesclun salad

Thai Beef Green Papaya Salad

With bean sprouts and Thai chilli dressing

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16 hr Slow cooked beef short ribs (deboned) Served With mashed potatoes, seasoned vegetables

and port jus

Lamb shank

Served with mashed potatoes, seasoned vegetables and lamb jus

Grilled wild barramundi fillet

Served with Pearl couscous, seasoned vegetables and seafood veloute sauce

Poached coconut chicken breast

Guangdong style sauce with chilli, garlic, coriander and ginger

Grilled Salmon Fillet (Pink)

On a bed of summer bean salad (black bean, corn, avocado, rice and red kidney beans) with lemon sauce

Stuffed baked eggplant

With seasoned vegetables on a bed of couscous served with tomato coulis

Poached stuffed chicken breast

with ricotta cheese, onion, garlic and pimento with vegetable bouquet and hollandaise sauce

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BANQUET MENU CONT'D

Dessert

Cream Caramel With fresh cream and fruit

Yoghurt Pannacotta Served with berry coulis

> **Tiramisu Trifle** Served with cream

Sticky date pudding Served with butterscotch sauce and fruit garnish

Summer Berry Trifle

Layers of berries, sponge cake, whipped cream, custard and cookie crumble

Pavlova Served with fresh fruit, cream and passionfruit sauce

> **Lemon lime tart** Served with ice cream

SELF-SERVICE COFFEE AND TEA









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SIDE DISHES/ EXTRAS

A VARIETY OF DISHES TO BE ENJOYED BEFORE OR AFTER YOUR PARTY OR ORDER THEM AS SUPPLEMENTARY DISHES.

Canapées

1/2 hour (Chef's selection) \$10.00 per person

Gourmet BBQ Sausages Rolls

served with lettuce, tomato, onions \$8.00 per sausage (minimum of 20 people)

Sandwich

with tasty Cheese, ham, lettuce and tomato \$7

Bacon Egg Roll

With your sauce of choice of sauce \$9.00

Dip Platter

Choice of 2 dips (Guacamole, sun dried tomato, smoked salmon, beetroot, hummus or per special request) Served with carrot sticks, celery, broccoli, crackers, rice crackers \$60.00 per platter

Cheese Platter

Variety of international cheese (camembert, brie, blue cheese, etc.) served with crackers and fruits \$ 80.00 per platter

Fruit Platter

Seasonal variety of fruits \$60.00 per platter

CAKES AND DESSERTS

Desserts

(Please refer to the Smorgasbord Menu for a list of Dessert Dishes) \$8 per person per item

Slab Cake

(30 cm x 40 cm, for 30-40 people) Carrot Cake, Mud Cake, Black Forest Gateau, Orange Poppy seed Cake, Cheese Cake, Chocolate mousse cake \$180.00 each

Round Cake (10 inches) \$80.00 each

Ice Cream Cake Upon request

Special Birthday message on cake additional \$5.00

Self-service Coffee and Tea \$3 per person

Special shaped cakes available.

Please contact us to see some samples.

Special Themed Cake

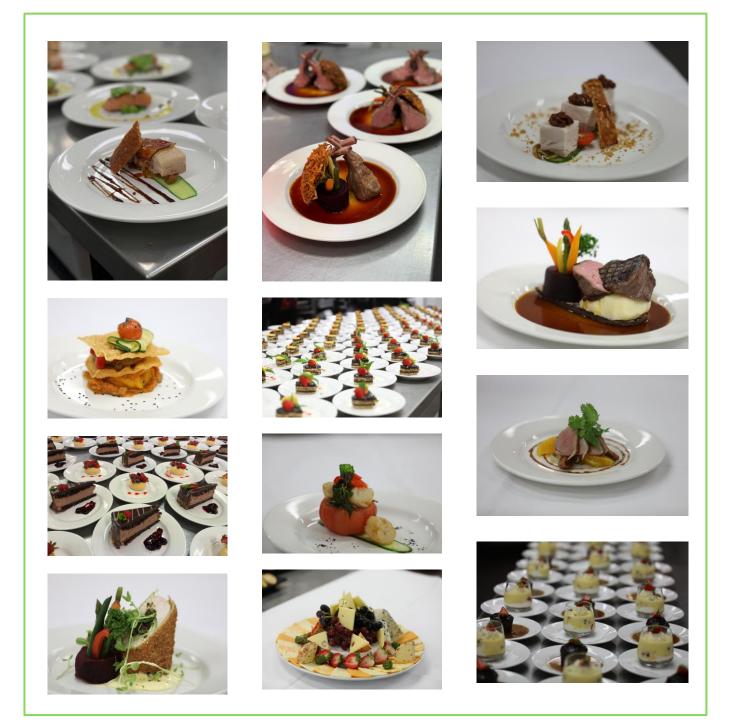
We can organize a beautiful personalized themed cake for you. Please contact us.

Our cakes prices do not include service charge. \$ 0.50 per person extra charge for any cake to be cut and served by our staff, or \$ 2.50 per person extra charge for our cake to be served with ice cream and cream.

Own cake surcharge

\$ 2.50 per person including ice cream and cream

GALLERY



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