

The team at The Stage Door Waterfront Restaurant can assist you with any aspect of your function, not just delicious food but also the hire of equipment, entertainment and decorations.

reception@thestagedoor.com.au

MINIMUM ORDERS:

10 of any 1 Item eg; 10 sandwiches, 10 serves Party Pies

DELIVERY:

If you spend over \$100 we can delivery catering free of charge for local areas.

A \$10 delivery fee will apply to orders under \$100 within central Mandurah.

Other area deliveries will incur a delivery fee.

Delivery of food is not available after 7pm on a Saturday evening however you may pick it up at your convenience.

STAFF:

Sunbreakers can supply staff at \$35 to \$40 per hour

SAVOURY PLATTERS

ANTIPASTO PLATTERS

Sunbreakers Pate	Grilled Cacciatore Sausage	Grilled Asparagus/Anchovies
Sundried Tomato	Smoked Leg Ham	Served with Freshly Toasted Turkish Bread
Grilled Mushrooms	Marinated Kalamata Olives	
Grilled Eggplant and Zucchini	Marinated Fetta Cheese	

Small serves 10-15 people \$75.00

Large serves 20-30 people \$110.00

TURKISH BREAD AND DIPS

Freshly Made Dips served with Vegetable Crudités and an Assortment of Grissini Sticks, Cracker Biscuits and Turkish Bread.

Small serves 10-15 people \$60.00

Large serves 20-30 people \$90.00

CHEESE AND DRIED FRUIT PLATTER

A selection of Australian Cheeses Combined with Fresh and Dried fruit, Nuts and Quince Paste accompanied by an assortment of Wafer Biscuits and Grissini Sticks

Small serves 10-15 people \$60.00

Large serves 20-30 people \$100.00

COLD MEATS AND SALAD PLATTERS

Chicken Ham Salami upon a platter of assorted salad with Egg and Cheese accompanied by Turkish Bread or Dinner rolls

Small serves 10-15 people \$75.00

Large serves 20-30 people \$130.00

DELI SELECTIONS – minimum 10

Gourmet Sandwich points \$5.50 (4 points)

Gourmet Rolls \$6.50 (1 roll in 2pieces)

Gourmet Wraps \$6.50 (1 wrap in 2pieces)

The entire above are filled with the freshest of ingredients including Ham, Chicken, Avocado, Egg, Salami, Salmon and Salads. Platters will include Vegetarian Options.

We can also arrange Gluten Free Options for \$1 extra per item.

We can also do Continental Selection for \$1.50 extra per Item.

MAKE UP A HOT FOOD PLATTER

From the selections below you can make a delectable hot food platter to suit most likes – *Minimum 10 of any item*

** Gluten free options available 50cents extra, unless already GF.*

MIXED FINGER FOOD SELECTIONS \$1.80 per item

Lemon Pepper Crumbed fish Goujons

Curry Puffs with fruit chutney

Marinated Chicken
Skewers

Italian Style
Meatballs

Party pies

Spinach and Sundried
Tomato Pastizzi

Quiche Assorted

Open Mixed Toasted
Rounds

Thai Fish Cakes with
Oriental Dressing

Spinach and Ricotta
Pastries

Crumbed Chicken
Goujons

Chicken Cheese or
Meat Sausage Rolls

Cocktail Spring Rolls
and Samosa.(2pp)

Assorted Sushi Rolls
with pickled Ginger
and Wasabi

Antipasta Vegetable
Frittata

Mini Mixed Breakfast
Pastries

Mixed Vegetable
Skewers

MIXED FINGER FOOD SELECTIONS \$2.00 per Item

Assorted Vol au Vents (2pp) Assorted open Pies Assorted Pizzetta
Lamb koftas with Takzisi Mini Brushetta Antipasta Tarlets
Chicken Avacado and Sundried Pastizzi
Smk Salmon Cr Cheese and Asp Crostini

MIXED FINGER FOOD SELECTIONS \$2.50 per Item

Mini Hamburgers with Onion Jam Prawn Goats Cheese and Mango crostini
Smoked Salmon and Fetta Pastries Beef and Reef Crostini with Hollandaise

MIXED FINGER FOOD SELECTIONS \$3.50 per Item

Coconut Prawns with Mango Chutney
Crumbed Camembert with plum sauce
Atlantic Salmon Parcels with Lime Dressing
Seafood Skewers Grilled in Garlic Butter
Asian Scallop Skewers

FORK WALK AND MINGLE

In addition to the above we can also supply assorted Box with spork selection
A minimum of 10 per each selection per order. ***GF \$1 extra*

\$9.50 Selection

Thai Chicken Curry and Rice
Sweet and Sour Pork and Rice
Mongolian Lamb with Noodle
Bacon and Mushroom Tortellini
Vindaloo Lamb Curry

\$11.50 Selection

Garlic Prawns with rice
Spaghetti Marinara

CUP OF SOUP

A selection of warming soups served with a dinner roll **\$6.00pp**

**GF bread 50cents extra.*

Creamy Pumpkin Potato and Leek
Cream of Mushroom Vegetable
Spicy Tomato and Bacon
Celery and Bacon
Chicken Laksa

Chicken and Sweet Corn
Vegetable Minestrone
Creamy Chicken and Asparagus
Cream of Cauliflower and Bacon

KIDDIES SELECTION

These are by a per Piece serve and are **\$1.40**

Mini Party Pies Sausage Rolls
Fairy Bread slice

Ham and Cheese Toasts
Puffy Dogs

SALADS

RICE

Tossed with Corn, Peas, Grilled Mushroom, julienne carrot, Sundried Tomato, Diced Roasted Bacon and Chorizo dressed with Italian Dressing.

PASTA

Tossed with Sundried Tomato, Roasted Capsicum, Sliced Kalamata Olives and Chorizo coated with Seeded Mustard.

COLESLAW

Shredded Cabbage tossed with Grated Carrot, Diced Capsicum and Sliced Spring Onions and our own Mayo

CLASSIC POTATO

Diced Potato tossed with Boiled Egg, Roasted Bacon, Sliced Spring Onion, seeded Mustard and our own Mayo.

WALDORF

Chopped Celery tossed with Diced Apple, Sultanas and Walnut Pieces, mixed together with our own Mayo

MEDITERANEAN Tomato, Cucumber, Boiled Egg, Red and Green Capsicum, Sundried Tomato, Olives and Fetta on a bed of mixed Lettuce

Large \$50 Small \$30

CEASER

Fresh Cos, Parmesan Cheese, Croutons, Roasted Bacon and our own Dressing topped with Egg and Anchovies.

GREEK

Kalamata Olives, Sundried and Cherry Tomatoes, Cucumber, Red Onion, Roasted Capsicum and Bean Shoots tossed with our Greek dressing.

Large \$60 Small \$40

SOMETHING SWEET

FRUIT PLATTERS

A Tropical Fruit Feast nicely presented with all Fruit available for the Season.

Large serves 20-30 people **\$85.00**

Small serves 10-15 people **\$55.00**

PETITE PLATTERS

A Selection of wicked desserts to devour

Mini Matchsticks

Mini Custard Filled Éclairs

Mini Chocolate Mocha Tart

Mini Cheese Cakes

Mini Vanilla Slice

Mini Caramel Slice

Mini Cherry Slice

Small serves 10-15 people (30 pieces) **\$45.00**

Large serves 25-30 people (55 pieces) **\$85.00**

ASSORTED CAKES AND SLICES

Carrot and Walnut

Banana and Caramel

Chocolate Mud cake

Cherry Slice

Caramel Slice

Choc Coconut Slice

Small serves 10-15 (30 pieces) **\$35.00**

Large serves 25-30 (60 pieces) **\$65.00**

MUFFINS

A large flavour selection Savoury and Sweet Mini muffins all you need to do is let us know Savoury or Sweet and we will give you a great selection of our chefs muffins served with butter pats for those who want to indulge.

Small serves 10-15 people (30pieces) **\$35.00**

Large serves 20-30 people (60 pieces) **\$65.00**

SWEET DANISH PASTRIES

A Selection of fruit and chocolate filled Danish Pastries

Small serves 10-15 people (30 pieces) **\$35.00**

Large serves 20-30 people (60 pieces) **\$65.00**

HOMEMADE SCONES

Plain and Fruit scones some Buttered and some with Jam and Cream

Small serves 10-15 people (40 pieces) **\$30.00**

Large serves 20-30 people (80 pieces) **\$60.00**

MIXED PLATTERS

We can put together an assorted platter of Cakes, Muffins and Scones.

Small serves 10-15 people (40 pieces) **\$35.00**

Large serves 20-30 people (80 pieces) **\$65.00**

BBQ BY THE POOL - \$40pp

Beef and Chicken sausages

Chicken Satay Kebabs

Selection of Bread Rolls and Butter

Grilled Lamb Cutlets

Scotch Fillet Steak

Selection of 4 of our salads

SELECTION OF BUFFETS - minimum 25

MENU #1 - \$40pp

Dips and Turkish Bread with vegetable crudités

Chicken Breast served in a Mushroom, cream and cognac sauce

Roast Beef in a rich demi glaze

Tortellini Carbonara

Seasonal Vegetables

Roasted baby potatoes in a Fresh herbed butter

Saffron Rice with parsley and parmesan

Garden Salad

Freshly bake dinner Roll served with butter

Individual Cheese cakes

MENU #2 - \$45pp

Dips and Turkish Bread with vegetable crudités OR

Shrimp Cocktail

Roast Leg of pork in a rich demi glaze with apple sauce

Red Thai Chicken curry

Beef Stroganoff

Seasonal Vegetables

Roasted Baby Potatoes served with a fresh herbed butter

Steamed Rice

Garden Salad

Pasta Salad

Freshly Baked Dinner Roll served with butter

Fruit Salad or Individual Cheese Cakes

MENU #3 - \$50pp

Antipasto Platter OR
Shrimp Cocktail
Chicken Breast Caccatori
Saltimbocca
Our Chefs Lasagne
Seasonal Vegetables
Roasted baby potatoes in a Fresh herbed
butter
Saffron Rice with parsley and parmesan
Garden Salad
Pasta Salad
Freshly baked garlic bread
Fruit salad or Tiramisu

MENU #4 - \$55pp

Antipasto platter or
Local Prawn platter
Chicken Breast served in a Mushroom,
cream and cognac sauce
Grilled Snapper in lemon and white wine
butter
Spaghetti Marinara
Seasonal Vegetables
Roasted baby potatoes in a Fresh herbed
butter
Saffron Rice with parsley and parmesan
Garden Salad
Coleslaw
Freshly bake dinner Roll served with
butter
Fruit salad or Individual Cheese cakes