



MENU PACKAGES

March 2019

Packages catered by My Rainbow Café

Breakfast Buffet

Morning Tea / Afternoon Tea

Savoury Platters

Lunch Buffet

Canapé Party

Dessert Bar / Candy Bar

Packages catered by D'vine Catering & Events

Alternate Drop Set Menus

Dinner Buffet

Banquet

Breakfast Buffet



TRADITIONAL BREAKFAST BUFFET

Crispy bacon
Creamy scrambled eggs
Oven baked tomatoes
House made crusty bread rolls

Chilled orange & apple juice
Freshly brewed tea

add: Your choice of Espresso coffee

LIFESTYLE BREAKFAST BUFFET

Crispy bacon
Creamy scrambled eggs
Oven baked tomatoes
Grilled mushrooms
House made crusty bread rolls
Cereal selection with milk and yoghurt
Freshly cut seasonal fruits
Honey & Fruit jam

Chilled orange & apple juice
Freshly brewed tea
Your choice of Espresso coffee

BIG BREAKFAST BUFFET

Crispy bacon
Beef chipolata sausages
Creamy scrambled eggs
Grilled mushrooms
Oven baked tomatoes
House made baked beans
House made crusty bread rolls
Cereal selection with milk and yoghurt
Freshly cut seasonal fruits
Honey & Fruit jam

Chilled orange & apple juice
Freshly brewed tea
Your choice of Espresso coffee

Lunch Buffet



BAKER'S BUFFET

Option 1

Chicken-mushroom-leek pie
Chickpea and pumpkin salad
Garden salad
Fruit platter

Option 2

Cheese bread sandwich – ham and tomato
Beetroot and feta salad
Garden salad
Fruit platter

Option 3

Cold meat and cheese platter
Wombok and fried noodle salad
Garden salad
Fruit platter

CHEF'S BUFFET

Option 1

Honey-soy-chili chicken breasts
Herbed roasted potatoes
Chickpea and pumpkin salad
Garden salad
Fruit platter

Option 2

Italian lamb meatballs in red wine sauce
Herbed spaghetti
Spinach-beetroot-pea minted salad
Garden salad
Fruit platter

Option 3

Thai beef curry with potatoes
Jasmine rice
Wombok and fried noodle salad
Garden salad
Fruit platter

GOURMET BUFFET

Option 1

Chinese five-spice roasted pork belly
Herbed roasted potatoes
Spinach-beetroot-pea minted salad
Wombok and fried noodle salad
Garden salad
Fruit platter

Option 2

Grilled Atlantic salmon w/mango glaze
Orange couscous
Rocket-pear-walnut salad
Chickpea and pumpkin salad
Garden salad
Fruit platter

Option 3

Ginger-coriander-chili chicken breasts
Roasted vegetables with chat potatoes
Beetroot and feta salad
Chickpea and pumpkin salad
Garden salad
Fruit platter

Savoury Platters



Platter can be prepared for 6 persons minimum.

If you wish to serve less food only as a light snack, more persons can share the platter.

LIFESTYLE SAVOURY PLATTER (as lunch)

Vegetable frittata
Rice noodle spring roll
Cheese bread sandwich - ham and tomato
Cheese bread sandwich - roasted vegetables
Trio of dips with freshly cut vegetables
House baked crackers

COLD MEAT PLATTER (as lunch)

Sliced ham
Sliced salami
Sliced BBQ chicken breasts
Hard boiled eggs
Antipasto mix
House baked banquette bread rolls

CHEESE, FRUIT, ANTIPASTO PLATTER (nibbles)

Selection of cheese
Antipasto mix
Freshly cut fruits
House baked crackers

BAKER'S SAVOURY PLATTER (nibbles)

Assorted savoury pastry
Mini sausage roll
Open mini sandwiches
Vegetable frittata
House made tomato relish and chili jam

Morning & Afternoon Tea



MUFFIN BREAK

Mini muffin
Open mini sandwich

MORNING TEA

Open mini sandwich
Assorted sweet pastries
Fruit platter

BIG MORNING TEA

Open mini sandwich
Mini sausage roll
Scones or Brioche with cream and jam
Mini muffin
Fruit platter

AFTERNOON TEA

Mini savoury pastry
Assorted mini dessert
Fruit platter

BIG AFTERNOON TEA

Mini sausage roll
Mini open sandwich
Two assorted mini savoury pastries
Scones or Brioche with cream and jam
Three assorted mini desserts

VINTAGE SETUP HIGH TEA

Mini sausage roll
Mini open sandwich
Two assorted mini savoury pastries
Scones or Brioche with cream and jam
Three assorted mini desserts

AFTERNOON DESSERT

Assorted mini desserts
Freshly brewed tea

TEA, INSTANT COFFEE, WATER, MINTS

Continuous service during the event

Dessert Bar / Candy Bar



DESSERT BAR

Something little for everyone's sweet tooth.
Let us surprise your guests with a collection of divine flavours, colours and sizes.
Every guest gets 3 mini desserts (mini cake, mini dessert, macaron/meringue).



Chocolate cheesecake
Mango cheesecake
Raspberry cheesecake
Chocolate mousse cake
Choco-raspberry mousse cake

Choco-strawberry torte
Strawberry-pineapple torte
Hummingbird cake
Honey-nutella cake
Key lime pie

Coconut roulade
Mini Pavlova
Chocolate Brownie
White choc Blondie
Cherry ripe

Vanilla cannoli
Chocolate puffs
Caramel puffs
Macarons assorted flavors
Meringues assorted flavors

CANDY BAR

If you are looking for something different and fun, then Candy Bar is the perfect idea.
The concept is well received no matter what the event and no matter what the age group.
Every guest gets macaron/meringue, mini dessert and lollies.

Canapé Party



**Create your menu from a variety of hot-cold-vegetarian-gluten free nifty nibbles.
8 – 10 – 12 items are recommended for a Canapé party.**

Mini sausage rolls (beef, chicken, pork, lamb)	Hot		Creamy feta-beetroot cups	Cold	V
Prosciutto-wrapped grissini	Cold		Vegetable frittata	Cold	V, GF
Caprese on crispy bread (boconcini, basil pesto, cherry tomatoes)	Cold	V	Quinoa blue cheese and ricotta tartlets w/ roasted pumpkin	Hot	V, GF
Lamb meatballs w/chilli jam	Hot	GF	Bacon jalapeño mushroom cheese bombs	Hot	
Rice noodle vegetable spring rolls	Cold	V, GF	Cajun chicken skewers	Hot	GF
Scallops in crusty bread roll shells	Cold		Pumpkin and feta tartlets	Hot	V
Mini open sandwiches	Cold		Sweet chilli prawn skewers with pineapple	Hot	GF
Mini beef burgers	Hot		Stuffed mushrooms with truffle vegetable salsa	Hot	V
Seafood marinara in shortbread shells	Hot		Mini lamb kebabs with minted yoghurt	Hot	GF
Half-shell scallops w/Mornay sauce	Hot		Mini fillet mignon skewers w/Hollandaise sauce	Hot	GF
Asian prawn dumplings with dipping sauces	Hot		Smoked salmon rosettes on rye w/herbed crème fraiche	Cold	

Banquet



Select 1 dish from each course. Simply choose your courses and they're brought to the table on platters by our friendly staff one course at a time.

This catering style suits tables with a minimum 6 guests per table and is ideal for promoting interaction and satisfying a wide range of both appetites and tastes. A great way of getting your guests to have fun, where the food service becomes part of the entertainment!

Banquet Course 1

- Antipasto platter
- Fresh seafood plate
- Free form Caesar salad
- Assorted breads & dips

Banquet Course 2

- BBQ'd tiger prawns served with garlic & chilli infused olive oil
- Grilled local fish served with rich tomato, olive & caperberry sauce
- Moroccan spiced chicken with herbed orange scented couscous
- Twice cooked crispy duck confit

Banquet Course 3

- Mint, oregano, lemon zest & thyme rubbed lamb rack
- Veal scaloppini with mushrooms & port
- Crispy twice cooked pork belly on apple compote
- Seared Tasmanian salmon with coriander & lime dressing

Banquet Course 4

- Rocket, watermelon & feta salad with a balsamic vinaigrette
- Shredded carrot, zucchini & raisins with citrus dressing
- Classic Greek salad with herb vinaigrette
- Classic potato salad with red onion, chives & garlic aioli dressing
- Spinach, feta and pinenut salad with balsamic reduction

**Banquet
Course 5**

- Chicken & basil pesto pasta with shredded parmesan
- Garlic & chilli prawn spaghetti with baby spinach
- Mushroom & truffle risotto with shaved parmesan
- Chicken and green pea risotto with shredded parmesan
- Pappardelle with red wine braised beef cheeks & gremolata

**Banquet
Course 6**

- Garlic and chilli black mussels with crusty bread
- Chicken coq au vin with button mushrooms & baby shallots, rosemary roasted potatoes
- Tempura whiting fillets with lemon, tartare sauce & crunchy chips
- Salt & pepper squid, tartare sauce & lemon

**Banquet
Dessert Course**

- Lemon curd tart with double cream
- Panna cotta served with mixed berry coulis
- Sticky date pudding served with butterscotch sauce
- Assorted petite desserts
- Seasonal fruit platter
- Aged cheeses, traditional accompaniments and savoury biscuits

Alternate Drop Set Menu



Choose any combination of; 2 starters and 2 mains or 2 mains and 2 desserts. Delivered to your table alternate drop style, you can add table shared salad or seasonal vegetables to your menu.

Alternate Drop Entrées

- Salt & pepper dusted crispy calamari
- Mushroom & truffle risotto with shaved parmesan
- Roasted butternut squash soup with sourdough croutons and fresh chives
- Caramelized onion, goat cheese and slow roasted tomato tart with balsamic reduction
- Grilled chicken satays with steamed jasmine rice & fresh coriander
- Slow roasted crispy pork belly with rustic apple sauce
- Free form classic Caesar salad
- Seared scallops with green pea puree & crispy prosciutto @ an additional \$3 per person

Alternate Drop Main Courses

- Oven roasted prosciutto wrapped chicken breast with orange & herb scented polenta finished with roasted red pepper sugo
- Crispy skinned fillet of Tasmanian salmon with smashed kipfler potatoes and hollandaise sauce
- Pan fried fillet of locally caught barramundi with roasted sweet potato, crushed minted peas & brown caper butter
- Moroccan spiced rack of Tasmanian lamb with date, apricot & toasted almond couscous
- Chargrilled rib eye steak with garlic mashed potatoes, sautéed mushrooms and red wine sauce.
- Classic surf & turf. Seared eye filet & chargrilled local tiger prawns with truffled mashed potatoes & béarnaise sauce @ an additional \$5 per person
- Add table shared salad or seasonal vegetables @ \$3.50 per person

Alternate Drop Vegetarian options

- Spinach & ricotta ravioli with Mediterranean vegetables & garlic cream sauce
- Roasted butternut squash risotto with sautéed mushrooms
- Egg tagliatelle tossed with basil pesto & toasted pine nuts, shaved pecorino

Alternate Drop Desserts

- Lemon curd tart with double cream
- Individual Pavlova with berry compote and whipped cream
- Sticky date pudding served with butterscotch sauce
- Assorted petite desserts
- Seasonal fruit platter
- Aged cheeses, traditional accompaniments and savoury biscuits

Alternate Drop Children's options

- Chicken nuggets & chips
- Spaghetti bolognese
- Calamari & chips

Dinner Buffet



With this option we set up a serving station with your choice of meats, salads and vegetables, where you and your guests walk up to the buffet and are served by our friendly staff.

Salad Menu

- Mixed greens with vinaigrette
- Moroccan chickpea salad
- Mediterranean couscous
- Spinach & pine nut
- Watermelon, rocket & feta
- Thai style noodle salad
- Classic potato salad
- Pesto pasta salad
- Carrot, coconut & orange
- Classic Greek salad
- Creamy coleslaw

Buffet Menu 1

- Roasted root vegetables
- Your choice of 6 salads
- Sliced smoked leg ham
- Fresh local tiger prawns
- Assorted freshly baked bread rolls

Buffet Menu 2

- Whole roast leg of pork, apple compote & pan jus
- Steamed market vegetables
- Roasted root vegetables
- Thai chicken curry with steamed jasmine rice
- Your choice of 6 salads
- Sliced smoked leg ham
- Fresh local tiger prawns
- Chilled local bay bugs
- Assorted freshly baked bread rolls

Buffet Menu 3

- Whole roast pig w/ crispy crackling and apple compote Or
Roast rib of beef with horseradish sauce & pan jus
- Steamed market vegetables
- Roasted root vegetables
- Your choice of 6 salads
- Sliced smoked leg ham
- Fresh local tiger prawns
- Fresh natural oysters
- Chilled local bay bugs
- Assorted freshly baked bread rolls
- Australian cheese platter with traditional accompaniments
- Seasonal fruit platter