

Coorparoo Bowls Club

Catering Menu

FOR ALL CATERING ENQUIRIES PLEASE
CONTACT ROBERT DUNCAN

robert-duncan1@outlook.com

0403 473 113

Delicious platters

IT'S TIME TO CELEBRATE

PLATTERS
FOR GROUP FUNCTIONS

EMAIL: robert-duncan1@outlook.com

MOBILE: 0403 473 113

ORDER CUT OFF IS WEDNESDAY EACH WEEK

Hot platters for groups

Each platter serves 12-15 people

CHICKEN TENDERLOINS 75

Juicy chicken tenderloins coated in a light golden crumb served with dipping sauces (20 pieces)

CRISPY PEKING DUCK SPRING ROLLS 85

Made with succulent duck which has been marinated in rich hoisin sauce and traditional spices served with hoisin sauce (20 pieces)

VEGETARIAN SPRING ROLLS (V) 85

Made with a medley of delicious vegetables bursting in fresh flavours served with sweet chilli sauce (20 pieces)

SEAFOOD 150

Panko crumbed calamari, battered fish, tempura prawns, tempura scallops and fries (40 pieces in total) (I)

HOT BITES & PIES 150

A mix of gourmet beef party pies, gourmet pork & fennel sausage roll, mini Dagwood dogs, karaage bites (48 pieces in total) served with dipping sauces. Choose at least 2!

CHICKEN SATAY SKEWERS 145

Succulent chicken skewers marinated in fragrant satay spices, served with creamy satay dipping sauce.

LAMB KOFTA SKEWERS 155

Spiced lamb kebabs with satay rub served with mint yoghurt

Grazing platters for groups

Each platter serves 12-15 people

TWO DOZEN OYSTERS 90

Natural, freshly shucked oysters with shallot & red wine mignonette and lemon.

DIPS PLATTER 90

A vibrant selection of house-made dips, including creamy hummus, fresh guacamole and our chef's seasonal signature dip. Served with crisp seasonal vegetables, Jatz crackers and a selection of crackers for relaxed grazing.

FRUIT PLATTER 125

A stunning display of seasonal sliced and whole fruit.

CHEESE BOARD 195

A generous selection of premium Australian and European cheeses, complemented by seasonal fresh fruit, dried fruits, olives, cornichons and gourmet accompaniments. Served with freshly baked bread, artisan lavosh and gluten-free crackers.

CURED MEATS BOARD 195

A premium selection of cured meats including artisan salami, prosciutto and chorizo, accompanied by freshly baked bread, gourmet relishes, pickled vegetables and classic accompaniments.

CHEESE & CHARCUTERIE BOARD 225

The ultimate grazing platter featuring artisan cheeses and premium cured meats, including salami, prosciutto and chorizo. Finished with seasonal fresh and dried fruits, olives, cornichons, gourmet accompaniments, artisan lavosh and gluten-free crackers for a beautifully balanced grazing experience.

Substantial platters for groups

Each platter caters for 20 full serves

SLIDERS PLATTER

165

A platter of 20 gourmet sliders served hot. Choose two flavours (10 of each) across cheeseburger - deep fried chicken - pulled pork - vegetarian halloumi.

HOT DOG PLATTER

195

This epic platter is your ticket to hot dog heaven with friends! Dive into a delicious DIY fest where everyone can craft their dream dog. With a smorgasbord of flavors to tickle every taste bud, you'll find a treasure trove of mini hot dog buns, juicy sausages, gooey cheese, zesty jalapeños, tangy relishes, scrumptious sauces, creamy coleslaw, and all the condiments your heart desires. Let the hot dog building bonanza begin!

TACO PLATTER

195

Get ready for a taco fiesta with this platter made for sharing and assembling with your pals! Dive into a flavour fiesta with options to tickle every taste bud. This delicious spread is overflowing with wheat and corn tortillas, pulled pork, zesty Mexican chicken, creamy sour cream, dreamy guacamole, cheesy goodness, spicy jalapeños, tangy relishes, saucy surprises, crisp lettuce, juicy tomatoes, and a whole lot more! Let the taco building begin!

Dietaries & special requests are happily catered for. Simply speak with our chef.
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Gourmet bbq & desserts

IT'S TIME TO CELEBRATE

LARGE GROUP BARBECUE GRILL & DESSERTS
FOR GROUPS OF 40 +

EMAIL: catering@churchmousecheese.com.au

MOBILE: 0490 380 215

LARGE GROUP BOOKINGS REQUIRE MINIMUM 2
WEEKS NOTICE

CHURCH MOUSETM
CHEESE

BBQ grill packages

Pricing is per person and requires a minimum of 40 guests. Service includes two hours of on-site cooking and service by our chef and team.

THE CLASSIC BBQ GRILL

49.5

A traditional BBQ feast with premium meats & fresh sides:

- Porterhouse steaks
 - Gourmet sausages
 - Juicy chicken pieces
 - Handcrafted burger patties
 - Salad bar with fresh, seasonal produce
 - Freshly baked bread rolls & cultured butter
 - House-made relishes & sauces
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THE GOURMET BBQ GRILL

64.5

Take your BBQ up a notch with premium meats & delicious extras:

Everything from The Gourmet BBQ Grill, PLUS:

- Slow-cooked BBQ beef brisket
 - Marinated lamb cutlets
 - Hot potato bakes with creamy cheese & herbs
 - Grilled corn on the cob with gourmet butters
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THE ULTIMATE SURF & TURF BBQ GRILL

74.5

The VIP experience with premium meats & fresh seafood for the ultimate feast:

Everything from The Gourmet Grazer, PLUS:

- Garlic butter prawns
- BBQ Moreton Bay bugs
- Grilled salmon fillets with herb butter

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Dessert stations

Pricing is per person and will be served all day

MALENY GELATO & SORBET STATION

9.5

Indulge your guests with a luxurious dessert station featuring handcrafted Maleny Gelato and refreshing dairy-free sorbets, served in crisp waffle cones and waffle cone cups.

Choose any three flavours from our selection of premium artisan gelatos and fruity dairy-free sorbets to create the perfect sweet finish to your event.

Served in a variety of ways:

- Crisp waffle cones (GFO)
- Waffle cone cups
- Dessert Cups

Toppings & Drizzles

- Crushed nuts
- Dark chocolate flakes
- Toasted coconut
- Butterscotch sauce
- Berry coulis

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