

# CATERING MENU

MARION STORM CAFE

## FOOD

Grazing Table \$40 / PP

Grazing Table & 3 x Canapes \$55 / PP

Grazing Table & 5 x Canapes \$65 / PP

5 x Roaming Canapes \$45 / PP

Sit Down Dinner (2 or 3 Courses) \$60-\$70 / PP

Catering to Dietary Requirements Available

Vegan and Vegetarian Options Available

## DRINKS

TASMANIAN WINES \$14

BOTTLED BEER \$5-\$9

SOFT DRINKS \$4

TEA & COFFEE \$5

COCKTAILS \$18

Open to Requests for Personal Preference

## DETAILS

Minimum 20 People

Venue Hire: \$240

Open Bar & Catering Packages Available

25% Deposit is Required Prior to the Event.

You have exclusive use of the venue between the hours of 5pm and 11pm.

Strictly NO ACCESS to the Museum Area.

Thankyou for choosing Marion Storm to cater your event, If you have any questions, please contact Claire on 0434 919 438.

[WWW.MARIONSTORM.COM.AU](http://WWW.MARIONSTORM.COM.AU)

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## COLD CANAPES

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Smoked Salmon Toast  
Salmon Rilette on Lavosh  
Teriyaki Chicken Sushi  
Vegetable Sushi w Kewpie Mayo  
Prawn Cocktail: fresh cold prawns,  
spicy sauce & butterleaf (gf)  
Tomato & Onion Bruchetta  
Roast Pumpkin & Beetroot Hummus  
on Crispy Cracker (gf)

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## HOT CANAPES

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Corn Fritter w avocado salsa  
Roast Veggie Egg Tartlets  
Egg & Bacon Egg Tartlets  
Smoked Ham & Jarlsberg Jaffles  
Three Cheese Jaffles  
Grilled Chicken Skewers w Zucchini  
& Cherry Tomatoes (gf)  
Satay Chicken Skewers (gf)  
Pork & Fennel Sausage Rolls

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## GRAZING TABLE

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Smoked Gypsy Ham, Spicy Salami,  
Smoked Cheddar, Dips, Crudites,  
Cold-Smoked Salmon,  
Ginseng Cream Cheese,  
Pickled Fennel & Cucumber,  
Marinated Chicken,  
Baked Camembert,  
Dried Fruit & Nuts,  
Sourdough & Crackers.

\*Add Cold Fresh Tiger Prawns \$8/pp

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## SMALL HOT BOWLS

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Wild Mushroom  
& Parmesan Risotto (gf)  
Beef Bourguignon Bowls (gf)  
Yellow Fish Curry Bowls  
Red Lentil Dahl Soup (v) (gf)  
Prawn & Bacon Chowder

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## SWEETS

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Chocolate Brownie (gf)  
Caramel Slice (gf)  
Our famous Carrot Cake!  
Assorted Macarons (gf)  
Mini Baked Lemon Tarts  
Mini Pecan Tarts  
Fresh Fruit (gf) (v)  
Scones w jam & cream

# SIT DOWN MENU

MARION STORM CAFE

Shared platters including:

## ENTREE

- + Brie + Smoked Cheddar + Dips
- + Crudites + Spicy Salami
- Cold-Smoked Salmon
- + Ginseng Cream Cheese
- Pickled Fennel & Cucumber
- + Sourdough & Crackers

Served Family-Sharing Style  
down the centre of the tables:

## MAIN

- Glazed Christmas Leg Ham
- + Marinated Garlic & Thyme  
Chicken
- + Pan Gravy + Roast Potatoes
- + Roast Pumpkin
- + Cauliflower Cheese
- + Green Beans & Almond Salad

\*Optional Extra: Sliced Roast Beef  
@ \$8/pp

\*Fresh Cooked Cold Prawns:  
\$10/pp

Choose of 2 of the following:

Mini Pavlova w Double cream,  
Lemon Curd & Berries (gf)

Warm Xmas Pudding w  
Custard

Chocolate Pudding w double  
cream

## DESSERTS

Individual Pecan Tarts w  
double cream

Little Baked Lemon Tarts

Our Famous Carrot Cake!

Orange & Almond Cake w  
double cream (gf)

Chocolate Mousse (gf)

Fresh Fruit Plate (gf)