



Classic Flyers

Aviation Museum & Function Venue

Christmas 2018



Canapes

Three per person \$18.00 | Four per person \$20.00 | Six per person \$28.00

Salt & pepper squid with lemon aioli

Wild mushroom arancini balls (v)

Bacon wrapped scallop with aioli (gf)

Salmon blini with lemon creme and cucumber (gf)

Cider roast pork belly with sweet potato puree and cress (gf)

Roast beet bruschetta with blue cheese and baby roquette (v)

Cherry tomato, basil and bocconcini skewers (v) (gf)

Spiced lamb kofta with tzatziki and cumin salt (gf)

Tomato, basil and feta bruschetta (v)

Crumbed camembert with plum dipping sauce (v)

Jalapeno poppers (v)

Goats cheese mousse tartlets with pancetta and basil

Creamy coconut prawns with sweet chilli and coriander

Salmon or chicken sushi with soy sauce and wasabi

Roast capsicum cream topped cucumber (v) (gf)



Platters

Festive Hot Platter

\$11.00 per person

Crispy camembert with plum sauce, pigs in blankets, bacon wrapped dates, turkey & stuffing sliders with cranberry sauce, vegetable spring rolls, prawn twisters and mini savouries

Antipasto Platter

\$11.00 per person

Selection of cured meats, chorizo, smoked salmon & mussels, marinated olives, herbed artichoke hearts, crostini and dipping sauces

Vegetarian Antipasto Platter

\$10.00 per person

Marinated olives, herbed artichoke hearts, stuffed vine leaves, sun blushed tomato, stuffed baby peppers a selection of dips and crostini (v)

Cheese Board

\$10.00 per person

A selection of cheeses with chutneys, fruit, toasted ciabatta and crackers (v)

AvGas Sampler

\$10.00 per person

Crispy fried wontons, spring rolls, samosas, prawn twisters & curly fries served with spicy plum, sweet chilli, aioli & bbq sauces

Dessert Platter

\$10.00 per person

Christmas mince pies, profiteroles, mini eclairs, black forest rolls, fruit and custard tarts, fruit skewers and macaroons



Finger Food

Four options \$18.50 | Five options \$25.50 | Six options \$30.50

Finger Sandwiches

Champagne ham, Swiss cheese and Dijon mayonnaise | Smoked salmon, cucumber and lettuce | Bacon, chicken, lettuce and tomato | Egg, mayonnaise and cress (v)
Beef with blue cheese and beetroot | Chicken and cranberry

Hot Savoury

Beef empanada with paprika, oregano & chilli beef | Bacon & egg pies
Ham, tomato & cheese quiche | Spinach, tomato & mozzarella quiche (v)
Sausage rolls with beef, & sundried tomato | BBQ chicken Skewers
Vegetable, pesto & cheese frittata | Satay chicken skewers
lamb koftas with tzatziki | Crispy wontons with plum sauce
Deep fried camembert bites | Chargrilled vegetable skewers (v) (gf)

Sliders

Lamb with beetroot relish and greens | Beef with cheese and relish
Vegetarian with cheese and chutney (v) | Battered fish with tartare sauce and rocket
Southern fried chicken with slaw | Pulled pork and apple slaw
Turkey, stuffing and cranberry | Beef, blue cheese and caramelised onion



Traditional Buffet

Select option A, B or C then create the perfect menu for your guests. Special diets can be provided for separately if requested 10 days prior.

Option A

Glazed ham off the bone + 1 meat option
2 vegetable options | 2 salad options | 2 dessert options

\$45.00 per person

Option B

Glazed ham off the bone + 2 meat option
3 vegetable options | 2 salad options | 2 dessert options

\$56.00 per person

Option C

Glazed ham off the bone + 3 meat option
4 vegetable options | 3 salad options | 3 dessert options

\$69.00 per person



Mains

Traditional Buffet

Slow cooked champagne ham with an orange whisky glaze and wholegrain mustard (gf)

Oven Roasted sirloin of beef with pinot noir jus and Dijon mustard (g)

Bacon wrapped roasted chicken breast with a mushroom white wine cream sauce (gf)

Roast loin of pork with crackling, sage and onion stuffing, apple cider jus and apple sauce

Roast chicken breast with apricot stuffing served with gravy

Rosemary and garlic rubbed roast lamb with red wine jus and mint jelly (gf)

Rolled roast turkey stuffed with cranberry & onion and served with gravy and cranberry sauce

Vegetarian lasagne with aubergine, courgettes, tomato and béchamel sauce (v)

Pithivier of goat cheese, roast vegetables and mushroom (v)



Vegetables

Traditional Buffet

Steamed seasonal green vegetables with herbed butter (gf) (v)

Roast Gourmet Potato with fresh herbs and butter (gf) (v)

Roasted carrots with orange and honey glaze (gf) (v)

Medley of roast vegetables with feta and balsamic glaze (v)

New season steamed gourmet potatoes with minted butter (gf) (v)

Broccoli with citrus butter and shaved almonds (gf) (v)

Cauliflower with 3 cheese sauce (v)

Maple glazed parsnips and carrots (gf) (v)



Salads

Traditional Buffet

Chefs garden salad with French dressing (v) (gf)

Wild rocket, vine ripened tomato, feta cheese and balsamic dressing (v) (gf)

Caesar salad of cos lettuce, streaky bacon, classic Caesar dressing with peppered parmesan croutons

Penne of tri tomatoes with basil pesto, black and green Kalamata olives and chargrilled capsicum (v)

Greek salad of cucumber, vine ripened tomato, feta, capsicum, red onion and olives (v) (gf)



Desserts

Traditional Buffet

Individual Pavlova with cream and fruit salad (gf) (v)

Traditional summer berry trifle (v)

Brandy snaps with whipped cream and chocolate sauce (v)

Chocolate brownie with berry coulis whipped cream (v)

Selection of profiteroles, mini eclairs, cream puffs with chocolate dipping sauce (v)

Summer berry Eaton mess (gf) (v)

Seasonal fruit salad with lemon sorbet (gf) (v)

New York style cheesecake with coulis

Individual Christmas pudding with vanilla custard (v)

Three cheese board with toasted ciabatta and fig chutney



Summer Buffet

Select option A, B or C then create the perfect menu for your guests. Special diets can be provided for separately if requested 10 days prior.

Option A

1 main | 3 sides | 1 dessert

\$30.00 per person

Option B

2 mains | 4 sides | 2 desserts

\$45.00 per person

Option C

3 mains | 5 sides | 2 desserts

\$59.00 per person



Mains

Summer Buffet

Slow cooked champagne ham with an orange whisky glaze and wholegrain mustard (gf)

Oven Roasted sirloin of beef with pinot noir jus and Dijon mustard (gf)

Roast rolled loin of pork with sage and onion stuffing

Slow cooked pulled lamb with mint jelly (gf)

Citrus herb rubbed salmon (gf)

Rolled roast turkey stuffed with cranberry and served with gravy and cranberry sauce

Warm penne pasta bake with olives, tomatoes, capers in a cheese & cream sauce (v)

Vegetarian lasagne with aubergine, courgettes, tomato and béchamel sauce (v)



Sides

Summer Buffet

New season steamed gourmet potatoes with minted butter (v) (gf)

Rosemary Roast Kumara (v) (gf)

Asian style green beans with sesame seeds, coriander and chilli (v)

Roasted baby beetroot with crumbled feta and baby spinach (v) (gf)

Greek salad of cucumber, vine ripened tomato, feta, red onion and Kalamata olives (v) (gf)

Chefs seasonal tossed garden salad (v) (gf)

Av Gas slaw of red & white cabbage, red onion and carrots with aioli (v) (gf)

Penne of tri tomatoes with basil pesto,
black and green Kalamata olives with chargrilled capsicum and parmesan (v)

Caesar salad of cos lettuce, streaky bacon, classic Caesar dressing and
peppered parmesan croutons

Sundried tomato and spinach risoni salad with roast pumpkin and feta (v)

Wild rocket, vine ripened tomato, feta cheese and balsamic dressing (v) (gf)

Prawn cocktail salad with iceberg lettuce (gf)



Desserts

Summer Buffet

Individual Pavlova with cream and fruit salad (gf) (v)

Traditional summer berry trifle (v)

Brandy snaps with whipped cream and chocolate sauce (v)

Chocolate brownie with berry coulis whipped cream (v)

Selection of profiteroles, mini eclairs, cream puffs with chocolate dipping sauce (v)

Summer berry Eaton mess (gf) (v)

Seasonal fruit salad with lemon sorbet (gf) (v)

New York style cheesecake with coulis

Individual Christmas pudding with vanilla custard (v)

Three cheese board with toasted ciabatta and fig chutney (v)



BBQ Buffet

Select option A, B or C then create the perfect menu for your guests. Special diets can be provided for separately if requested 10 days prior.

Option A

2 main | 3 sides | 1 dessert

\$30.00 per person

Option B

3 mains | 4 sides | 2 desserts

\$40.00 per person

Option C

4 mains | 5 sides | 2 desserts

\$49.00 per person



Mains

BBQ Buffet *

Gourmet beef sausages

Pork and fennel sausages

Marinated sirloin steak (g)

Honey & soy chicken skewers

Marinated chicken nibbles

Beef burger patties

Slow cooked pulled pork (g)

Feta & quinoa patties (v)

Haloumi & vegetable skewers (v) (g)

Marinated tofu and vegetable skewers (v) (g)

Garlic Prawn Skewers (g)

Smokey BBQ pork spare ribs

Moroccan lamb patties

* All mains include a selection of artisan rolls and condiments



Sides

BBQ Buffet

Baby potato salad with crispy bacon, spring onion and wholegrain mustard (gf)

Greek salad of cucumber, vine ripened tomato, feta, capsicum, red onion and Kalamata olives (v) (gf)

Chefs seasonal tossed garden salad (v) (gf)

AvGas slaw of red & white cabbage, red onion and carrots with aioli (v) (gf)

Penne of tri tomatoes with fresh basil pesto, black and green Kalamata olives with chargrilled capsicum (v)

Caesar salad of cos lettuce, streaky bacon, classic Caesar dressing with peppered parmesan croutons

Sundried tomato and spinach risoni salad with feta and Kalamata olives (v)

Wild rocket, vine ripened tomato, feta cheese and balsamic dressing (v) (gf)

Prawn cocktail salad with iceberg lettuce (gf)

Whole corn on the cob with sweet chilli butter (v)

Jalapeno potato salad with crispy bacon (gf)

Grilled balsamic vegetables (v) (gf)



Desserts

Summer Buffet

Individual Pavlova with cream and fruit salad (gf) (v)

Traditional summer berry trifle (v)

Brandy snaps with whipped cream and chocolate sauce (v)

Chocolate brownie with berry coulis whipped cream (v)

Selection of profiteroles, mini eclairs, cream puffs with chocolate dipping sauce (v)

Summer berry Eaton mess (gf) (v)

Seasonal fruit salad with lemon sorbet (gf) (v)

New York style cheesecake with coulis