



BAXTER'S
KITCHEN

FUNCTION MENU



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Welcome

The St. George Maso's and Baxter's Kitchen Catering Service thank you for your enquiry regarding the St. George Maso's Function Room.

We cater for a minimum of 60 people and a maximum of 200 people.

The function room is available to you for five hours commencing with the arrival of your first guest. If you would like to extend your function time you may at a fee of \$150.00 per hour.

Following are our menus, terms and conditions and other information that may assist you in ensuring the complete success of your event.

If you have any further enquiries or wish to view the room event, please do not hesitate to contact our co-ordinator Kerrie on 02 9579 6277 or on 02 9586 1241.



COCKTAIL MENU

Option 1: choose 7 canapés \$25 p/h

Option 2: choose 9 canapés \$33 p/h

Option 3: Walk and Fork Dishes

- 6 canapé and 1 Walk and Fork \$26 p/h
- 7 canapé and 1 Walk and Fork \$29 p/h
- 8 canapé and 1 Walk and Fork \$35 p/h



VEGETARIAN

- Jalapeño Peppers filled with cream cheese
- Mushroom & Mozzarella Arancini Balls
- Cocktail Spring Rolls with sweet chilli sauce
- Almond & Potato croquette with basil mayo
- Spinach & Feta Rolled Pastries
- Vegetable Samosas with mango chutney

MEAT/POULTRY

- Beef & Red Wine petite pie
- Portuguese Chicken Skewers with chipotle aioli
- Beef Souvlaki with Tzatziki
- Peking Duck Spring Rolls with hoi sin sauce
- Devil Chicken Wings with ranch dipping sauce

SEAFOOD

- Tempura Tiger Prawns with remoulade
- Crumbed Calamari with aioli
- Beer Battered Fish Cocktail with Baxter's tartare
- Panko Crumbed Prawn goujons
- Smoked Salmon Crostini with crème fraiche & capers

WALK & FORK

- Fish & Chips Box with tartare & lemon
- Hokkein Noodles & Vegetable Stir Fry
- Penne Boscaiola & Parmesan
- Thai Beef Salad with Asian greens namjim & fried eshallot
- Beef Madras with steamed jasmine rice
- Sicilian Vegetable Pasta with black olives, tomato & red wine sauce

SET MENU

Main & Dessert **\$31.50**

Entrée & Main **\$37.50**

Entrée, Main & Dessert **\$41.50**

Choose 2 of each course, served alternatively.
Nothing is set in stone. We can design a menu
to suit you, your guests & your budget.

ENTRÉE

- King Prawn Salad with mesclun, oven dried roma tomato, lemon dill aioli & tortilla chip
- Chilli Salt n' Pepper Squid with sweet soy dipping sauce & lime
- Caramelised Onion and Blue Cheese Tart with baby spinach, truss tomato & truffle beetroot yoghurt
- Thai Beef Salad with Asian herbs, nham jim dressing & fried shallots
- Tempura Tiger Prawns with chilli jam, black sesame & shallots
- Chicken Tikka Sticks with cucumber raita, red pepper coulis & papadam
- Tasmanian Smoked Salmon with wasabi cream & minted sprout salad, palm sugar & ginger vinaigrette

MAINS

- QLD Barramundi Fillet with steak fries, garden salad & lemon butter
- Twice Cooked Chicken with Chinese broccoli, shitake mushroom & black vinegar dressing
- Oven Roasted Lamb Rump with sage & sweet potato puree, fig jam & masala jus
- Char-grilled Scotch Fillet with roasted kipfler potato, French beans, tomato gratin & béarnaise sauce
- Baked Chicken Breast with slow roasted cherry tomato chutney, crispy chats, broccoli & honey jus
- Grilled Atlantic Salmon on truffle potato puree, snow peas & a citrus beurre blanc
- Roast Vegetable Stack with goats cheese, tomato coulis & pesto drizzle

DESSERTS

- Lemon Tart with crème anglaise
- Sticky Date Pudding with butterscotch sauce & cream
- Chocolate Ganache with orange caramel
- Blueberry Cheesecake with raspberry coulis
- Tiramisu with mixed berry compote
- Warm Apple Pie & Chantilly Cream
- Australian Cheese Duet with crackers, strawberries & muscatels

SIDES & EXTRA

- Garlic Bread **\$2 p/h**
- Garlic Pizza **\$10 each**
- Garden Salad **\$10 each**
- Steamed Vegetables **\$10 each**
- Pasta Bowl **\$10 each**
- Oysters **\$2 each**
- Bread Rolls **\$2 p/h**



PLATTERS

MORNING TEA

Morning Tea Platter \$75

A selection of mini chocolate and blueberry muffins

COLD PLATTER

Options

Cold Meat Platter \$95

Freshly sliced selection of cold meats including; ham, cabanossi, salami and prosciutto & tasty cheese served with water crackers & homemade chutney

Dips and Condiments Platter \$85

A selection of three dips; tzatziki, cashew-nut & pesto & taramasalata with freshly cut celery, carrot & cucumber sticks, cabanossi & tasty cheese served with wafer biscuits

Freshly Cut Sandwich & Wraps Platter \$80

Assorted sandwiches & wraps on both white & wholemeal breads

Seasonal Fruit Platter \$85

Assorted seasonal fruit

Cheese Platter \$90

A selection of cheeses served with wafer biscuits, fruit & muscatels

Antipasto Platter \$95

Chorizo sausage, black and green olives, feta cheese, char grilled vegetables, marinated baby octopus served with grassinni & tzatziki



HOT PLATTER

Options

Hot Meat Platter \$120

Mini chicken souvlaki, mini beef souvlaki, continental sausage, crumbed spicy chicken drummets served with tzatziki on seasoned wedges with sour cream & sweet chilli sauce

Hot Party Platter \$120

Mini chicken souvlaki, mini beef souvlaki, curry puffs, vegetarian samosas, spring rolls, wedges, crumbed calamari served with sweet chilli sauce & tartare sauce

Hot Seafood Platter \$120

Thai fish cakes, crumbed calamari rings, fish cocktails & prawn cutlets served with chips & tartare sauce

Sportsman Platter \$80

Mini pies, sausage rolls, spring rolls, samosas, hot chips & tomato sauce





@ Masos

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