



Bistro Rouge

East to West

Function Menu

Function policies

- All functions will require a 50% non-refundable deposit when booking
- Final numbers for guests will need to be confirmed latest 3 days prior to date of event
- 10% cover charge will be added to the invoice for all functions having the 2-3 course menu or the buffet menu
- Full final payment must be made before commencement of event
- Surcharge applies to all card payments with maximum 1.5%, please ask for which cards we accept
- Food or beverages are not allowed to be brought in. Baby food, birthday cakes and wedding cakes exempted.

For any other questions, please feel free to contact us at anytime.

Phone - (02) 9314 4229

Email – contact@thejuniorsbistrorouge.com

Basic Finger Food Menu

\$16.00 per person

Hand rolled mini spring rolls

House-made fried dim sims

Tempura fish cocktails

Gourmet pies

Crumbed calamari rings

(Gourmet sandwiches can be catered for an additional \$3.00 per person)

Gourmet Finger Food Menu

\$25.00 per person

Mixed gourmet sandwiches

Hand rolled mini spring rolls

House-made fried dim sims

Tempura fish cocktails

Hand crumbed king prawn cutlets

Gourmets pies

Gourmet sausage rolls

Prawn cones with sweet chilli dipping sauce

Gourmet Canapés Menu

\$34.00 per person

Mini hamburgers with special burger sauce

Satay chicken skewers

Curry chicken and rice

Smoked salmon, cream cheese, dill on crisp bread

Hand crumbed king prawn cutlets

House made mini vegetarian spring rolls

Tempura king prawn with wasabi mayo

Prawn cones with sweet chilli dipping sauce

Pork dumpling with sweet soy broth

(Tea and coffee not inclusive)

Option Platters Outline

(The following platters are optional extras)

Cheese Platters –

(minimum 2 platters) \$89.00 each (serves for 7 – 8 people for based on 100gm per person).

- Assortment of cheese
- Grapes
- Dried fruit
- Quince paste
- Water crackers
- Cheese sticks

Cold Platter –

(minimum 2 platters) \$90.00 each (serves for 7 – 8 people for based on 100gm per person).

- Cabanossi
- Smoked ham
- Salami
- Roasted Turkey
- Sicilian Olives
- Sundried Tomato
- Sea Salt Bread Sticks
- Seasonal fruit
- Crackers
- Dips
- One selection of cheese from the chef

(extra selection of cheese for \$10.00 extra each)

(Proscuitto could be added for additional price, please ask for variety)

**(Above platters can only be ordered in conjunction with other function packages)
(Option platters are not individually sold)**

Two or Three Course Menu

Entree

\$15.00 per person (select one or two for alternate seating service)

Trio Seafood Plate

(natural oyster, smoked salmon, cooked king prawn)

King Prawns in Spicy Salt

(light battered king prawns tossed with spicy salt, chilli and fried onion)

Antipasto Plate

(San Danielle prosciutto, sicilian olives, sundried tomato, cheese sticks, rockmelon balls)

Pumpkin Cheesy Arancini

(topped with salsa)

Mains

\$28.00 per person (select one or two for alternate seating service)

Riverina Eye Fillet

grilled king prawns, hollandaise sauce

(served with potato puree, asparagus and truss tomato)

Grilled Wild Barramundi

lightly sweetened macadamia, lemon butter sauce

(served with fried chat potatoes with seasoning, mixed leaves and cherry tomatoes)

Rack of Lamb

(served with mash potato, broccolini, rosemary gravy)

Slow Roast Pork Belly

(served with crisp pork crackling, apple balsamic glaze, steamed bok choy)

Dessert

\$9.00 per person

Chefs trio dessert

Buffet Menu

Carvery Buffet

(\$30.00 per person)

Roast beef

Roast lamb Leg

Roast pork

Pasta salad

Potato salad

Corn cobs

Seasonal vegetables

Selection of Desserts

Chinese Buffet

(\$35.00 per person)

(Choose 5 dishes from the following)

Honey Chicken

Garlic Chicken

Satay Chicken

Seafood Combination

Garlic Butter King Prawns

Mongolian Beef

Beef with Black Bean Sauce

Chilli Pepper Beef

Pork Ribs in Plum Sauce

Sweet and Sour Pork

(fried rice, spring rolls, dim sims and desserts included in Chinese buffet package)