



Bistro Thirty Seven Catering Menu

Our in-house catering, Bistro Thirty Seven, offers you an exceptional level of presentation & service at an affordable price.

Whether it be a boardroom lunch, presentation, cocktail or birthday party, wedding or formal dinner, we look forward to assisting you in designing an individual menu to suit your style & budget.

*The following options are only a guideline;
fixed budget catering for your event can also be arranged.*

COCKTAIL MENU

3 Options \$11.50/person
5 Options \$19.00/person
7 Options \$26.00/person
Additional Option \$3.50/person

Smoked Salmon, Avocado Mousse and Orange Wrap
Crumbed Fish Balls with Napolitana Sauce
Galliano Chicken Risotto (Graze Risotto)
Stuffed Mushrooms (Vegetarian)
Beef Fillet with Chimmichurri & Pickled Onion
Mini Mexican Pulled Pork or Chicken Tacos
Mini Chevape (European Skinless Sausage) Sliders
Lemon Pepper Squid with Smoked Paprika Aioli
Mixed Mini Bruschetta
Grilled Chorizo with Balsamic and Tomato Reduction
Spring Rolls
Vegetable Samosas
Dim Sims
Battered Fish Pieces
Meatballs

PLATTERS

All Platters Serve 10 People

Cold Platters

Antipasto Platter \$85.00
Cheese Platter \$65.00
Dips and Toasted Sourdough \$50.00

Hot Platters

Mixed Party Platter; Party Pies, Sausage Rolls, Spring Rolls, Samosas, Pastizzi
100 Pieces - \$75.00
200 Pieces - \$130.00

Deluxe Antipasto Platter; Mixed Bruschetta, Pan Fried Olives, Lemon Pepper Squid, Mini Mexican
Chicken Taco's, Meatballs
50 Pieces - \$85.00
100 Pieces - \$150.00

Dessert Platters

Fruit Platter \$55.00
Cheese & Fruit Platter \$75.00
Mixed Gourmet Tarts & Slices \$65.00

FORMAL DINNERS

*Up to 30 people, choose 1 options below
30 + people, choose 2 options for alternate drop*

Pricing

1 Course (Main) - \$25.00
2 Courses (Entrée + Main) - \$35
3 Courses (Entrée + Main + Dessert) - \$50

Starters

Platter of starters available for an additional \$5 per person
(Tomato Bruschetta, Mushroom Bruschetta, Drips & Sourdough)

Entrée's

Lemon Pepper Squid w/ Rocket Salad & Smoked Paprika Garlic Aioli
Mini Mexican Shredded Chicken Soft Shell Taco w/ Salsa
Stuffed Field Mushroom with Balsamic Glaze
Chevape (European Skinless Sausages) with Cabbage Salad

Mains

Grilled or Crumbed Chicken w/Scaloppini Sauce and Mash & Seasonal Vegetables
Scotch Fillet Steak w/ Mash & Seasonal Vegetables
Barramundi Fillet w/ Prawn and Bacon Mash
Chicken Risotto

Dessert

Mini Oreo Tart
Frangipani & Pear Slice
Mini Banoffee Tart
Vanilla Slice
White Chocolate Cheesecake

Gluten Free Options Available

Pricing available on request if there is a specific meal you would like.

BUFFET

Adults \$45.00 per person
Kids (Under 12) \$18.00 per person

*Select 6 Main Meal Choices
2 Salad Choices*

Main Meals

- Chicken Snitzel with Cream Sauce
- Tomato & Basil Pasta
- Chevape – Skinless European Sausages
- Marinated Grilled Check Breast
- Minute Steaks
- Grilled Baby Octopus
- Lemon Pepper Squid
- Beer Battered Fish Pieces
- Satay Chicken Skewers
- Warm Cous Cous
- Fried Rice
- Creamy Chicken and Mushroom Pasta
- Grilled Barramundi
- Honey Soy Glazed Atlantic Salmon
- Seafood Paella
- Chicken Risotto
- Beef Lasagne
- Vegetarian Lasagne
- Spinach and Ricotta Cannelloni
- 4 Cheese Ravioli

Salads

- Peppered Rare Beef Salad
- Garden Salad
- Pasta Salad
- Cabbage Salad
- Potato Salad
- Crunchy Noodle Salad
- Greek Salad
- Rice Salad

Bread Rolls

Tea and Coffee

SEMINAR PACKAGES

We also offer a selection of options for our corporate functions; training, seminars and presentations.

Sweet Options
(Morning and/or Afternoon Tea, all freshly baked)

Scones w/Jam & Cream (1 scone/person)	\$3.00/person
Platter of Assorted Cakes & Slices (2 pieces/person)	\$5.50/person

Savoury Options
(Lunch, Light Refreshments)

Mixed Sandwich Platter (1.5 sandwiches/person)	\$5.50/person
Mixed Wrap Platter (1 wrap/person)	\$7.50/person
Mixed Sandwich & Wrap Platter (1.5 pieces/person)	\$8.90/person

Tea & Coffee Station
(Light Refreshments)

Tea & Coffee Station	\$2.50/person
Tea & Coffee Station w/Biscuits	\$3.50/person

DRINK PACKAGES

Along with the option of a bar tab, we offer three drink packages to help to suit every budget and occasion. Each package is priced for unlimited service for a 5-hour function

Standard \$28 pp.	Standard + \$40pp.	Premium \$59pp.
House Wine – Chardonnay, Sauvignon Blanc, Moscato, Sparkling, Cabernet Merlot, Cabernet Shiraz, Shiraz.	House Wine	House Wine + a Range of Premium Selection (available on request)
Tap Beer	Tap Beer	Tap Beer
Soft Drink	Strongbow Ciders	Full selection of Ciders
Juice	House Spirits – Kensington Gin, Ice Vodka, Muirheads Scotch, Kentucky Bourbon, Bacardi, Captain Morgan's Spiced Rum.	Full selection of Bottled Beer
	Soft Drink	House Spirits
	Juice	Premium Spirits – Johnnie Walker Red Label, Tanqueray Gin, Jack Daniels', Grey Goose Vodka, Midori, Malibu, Tia Maria, Kahlua, Bundaberg Rum, Southern Comfort, Canadian Club , Baileys
		Soft Drink
		Juice