



FUNCTION MENUS

5/35 MERRIGAL ROAD, PORT MACQUARIE NSW 2444
MOBILE 0412 680 779 | EMAIL xsfood@xsfood.com.au

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SERVICE STAFF

\$45 per hour per staff (min 3 hours)

Appropriate penalty rates apply for Sundays

Public holidays (\$65 per hour)

CROCKERY, CUTLERY AND GLASSWARE

Hire available - 60 cents per piece

DIETARY REQUIREMENTS

Most meals can be made to special dietary requirements.

GF = Gluten Free (gluten free items are made with rice, maize or gluten free flour)

V = Vegetarian

Surcharges of 10% apply to all menus for Public Holidays

Please note that travel charges may be incurred for functions outside the immediate Port Macquarie area



CONTENTS

CORPORATE CATERING	4
FUNCTIONS PRICING STRUCTURE	9
CANAPÉS	10
DROP OFF PLATTERS	12
MEALS	14
BUFFET	18
WAKE MENU	22
BEVERAGE PACKAGES	23





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XS FOOD FUNCTION PRICING

COCKTAIL PARTY CANAPÉS - Minimum number of 30 people	
8 items over 3 hours (including wait staff)	\$44.00 per person
<i>Choose 6 canapés & 2 substantials (mini meals)</i>	
6 items over 2 hours (including wait staff)	\$33.00 per person
<i>Choose 5 canapés & 1 substantial (mini meal)</i>	
Additional canapés	from \$5.00 each
Drop off platters and boxes	Minimum order \$320.00

SIT DOWN MENU (All prices are per person)

Please select your requirements. You only pay for the courses you require.

Bread

Fresh bread rolls	\$2.50
<i>With Butter or Olive Oil & Black Duck Beersamic</i>	

Entrées Choice of 2 served alternately	from \$10.00
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Mains Choice of 2 served alternately	from \$28.00
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Desserts Choice of 2 served alternately	from \$12.00
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OTHER OPTIONS

(All prices on application)

We would love to tailor a menu specifically to your needs

Our Chefs can make almost anything that you may require. If you have a favourite or have seen something, you like not listed here please ask us

Buffet

Degustation

Share table

BBQ

COFFEE / TEA

Instant Tea/Coffee	\$3.50 per person
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BEVERAGE PACKAGES - Minimum 40 people

Beverage packages	from \$37.50 per person
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XS FOOD CANAPES

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Choose 5 canapés & 1 substantial (mini meal)

Additional canapés from \$5.00 each

CANAPÉ SELECTION

We wish to advise that this is not a comprehensive list. Our Chefs can make almost anything that you may require. If you have a favourite or have seen something, you like not listed here please ask us

- Vegetarian cocktail spring rolls with caramelised soy glaze (3) V
- Fresh tomato bruschetta with balsamic, olive oil, garlic and pecorino (2) V
- Onion bhaji with kasundi yoghurt (2) V & GF
- Honey roasted pumpkin, chive, feta filo tart (2) V
- Soy and sesame marinated chicken lollipop (2) GF
- Cheesy polenta fritters (2) V
- Cherry bocconcini and tomato with pesto oil and purple basil crostini (2) V
- House rolled falafels with garlic yoghurt dipping sauce (2) GF V
- Hastings River oysters with fresh lemon (1) GF
- Korean spiced chicken with kewpie and sesame seeds (2) GF
- Beef meatballs with smoky BBQ sauce (3) GF
- Tomato and mozzarella puffs (2) V
- Spinach and ricotta triangles (2) V
- Cocktail chicken skewers (tandoori) (1 ½) GF
- Garlic tempura prawns with lime & ginger dressing (2)
- Petit assorted quiches (2)
- Smoked salmon, crème fraiche & native finger lime pearls on bagel chip (2)
- Cashew cream with chive and mushroom on toast point (2) V
- Tuna tartare on cucumber with ponzu and wasabi avocado (1) GF
- Spiced lamb kofta with mint yoghurt and coriander (1) GF
- Arancini (2) V
- Lamb & rosemary mini pie (1½)

- Cuban spring rolls with mustard aioli (1)
- Madras beef curry on mini pappadum (1)

SWEET OPTION CANAPÉS

- Ricardoes strawberries chocolate dipped (3) GF
- Pecan and chocolate brownie bites (2)
- Lemon curd tartlets (2)
- Petit macadamia and caramel tart (2)
- Petit almond cake with cream cheese frosting (2) GF
- Chilli chocolate mousse tartlets with sugared raspberries (1)

MINI MEAL (substantial) CANAPÉS

\$6.50 per item

- Beer battered fish fillet & chip cup with lemon & tartare (1)
- Mini beef, bacon & cheeseburger (1)
- Prawn and lobster roll (1)
- Tuna poke bowl (1) GF
- Mushroom risotto, parmesan, truffle oil and micro herbs (1) GF V
- Peking duck san choy bau (1) GF
- Char grilled vegetable pasta salad (1) V



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XS FOOD DROP OFF PLATTERS AND BOXES

PLATTERS - Minimum order ~~\$20.00~~ \$500



MORNING PASTRIES PLATTER

25 pieces assorted Danish pastries and mini muffins
\$60.00



CHEESE PLATTERS

Suits 10-15 people using local & regional cheeses & lavoche
\$80.00



BASIC SEASONAL FRUIT

Suits 10-15 people
\$48.00

½ SIZE FRUIT PLATTER

Suits 5-10 people
\$30.00



ANTIPASTO PLATTER

Suits 10-15 people
\$80.00



SUSHI PLATTER

48 Pieces
\$80.00



TRIO OF DIPS & CRUDITÉS

Suits 10-15 people
\$55.00



PETIT PASTRIES PLATTER

Chef's selection
4 types - 10 of each
\$75.00

BOXES - Minimum order ~~\$20.00~~ \$500

Suit 10-15 people

Cherry bocconcini and tomato with pesto oil and purple basil crostini (20) V	\$40.00
Petit assorted quiches (20)	\$42.00
Smoked salmon, crème fraiche & native finger lime pearls on bagel chip (20)	\$44.00
Cashew cream with chive and mushroom on toast point (20) V	\$38.00
Peking duck san choy bau (12) GF	\$68.00
Prawns by the kilo with condiments	\$POA

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MEALS

SIT DOWN MENU PRICES (All prices per person)

Please select your requirements. You only pay for the courses you require.

Bread - Fresh bread rolls \$2.50
With Butter or Olive Oil & Black Duck Beersamic

Entrées Choice of 2 served alternately from \$12.00

Mains Choice of 2 served alternately from \$28.00

Desserts Choice of 2 served alternately from \$12.00

Coffee / Tea

Instant Gourmet Tea/Coffee \$3.50 per person

SERVICE STAFF

\$45 per hour per staff (min 3 hours)

Appropriate penalty rates apply for Sundays

Public holidays (\$65 per hour)

CROCKERY, CUTLERY AND GLASSWARE

Hire available - 60 cents per piece

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ENTREES

Examples and favourites

- | | |
|---|---------|
| • Sticky master stock pork belly, crispy Asian slaw GF | \$17.00 |
| • Sumac rubbed lamb, honey roasted pumpkin, goat cheese, parsley and mint salad, pomegranate GF | \$18.00 |
| • BBQ Peking duck risotto with hoi sin glaze, shallot and coriander GF | \$17.50 |
| • Soup of your choice (<i>if you have a favourite we can make it</i>) | \$12.00 |
| • Chilled prawns, crispy prosciutto, rockmelon ribbons and micro herbs GF | \$16.00 |
| • Wasabi crusted rare tuna, mizuna, aioli, pickled radishes and finger lime GF | \$16.00 |
| • Vegetable spiral tart, rocket salad V | \$13.00 |
| • Chargrilled beef with glass noodle and seaweed salad GF | \$15.00 |
| • Prosciutto and chicken roulade, sweet pumpkin puree and toasted pecan GF | \$16.00 |
| • Pear and hazelnut salad with goat curd, baby spinach and beet leaves V & GF | \$13.50 |
| • House cured vanilla bean and vodka salmon with avocado, rye bread and caper berries | \$18.50 |
| • Duck rillettes with cornichons, beetroot and honey spiced bread | \$16.00 |
| • Chicken and mushroom arancini, garlic aioli | \$12.00 |





MAINS

Examples and classics

- Grilled pork cutlet, sweet potato crush, garlic almond beans, peppercorn sauce GF \$35.00
- Locally sourced beef fillet, herb roasted potatoes, summer beans, broccolini & tomato jus GF \$37.00
- Crispy skin chicken, pumpkin and sage puree, French beans & macadamia crumb GF \$31.50
- Baked eggplant & ricotta rolls in chunky tomato sauce with basil & baby spinach V & GF \$28.00
- Roasted salmon fillet, wasabi mash, grilled bok choy and asparagus, oyster sauce \$36.00
- Slow roasted sirloin, creamy mash, baby carrots, crispy kale and chimichurri GF \$36.00
- Beetroot, pecorino and chive risotto V & GF \$28.00
- Slow cooked 5 spice lamb shanks with Asian vegetables and mash GF \$33.00
- Cumin crusted chicken breast, soft polenta, grilled zucchini & sweet peppers, jus GF \$33.00
- Confit leg of duck on potato & fennel mash with an XS marmalade jus and candied orange GF \$34.50

DESSERTS

Desserts \$12.00 per person

- Lemon & lime citrus tart with double cream
- Flourless bourbon chocolate brownie, with fresh berries & cream GF
- Caramel macadamia pie with vanilla anglaise
- Liqueur cream filled profiteroles with warm chocolate ganache
- Chefs selection dessert tasting plate
- Eton mess – meringue chards, fresh fruit and cream GF
- Local & Australian regional cheese with fruit paste & lavoche bread (served individually or as a platter for the table)

CHILDREN

\$15.00 per child (12 years & under)

- Goujons of crumbed chicken with salad leaves & chips
- Grilled chicken breast & steamed greens GF
- Child's steak & mash with tomato sauce GF
- Battered fish, chips & salad

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WAKE MENU

Minimum 50 people

PACKAGE 1

\$10.50 per person

- Chef's selection cakes & slices (3 types) (some GF included)
- Assorted sandwiches (4 points)

PACKAGE 2

\$15.00 per person

- Chef's selection cakes & slices (3 types) (some GF included)
- Mini quiches (1)
- Assorted sandwiches (4 points)
- Mini sausage rolls with XS tomato relish (1)

EXTRAS

- Cocktail chicken skewers GF add \$3.50 per person
- XS marinated meatballs GF add \$3.50 per person
- Spinach & ricotta pillows V add \$3.50 per person
- Mini party pies add \$3.50 per person

ADD PLATTERS

- Basic seasonal fruit \$48.00
- Cheese platters – using local & regional cheeses & lavoche \$80.00
- Trio of dips & crudité's \$55.00

XS FOOD BEVERAGE PACKAGES

Minimum 40 people

Package Price - inclusive of drinks, staff, glassware, ice, ice tubs, bar accessories, bar table and linen

2 hours	\$37.50 per person
3 hours	\$46.00 per person
4 hours	\$55.00 per person

Other packages available on application

SUGGESTED PACKAGE COMBINATION

- 1 sparkling
- 2 reds
- 2 whites
- 2 full strength beers
- 1 mid strength or lite
- Soft drinks, juice and water

This combination can be varied if required.



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