



# Creative Catering

## Introducing Creative Catering by...

The Sebel Cairns Hotel, our goal is to offer the discerning client the best possible catering service available within the Cairns area. With over twenty years experience & an outstanding local reputation for quality food, products & service.

We have an extensive range of resources & a wealth of knowledge that will assist event planners & organizers in providing a truly memorable experience.

Our relationship with our clients is very important to us. We will work closely with you to create the perfect catered menu & event for you & your guests.

We cater for all types of events large & small, fully serviced or 'drop off' catering & have an extensive range of menus to choose from.

All menus can be adapted to your requirements, please do not hesitate to ask our sales consultant.

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# Coffee Breaks / M&A Teas

## Sweet & Savoury

Double Chocolate Lamingtons

Mini Blue Berry & Sour Cream Muffins

Chocolate Friande with Nougat Crème

Exotic Fruit Salad Cups, Ginger Syrup

Double Chocolate Brownie

Prager Ham & Cheese Filled Croissants

Gourmet Mini Quiches

Goats Cheese & Buttermilk Mini Muffins

Smoked Salmon, Brie Cheese & Dill Toasted Baguettes

Chefs Selection of Cakes and Pastries

\$3 p/piece

15 pieces minimum on only 1 item

# Conference & Boardroom Catering

## Gourmet Sandwiches

*6 points per serve*

### Seafood

Smoked Salmon & Herbed Cream Cheese

Smoked Salmon, Guacamole & Watercress

Smoked Salmon, Brie & Horseradish

Tuna Nicoise, Olive & Mustard Butter

Shrimp, Cocktail Mayonnaise & Tomato

### Chicken/Turkey

Chicken, Dried Tomato & Basil Mayonnaise

Chicken, Avocado, Swiss Cheese & Tomato

Moroccan Chicken, Roast Capsicum, Eggplant Spread

Roast Chicken, Olive & Spanish Onion

Oven Baked Turkey, Cranberry & Cucumber

### Beef

Roast Beef with Mustard & Cornichons

Roast Beef, Pesto, Tomato & Red Onion

Roast Beef, Rocket, Tomato & Mustard Butter

Roast Beef, Sun Dried Tomato Spread & Gherkin

Beef Pastrami, Seeded Mustard & Spinach

### Ham

Honey Cured Leg Ham & Homemade Pickle

Smoked Ham, Swiss Cheese & Mustard

Smoked Ham, Swiss Cheese & Sun Dried Tomato Spread

Prager Ham, Rocket Lettuce, Gherkins & Pickles

Prager Ham, Swiss Cheese & Avocado Spread

# Conference & Boardroom Catering

## Gourmet Sandwiches cont

### Vegetarian

Jarlsberg Cheese, Basil & Sun Dried Tomatoes

Swiss Cheese, Sun Dried Tomato & Rocket

Grilled Zucchini, Spinach & Hummus

Tomato, Bocconcini & Pesto

Roast Capsicum, Eggplant Caviar & Ricotta Cheese

\$12.50 per guest for up to 4 selections, 60 piece minimum

# Conference & Boardroom Catering

## Boardroom Gastronomic Baguette Package

### Selection 1

Sour Dough Roll with *1 per person*  
Chicken with Waldorf, Watercress Salad  
Honey Ham, Sun Dried Tomato Aioli & Cream Cheese  
Curry Spiced Grilled Vegetables with Hummus  
Fresh Fruit Selection  
Anzac Cookies *2 pieces per person*  
\$10 p/person, minimum of 15 pax

or

### Selection 2

Focaccia Bun with  
Prosciutto, Swiss Cheese & Sun Dried Tomato Spread  
Moroccan Chicken, Roast Capsicum, Eggplant Spread  
Roast Beef, Rocket, Tomato & Mustard Butter  
Platter of Australian Cheeses & Table Crackers  
\$12 p/person

or

### Selection 3

French Cob with *1 per person*  
Smoked Ham, Swiss Cheese & Sun Dried Tomato Spread  
Shrimp, Cocktail Mayonnaise & Tomato  
Satay Chicken, Grilled Zucchini & Watercress  
Assorted French Pastry Selection  
\$14 p/person

# Luncheon Menus

## Working Luncheon 1

\$25 per person

Assorted Dips including Hummus, Baba Ghanoush and Tzatziki with Deli Loaves and Rolls  
An array of freshly prepared International Food Platters

Chilled Honey Chicken with Sesame, Chilli and Basil

Thai 'Prawn & Fish' Salad with Crispy Noodles, Coriander, Coconut and Lime

Barbecued 'Shredded' Duck with Spring Onions, Cucumber and Hoisin Dressing

Greek Salad with pan-fried Haloumi and Lemon

Salad of Corn, Green Beans, Broccolini, Vietnamese Mint and Lemon

Sliced Seasonal Fresh Fruits

\*Minimum 15 Pax

## Working Luncheon 2

\$27 per person

An array of freshly prepared Antipasto Platters with Gourmet Breads

Smoked Salmon with Dill-Horseradish Cream and Capers

Prager Ham and Smoked Turkey, Grilled Vegetables and Olives

Peppered Beef Fillet with Crispy Onions and Mustard Pickle

Grilled Marinated Vegetables with Goats Cheese and Rocket Pesto

Sliced Seasonal Fresh Fruits

\*Minimum 15 Pax

# Luncheon Menus

\* minimum order 30 guests

\* includes chaffing dishes & serving utensils

## Working Luncheon 3

\$27 per person

Baskets of Gourmet Rolls

Caesar Salad with parmesan Cheese, Spanish Anchovies and Croutons

Roast Potato Salad with Chorizo Sausage, Parsley and Smoked Paprika

Tomato with Basil and Virgin Olive Oil

Assorted Quiche Selection (*served warm or cold*) including;

3 pieces per person

Asparagus & Cheddar Cheese

Spinach, Ricotta & Sun Dried Tomato

Gypsy Ham, Spinach & Roast Capsicum

Sliced Seasonal Fruit Platter

## Working Luncheon 4

\$27 per person

Baskets of Gourmet Rolls

Caesar Salad with Parmesan Cheese, Spanish Anchovies & Herb Croutons

Vine Ripened Tomatoes, Fresh Basil, Candied Olives & Virgin Olive Oil

Fusilli Pasta with Smoked Chicken, Olives, Mushrooms & Tomato Herb Oil

*Hot*

Breaded Salmon Escallops with Salsa Verde

Spinach & Ricotta Tortellini, Napolitana Sauce

Sliced Seasonal Fruit Platter

# Luncheon Menus

\* minimum 20 guests

## Plated Luncheon Selections

### Entree

Caesar Salad with Garlic Croutons, Parmesan & Anchovy Dressing

Salad of Sesame Chicken, Green Pawpaw, Egg Noodles & Coriander, Honey Dressing

Pressed Peking Duck Terrine, Mandarin Crêpes & Hoisin

Tasmanian Smoked Salmon, Wild Rocket, Herb & Potato Rosti, Crème Fraiche

Cajun Fried Squid Salad with Avocado, Parsley & Coconut, Chili Dressing

### Main Course

Grilled Chicken Breast on Salad of Rocket & Marjoram, Goats Cheese Filo

Baked Atlantic Salmon on Warm Salad of Middle Eastern Spiced Nicola Potatoes, Tzatziki

Green Chicken Curry with Coconut, Eggplant and Thai Basil\*

Grilled Barramundi Fillet, Parsley Nicola Potatoes, Asparagus & Lemon Aioli

Tandoori Chicken Breast, Mango Pickle, Cucumber Yoghurt and Pappadum

### Dessert

Baked Lemon and Lime Tart, Chantilly Cream, Raspberry Sauce

Tiramisu Semi Freddo, Almond Biscotti, Espresso Sauce

Milk Chocolate Mascarpone Tarte, Raspberry Reduction

Coconut Crème Caramel with Marinated Strawberries

Australian Cheese Selection with Dried Fruits, Fruit Jelly & Table Crackers

Three Courses            \$50 per person

Two Courses            \$40 per person

# Cocktail / Canapés Party

Selected Australian Premium Cheese Platter, Dried Fruits, Crisps & Gourmet Breads

\$8 per person

\* minimum 15 guests

## Dip Selection

Choice of Dips with Appropriate Accompaniments

Guacamole with Baguette Croûtons

Tarragon and French Onion with Vegetable Crudités

Eggplant Dip Baba Ghanoush Toasted Ciabatta

Olive Tapenade with Grilled Pita Crisps

Herb and Garlic Cream Cheese, Vegetable Sticks

Tzatziki with Spiced Bagel Chips

Choice of 2 Dips      \$6 per person

Choice of 3 Dips      \$8 per person

\* minimum 15 guests

# Cocktail / Canapés Party

## Canapés

Please make a selection of Canapés from the following

6 Canapés \$14 per guest

8 Canapés \$18 per guest

10 Canapés \$20 per guest

\* minimum 15 guests

## Cold Selection

Goat's Cheese Tartlet, Basil Crème Fraiche, Candied Olive

Tasmanian Brie Cheese, Chilli Plum Chutney on Walnut Toast

Black Olive and Thyme Croûton, Marinated Goats Cheese

Cajun Spiced Lamb on Olive Toasts, Hummus and Mint

Smoked Salmon Frittatas with Leek and Parmesan, Olive Tapenade

Thai Fish Cakes, Lime and Thai Basil Cream

Smoked Salmon Trout Mousse with Keta Caviar

## Hot Selection

Coral Trout Fingers, Citrus & Herb Mayonnaise

Vegetable Samosa with Cumin & Mint

Spicy Prawn Toasts, Ginger & Chili Jam

Lemongrass Prawns with Sweet Chili & Mango

Spiced Lamb Rissole, Walnut Pesto, Candied Lemon

Beef Satay's with Coconut & Peanut Sauce

Pancetta, Onion & Blue Cheese Tartlets

Chicken & Vegetable Curry Puffs, Mango Relish

Goats Cheese & Spinach Tarts, Caramelized Shallots

# Cocktail / Canapés Party

## Vegetarian Canapés

### *Cold*

Goats Cheese and Basil Roulade, Candied Olives

Asparagus Mille-feuille, White Truffle Dressing

Ratatouille and Goats Cheese Tartelette

Vegetarian Sushi Roll with Dipping Sauces

### *Hot*

Vegetable Spring Roll, Sweet and Sour Sauce

Caramelized Shallots and Spinach Tartelette, Basil Pesto

Field Mushroom Risotto Cups, Parmesan and Basil

Potato and Curried Lentil Samosa, Raita and Mango Chutney

# Private / Corporate Fine Dinning

## Entrée

Caesar Salad with Baby Cos, Reggiano Parmesan, Croûtons and Anchovy Dressing

Peppered Beef Tenderloin, Greek Salad, Lemon and Herb Dressing

Asian Style White Chicken Slaw, Vietnamese Mint, Noug Nam Dressing Δ

Salad of Smoked Chicken, Eggplant and Noodles, Sesame and Coconut Dressing Δ

Teriyaki Tasmanian Salmon, Sichuan Aubergine, Miso Mustard Sauce

Traditional Smoked Salmon, Dill-Potato Salad and Horseradish Cream

Oriental Chicken Salad, Avocado and Tomato Salsa, Blood Orange Oil Δ

Peking Duck Terrine, Chinese Water Crepes and Hoisin Sauce

Chilled Seafood Salad with Salmon Roe, Coconut-Coriander and Mango Dressing

Lightly Pan Seared Tuna Medallion, Grilled vegetables and Garlic Aioli

### *Vegetarian*

Tart of Vine Ripened Tomatoes & Red Peppers, Olive Tapenade & Basil Pesto

Press of Char Grilled Vegetables, Tomato & Basil Infused Jelly, Roast Hazelnut Vinaigrette Δ

Goats Cheese Tart with Caramelized Onions & Rocket

## Main Courses

Roast Fillet of Beef, Pumpkin and Sweet Potato Frits, Yorkshire Pudding, Béarnaise

Roast Beef Tenderloin, Sautéed Baby Spinach, Wild Mushrooms, Rossini Butter

Roast Fillet of Beef, Creamed Leek, Grilled Asparagus, Sauce Béarnaise

Rosemary Lamb Rack with Ratatouille Vegetables, Goats Cheese Polenta and Lamb Jus

Moroccan Spiced Chicken Breast, Currant and Pine Nut Farce, Sweet Potato Whip, Thyme Jus

Chermoula Marinated Chicken Breast, Mediterranean Salad, Garlic Fried Potatoes

Roast Barramundi Fillet, Basil Gnocchi, Asparagus and Champagne Sauce

Baked Fillet of Barramundi on Seafood Paella, Bell Pepper and Caper Salsa

Fillet of Tasmanian Salmon on Prawn Mash, Lardons, Chives and Shiraz Jus

Seared Coral Trout, Risotto of Prawns, Lemon and Chilli, Shallot and Dill Butter Sauce

## Desserts

Baked Lemon Cheese Cake, Seasonal Berry Compote, Orange Lace Biscuit

Chocolate Brownie, Hazelnut-Frangélico Anglaise, Tropical Fruit Crisps

Baked Lemon and Lime Tart, Chantilly Cream and Raspberry Sauce

Steamed Ginger Pudding, Butterscotch Sauce and Double Cream

Lemon Custard Pudding, Cherry-Port Compote, Double Cream

Premium Australian Cheese Selection with Dried Fruits, Nuts, Fruit Jelly and Crackers

Three Courses           \$60 per person

Two Courses            \$50 per person

\* minimum 20 guests

# Gourmet Barbecue Menus

## Barbecue Feast

Baskets of Gourmet Rolls with Butter

## Cold Selection

(Chefs Selection of Five Salads)

## Hot 'BBQ' Selection

Premium Tableland Beef Sirloin

Thai Marinated 'Boneless' Chicken Pieces

Grilled Reef Fish with Lemon Butter Sauce

Spicy Ground Beef Sausages

Roasted Nicola Potatoes, Rosemary & Garlic

Grilled Onions & Capsicums

### *Accompaniments*

Mustard, Tomato Sauce, Sweet Chilli Sauce

## Desserts

Tropical Fruit Selection (Platters)

45 per person

\* minimum 30 guests

\* includes chaffing dishes, bowls & serving utensils

# Gourmet Barbecue Menus

## Premium Barbecue Feast

Baskets of Gourmet Rolls with Butter

## Cold Selection

(Chefs Selection of Five Salads)

## Premium 'BBQ' Selection

Premium Tableland Beef Sirloin Steaks

Seared Prawns, Fresh Sage and Lemon

Barramundi Steaks, Cajun Spices and Lime Pickle

Lemon Chicken with Chinese Broccoli, Shallots and Ginger

Swiss Bratwurst Sausages with Caramelized Onions

Golden Potato Bake with Bacon, Chives and Cheese

## Dessert Selection

Specialties from our Pastry Shop including:-

Gâteaux, Cakes, Tarts, Miniature Pastries & Mousses

\$55 per person

\* minimum 30 guests

\* includes chaffing dishes, bowls & serving utensils

# Gourmet Barbecue Menus

## Australiana Barbecue Feast

Baskets of Gourmet Breads & Butter

Including: Damper, Pumpkin Scones & Walnut Bread

## Cold Selection

(Chefs Selection of Five Salads)

## Hot 'BBQ' Selection

Beef Tenderloin with Cabernet & Béarnaise Sauce's

Barramundi Steaks, Cajun Spice & Lime Pickle

Seared Prawns, Avocado, Honey & Macadamia Nut Salsa

Crocodile Satays with Sweet Chili-Lemon Myrtle Sauce

Kangaroo Fillet, Native Pepper-berry Sauce

Vegetable French Fries, Citrus & Garlic Mayonnaise

## Dessert Selection

Specialties from our Pastry Shop including:-

Lamingtons, Wattleseed Meringues, Apple Tarte Tatin,

Bread & Butter Puddings, Rhubarb Cheese Cake & Sticky Date Puddings

Filtered Coffee & Tea

\$60 per person

\* minimum 30 guests

\* includes chaffing dishes, bowls & serving utensils

# Dinning Buffet Casual & Formal

## Menu 1

Bake House Selection of High Tin Loaves & Dinner Rolls

### Cold Selection

(Chefs Selection of Five Evening Salads)

*Accompanied by assorted Vinaigrettes, Dressings & Dips*

### Main Affair

Harissa-Grilled Chicken with Eggplant and Vegetable Cous Cous

Roasted Tenderloin of Beef, Sautéed Mushrooms and Thyme Jus

Grilled Snapper Fillets, Crab Brandade and Seafood Béurre Blanc

Pappardelle tossed with Grilled Vegetables, Tomato and Spanish Chorizo

Panache of Seasonal Vegetables

### *Dessert Selection*

Selection of Pastries, Gaâteaux, Cakes & Tarts

Tropical Fresh Fruit Salad & Strawberries

Filtered Coffee & Tea

\$50 per person

\* minimum 30 guests

\* includes chaffing dishes, bowls & serving utensils

# Dinning Buffet Casual & Formal

## Menu 2

Bake House Selection of High Tin Loaves & Dinner Rolls

### Cold Selection

(Chefs Selection of Five Evening Salads)

*Accompanied by assorted Vinaigrettes, Dressings & Dips*

### *Main Affair*

Roast Beef Tenderloin, Potato & Horseradish Fritters, Peppered Cognac Jus

Baked Barramundi with Prawn Mousse, Bok Choy and Ginger

Pan-seared Chicken Breast with 'Mungalli Creek' Feta, Tomato and Olive Caponata

Lamb Kashmir Curry with Coconut Cream, Banana Chutney

Panache of Seasonal Vegetables

### *Dessert Selection*

Selection of Pastries, Gaâteaux, Cakes & Tarts

Tropical Fresh Fruit Salad & Strawberries

Filtered Coffee & Tea

\$55 per person

\* minimum 30 guests

\* includes chaffing dishes, bowls & serving utensils

# Dinning Buffet Casual & Formal

## Menu 3 - Carvery

Bake House Selection of High Tin Loaves & Dinner Rolls

### Cold Selection

(Chefs Selection of Five Evening Salads)

*Accompanied by assorted Vinaigrettes, Dressings & Dips*

### *Main Affair*

**Suckling Pig** Basted in Pineapple, Soy & Honey served with Apple & Walnut

*A Chef in full Uniform manning the Carvery Selection for your guests*

Baked Chicken Breast with Pancetta & Artichoke Farce, Green Pea Velouté

Grilled Barramundi with Potato & Smoked Cod Champ, Lemon-Caper Sauce

Paella of Squid & Grilled Prawns, Aioli & Basil Dressing

Roasted Root Vegetables Drizzled in Rosemary infused Olive Oil

### *Dessert Selection*

Selection of Pastries, Gaâteaux, Cakes & Tarts

Sliced Tropical Fresh Fruits & Strawberries

Filtered Coffee & Tea

\$60 per person

\* minimum 50 guests

\* includes chaffing dishes, bowls & serving utensils

# Buffet Option Selection

## **Iced Seafood Display**

Seafood Display of Trawler Prawns (3), Premium Oysters (2) & Shovel Nose Bugs (1) with appropriate Condiments

\$ POA

Iced Seafood Display can be limited to one, two or three items (as above)

\$ POA

## **Smoked Tasmanian Salmon & Gravalax Display**

Premium Tasmanian Salmon & Flavoured Gravalax served with appropriate Garnishes, Citrus Segments & infused Oils

\$ POA

## **Sushi & Sashimi Selection**

A Selection of Sushi & Sashimi including Tekka Maki, Kappa Maki, Salmon Sushi, Prawn Sushi, Oshinko, Soy & Wasabi

\$ POA

\*Chef will select from the Salad Directory to complement your Buffet.

## Chefs Salad Directory

Fusilli Salad with Tuna, Mozzarella, Basil & Vine Ripened Tomato  
Caesar Salad with Parmesan Cheese, Anchovies & Herb Croutons  
Duck Breast Salad with Bitter Greens, Mango, Roasted Pecan Nuts, Honey Ginger Dressing  
Nicola Potato Salad with Bacon, Chives & Creamy Pepper Dressing  
Sesame Chicken with Noodles, Chili, Lime & Crispy Shallots  
'Mareeba' Bush Tomatoes, Lemongrass Gazpacho, Candied Olives & Basil  
Farfalle Pasta with Marinated Shrimp, Red Thai Coconut Curry & Zucchini Strips  
Mixed Tableland Greens, Asparagus, Goats Cheese, Cajun Almonds & Orange Vinaigrette  
Roasted Potato Salad with Chorizo Sausage, Parsley & Smoked Paprika  
Greek Salad with Feta, Olives, Oregano & Fresh Lemon Vinaigrette  
Penne Pasta Salad with Grilled Vegetables, Marinated Olives & Garlic Aioli  
Roast Cajun Chicken, Preserved Lemon, Parsley, Bulghur & Sultanas  
Marinated Prawns, Piadini Bread, Dried Tomatoes, Rocket & Almond Dressing  
Grilled Field Mushroom & Herb Salad, Parmesan & Basil infused Virgin Olive Oil  
Tomato & Buffalo Mozzarella, Onion Chives & Balsamic Drizzle  
Californian Salad of Chicken, Sweet Corn, Spanish Onion & Tomato Creamy Mustard Dressing  
Sautéed Nicola Potato, Rocket & Parmesan Salad, Nutty Lemon Dressing  
Japanese Vegetable Salad with Nougat Dressing  
Mixed Leaves with Salad Sprouts, Italian Herbs & Creamy Pepper Dressing  
Vine Ripened Tomato, Persian Feta, Caper-buds & Milled Black Pepper  
Couscous Salad with Sultana, Toasted Pine Nuts, Preserved Lemon & Spanish Onion  
Smoked Chicken with Shimeji Mushrooms, Drunk Raisins & Pickled Rhubarb  
Vine Ripened Tomatoes, Fresh Basil, Candied Olives & Virgin Olive Oil  
Southern Gold Potatoes with Shallot & Rosemary Mayonnaise, Crispy Shallots  
Fusilli Pasta with Smoked Chicken, Olives, Mushrooms & Tomato-Herb Oil  
Panzanella Salad with Roast Chicken, Ciabatta Croutons, Paprika & Tarragon Vinaigrette  
Tuscan Style Bean Salad with Radicchio, Pancetta & Goats Cheese, Basil Oil  
Shredded Chicken Salad with Spinach, Persian Feta, Semi Dried Tomatoes & Basil  
Tossed Mixed Salad Greens with Italian Herbs & Balsamic  
Nicola Potato & Bean Salad with Semi Dried Tomatoes & Thyme

# Fishing Charter / Cruise Luxury Hampers

## Sea Safari

(Standard)

\$23 per person

Assorted Sandwiches            *6 points*  
Jarlsberg Cheese, Basil & Sun Dried Tomatoes  
Honey Cured Leg Ham & Home-made Pickle  
Oven Baked Turkey, Cranberry & Cucumber  
Potato Salad with Chives  
Mesclun Greens with Sprouts  
Banana Cake Slice / Anzac Biscuit  
Tropical Fruit Salad  
Fruit Juice

Plastic Plates & Cutlery Packs included

## Treasure Island

\$25 per person

### **Select One**

Californian Roll & Sushi Pack

or

Tandoori Chicken Salad with Mango Chutney

Farfalle Pasta Salad with Marinated Prawns  
Wild Rocket, Marinated Feta & Roast Pumpkin Salad  
Individual Cheese's with Table Crackers  
Banana Cake Slice/Anzac Biscuit  
Tropical Fruit Salad  
Fruit Juice

Plastic Plates & Cutlery Packs included

# Fishing Charter / Cruise Luxury Hampers

## Apollo Esky

\$70.00 per person

Seafood Platter of Prawns, Oysters, Shovel Nose Bugs & Smoked Salmon  
Served with Lemon & Cocktail Sauce

Farfalle Pasta with Shrimp, Red Thai Curry Dressing & Zucchini  
Turkey Breast Salad, Persian Feta, Hot Cherry Peppers, Preserved Lemon  
Classic Caesar Salad, Pancetta & Croutons  
Premium Cheese's with Table Crackers  
French Pastry Selection  
Dry Roasted Nut Packets  
Tropical Fruit Salad

1 Bottle of Champagne or 6 Crown Lagers

Plates & Cutlery Packs included