

Coral Coast

CATERING

To all those who love great food ...



Walk & Fork



Walk & Fork

If you are looking for delicious food to be served at your party or as appetisers, then you have come to the right place. We cater for parties of all sizes. Over the years we have developed a range of walk & Fork dishes that best suit our Customers' needs and budget. All our food is hand made with the freshest and finest produce. The benefit of having walk & fork dishes at your party is that you are able to entertain large numbers of people without needing seating. If you choose 3 of our walk & fork noodle boxes our menus are designed to provide full meals for your guests, alternately add a walk & fork item as an appetizer or supper to one of our other menus.

A full description of finger food available is found overleaf, however, if you require a particular item that is not listed, please do not hesitate to ask us. In addition to the cocktail offering we also have noodle boxes with a variety of cuisines from around the world. These can be in addition or as a substitute for some cocktail menu items.

Packages

Noodle Boxes

*\$16.90 per person per box
(Minimum 3 dishes and 50 people)*

All served with condiments, sauces and serviettes.

The menus online have current pricing. These prices are valid for 6 months. Quotations that are for a function that is more than 6 months away have a rise in their pricing equivalent to 5% per year to cover inflation.

Children aged 5 to 10 eat half price and children under 5 eat free

Service Options

Our staff are available to prepare and serve your finger food selection on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. Chefs are available for \$80 per hour waiting staff are available for \$60 per hour. The number required is dependent upon function size and the level of service required. There is a charge for mobilisation that includes the transportation and hire of all equipment, this will depend on the number of guests and location. If more than the minimum numbers are dining chefs are included in the price. We are able to offer drinks packages or BYO packages for private functions, please see our beverages menu.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS ABOVE 150 GUESTS





WALK AND FORK NOODLE BOXES

Curries

All curries served with jasmine rice and poppadums in mini boxes with forks

Chicken Masala

Tablelands free range chicken cooked in a traditional sauce flavoured with tomato, onion and turmeric

Beef madras

Tender bits of beef cooked in a medium sauce with a delicate blend of dried coconut and mustard seeds

Tandoori Chicken

Tablelands free range chicken is marinated in authentic spices and yogurt then slowly cooked

Bombay Vegetarian

Chickpeas and potato cooked with vegetables and a delicate blend of spices

Thai Red or Green Curry

Chicken in a spicy red or green sauce with coconut broth kaffir lime leaves, sliced bamboo, beans, carrots and capsicum

Chicken Renang

Chicken in a spicy peanut and coconut sauce with broccoli.

Pasta

All pastas served with your choice of pasta in mini boxes with forks

Carbonara

Garlic, Onion, Mushrooms, Shallots, in white wine cream sauce

Bolognaise

Mama Style

Seafood Marinara

Selection of fresh cooked seafood cooked in a Napoli sauce with garlic cream

Napolitano

Pasta with onion, garlic, and Napoli Sauce

Boscaiola

Prosciutto, mushrooms, shallots, garlic Cream and Napoli sauce

Noodles

Egg Noodles or vermicelli noodles with Chicken, pork or seafood with seasonal vegetables & oyster sauce, sweet chilli, fresh herbs and peanuts





Paella Menus

Paella Valencia

Onions, Garlic, saffron, smoked paprika , Tablelands diced chicken , locally made chorizo sausage, roasted red peppers , tomato, reef fish, prawn meat, mussels , peas , fresh rosemary, parsley , seasoning and chicken stock, served with wedges of lemon

Paella Seafood

A mixture of seafood (Mussels, squid, Reef fish, prawn cutlets) Onions, Garlic, saffron, smoked paprika, tomato, peas , peppers , fresh rosemary, parsley , seasoning and fish stock, served with wedges of lemon

Vegetarian Paella

Artichokes, peppers, beans, semi dried tomatoes, mushrooms, zucchini, vegetable stock, Onions, Garlic, saffron, smoked paprika, tomato, peppers, fresh rosemary, parsley, and drilled with salsa Verde, served with wedges of lemon.

Chicken and chorizo Paella

Onions, garlic, saffron, smoked paprika , Tablelands diced chicken , locally made chorizo sausage, Roasted red peppers , tomato , peas , fresh rosemary, parsley , seasoning and chicken stock, served with wedges of lemon.

