



## CATERING PACKAGE 2022

### COVID-19

Due to the constantly changing environment, we may have to adapt any menu or procedure at any time.

### Meetings and Breaks

#### Breakfast \$17 per person

Includes Kicking Horse coffee, Mighty Leaf tea and water

Upgrade to a fresh fruit juice bar for \$2 pp

#### Healthy start Breakfast

Eagle Ranch Parfait. Seasonal fruit, Greek yoghurt, house made granola, maple syrup

Freshly baked pastries and breads

Fresh fruit cup

#### Coffee break \$10 per person

Includes Kicking Horse coffee, Pure Leaf teas, iced water, house baked cookies and mini pastries.

Platters of fresh fruit can be added at an extra cost of \$6 per person.



Light lunch     \$25.00 per person     Minimum 12 people

- Assorted sandwiches and wraps
- Fresh Caesar salad with traditional dressing, Grana Padano and roasted garlic sourdough crumble
- Fresh tomato and roasted beet salad with seasonal dressing, Happy Days goat feta, fresh mint, red onion and toasted pumpkin seeds
- Seasonal fruit platter

Enhance your dessert experience with a selection of imported and domestic cheeses served with crackers, pickles and preserves     \$6.00 pp

Lunch A La Carte     Minimum 12 ppl \$32.00 pp

First course; please choose **one** from below

Carrot, coconut and lemon grass soup, cilantro oil and toasted coconut (vg/gf/df)

Eagle Ranch Waldorf Salad of endive, smoked Gorgonzola, candied walnuts, house preserved grapes, celery and apple with an avocado goddess dressing

Second; please choose **one** from below

Steak frites; locally sourced beef, matchstick fries, café du Paris butter

Miso roasted salmon, chilled soba noodle salad, spicy peanut sauce, fried tofu, cucumber, peppers and herbs

*If you require dessert choices for lunch, please inquire*



## Eagle Ranch BBQ Lunch Packages

(minimum 16ppl)

Served on Rustica Patio (weather permitting). This option requires \$500 room rental

Served with family style salads and accompaniments

BBQ Lunch Pack A \$27.50 pp

- Slow roasted Reserve Angus sirloin (vegetarian alternative available on request)
- Harissa marinated Rosstown chicken thighs
- Seasonal speciality sausages

BBQ Lunch Pack B \$32.50 pp

- Citrus glazed Rosstown chicken breast
- House-smoked St Louis bacon Ribs
- Chili miso glazed prawns

## Dinner and Receptions

Dinner a La Carte option A; three courses \$65.00 pp minimum 20 ppl

Extra selections can be added at a cost of \$5.00 pp

First Course; Please choose **one** from below

Carrot, coconut and lemon grass soup, cilantro oil and toasted coconut (vg/gf/df)

Artisan romaine hearts, traditional garlic, lemon and anchovy dressing, roasted garlic crumble, shave Grana Padano

Eagle Ranch Waldorf Salad of endive, smoked Gorgonzola, candied walnuts, house preserved grapes, celery and apple with an avocado goddess dressing



Entrees; Please choose **one** from below

Smoked and roasted Rosstown Farm's half chicken, tomato, chipotle and tarragon vinaigrette

Pan roasted Oceanwise salmon, pea and mint crema

From the butcher's block. Ethically sourced beef, please enquire for market options (surcharges may apply)

Dessert; Please choose **one** from below

Lemon tart. Fresh curd, gluten free base, torched meringue (g/f)

Chocolate ganache, almond praline, lime, dried strawberries, burnt sugar (v/gf/df)

Eagle Ranch sticky toffee pudding, vanilla ice cream, salted bourbon caramel sauce

*Enhance your dessert experience with a selection of imported and domestic cheeses served with crackers, pickles and preserves \$5.00 pp*

**Dinner A La Carte four courses \$75.00 pp minimum 20 ppl**

**Extra choices can be added at a cost of \$5.00 pp**

Soup; please choose **one** from below

Carrot, coconut and lemon grass soup, cilantro oil and toasted coconut (vg/gf/df)

Cauliflower, ham hock and aged cheddar (gf) (available vegetarian)

Salads; please choose **one** from below

Eagle Ranch Waldorf Salad of endive, smoked Gorgonzola, candied walnuts, house preserved grapes, celery and apple with an avocado goddess dressing

Artisan romaine hearts, traditional garlic, lemon and anchovy dressing, roasted garlic crumble, shave Grana Padano



Entrees; please choose **one** from below

Smoked and roasted Rosstown Farm's half chicken, tomato, chipotle and tarragon vinaigrette

Pan roasted Oceanwise salmon, pea and mint crema

From the butcher's block. Ethically sourced beef, please enquire for market options (surcharges may apply)

Dessert; Please choose **one** from below

Lemon tart. Fresh curd, gluten free base, torched meringue (g/f)

Chocolate ganache, almond praline, lime, dried strawberries, burnt sugar (v/gf/df)

Eagle Ranch sticky toffee pudding, vanilla ice cream, salted bourbon caramel sauce

*Enhance your dessert experience with a selection of imported and domestic cheeses served with crackers, pickles and preserves \$5.00 pp*

## Eagle Ranch BBQ Dinner Packages

(minimum 20ppl)

Served on Rustica Patio (weather permitting). This option requires \$500 room rental

Served with family style salads and accompaniments

Both options include dessert

BBQ Dinner Pack A \$55 pp

- Citrus glazed Rosstown chicken breast
- Tandoori leg of lamb
- Chili miso glazed prawns

BBQ Dinner Pack B \$65 pp

- Our famous house-smoked Angus brisket
- Chili miso jumbo prawns
- Sherry maple glazed lamb chops



Dessert (please choose one from below)

- Rum and black pepper roasted whole pineapple, vanilla ice cream
- Pimms jelly trifle

## Hors d'oeuvres and Receptions

Sold by the dozen with a minimum of two dozen per selected item.

Eagle Ranch Oyster Bar; please contact our Catering department to find out more!!

Cold Hors D'oeuvres \$45 per dozen

Eagle Ranch devilled eggs.

Heirloom tomato and bocconcini brochette with pesto.

Smoked Gorgonzola on melba toast with onion marmalade and candied walnuts

Whipped smoked salmon, lemon and dill mousse on crostini.

Poached prawns with roasted garlic and lemon mayonnaise.

Hot Hors D'oeuvres \$45 per dozen

Jumbo prawn corn dogs with sweet chilli vinegar.

Vegetable samosas with mango chutney

Wild mushroom arancini with blue cheese crema.

Indonesian chicken satay with peanut sauce.

**Platters all require a minimum of 20ppl**

Local charcuterie served with house pickles and preserves. \$19.00 per person

Assorted chilled cured, cooked, and smoked seafood. \$23.00 per person

Seasonal fruits and berries \$12.00 per person

Domestic and imported cheeses \$15.00 per person

Vegetable crudité & dips \$12.00 per person

Selection of mini desserts, pastries and baked goods \$7.00 per person