



FUNCTION MENUS

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

XS
food

FUNCTIONS

SERVICE STAFF

\$55 per hour per staff (min 3 hours)

Appropriate penalty rates apply for Sundays

Public holidays (\$75 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

XS FOOD FUNCTION PRICING

COCKTAIL PARTY CANAPÉS - Minimum number of 40 people

8 items over 3 hours (including wait staff)	\$49.00 per person
<i>Choose 6 canapés & 2 substantials (mini meals)</i>	
6 items over 2 hours (including wait staff)	\$38.00 per person
<i>Choose 5 canapés & 1 substantial (mini meal)</i>	
Additional canapés	from \$5.50 each
Drop off platters and boxes	Minimum order \$500.00

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 & Balsamic reduction</i>	

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
--	--------------

OTHER OPTIONS

- Minimum number of 40 people

(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
- Share table
- Picnic
- Degustation
- BBQ
- Food Truck

COFFEE / TEA

Instant Tea/Coffee station with accompaniments	\$3.50 per person
--	-------------------

BEVERAGE PACKAGES

- Minimum 40 people

Beverage packages	from \$48.00 per person
-------------------	-------------------------

XS FOOD CANAPES

COCKTAIL PARTY CANAPÉS - Minimum number of 40 people

8 items over 3 hours (including wait staff) \$49.00 per person

Choose 6 canapés & 2 substantial (mini meals)

6 items over 2 hours (including wait staff) \$38.00 per person

Choose 5 canapés & 1 substantial (mini meal)

Additional canapés from \$5.50 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.

- Oyster served with champagne vinaigrette (1) GF
Local oyster served in the half shell with a delicate champagne and shallot vinaigrette
- Salmon and black caviar blini (1)
Buckwheat blini with smoked salmon, crème fraiche, black caviar and a touch of lemon zest
- Tuna tartare cone (1)
Crispy sesame cone filled with Ahi tuna tartare, avocado and wasabi cream
- Swimmer crab salad in endive cup (1) GF
Sweet blue crab meat tossed in citrus dressing served in crisp endive leaves
- Beef carpaccio crostini (1)
Thinly sliced beef on crostini with rocket, shaved parmesan and truffle oil
- Lamb kofta with mint yoghurt (1) GF
Spiced lamb meatballs served with a dollop of cool mint yoghurt
- Wild mushroom tartlets (2) V
Buttery pastry filed with warm mushroom duxelles and crème fraiche
- Korean spiced chicken (2) GF
Fried tender chicken pieces with Korean sauce, kewpie mayonnaise and sesame seeds
- Arancini of the moment (2) V option available
Breaded risotto balls of your choice (we can make any type)
- Mini brie and cranberry puffs (1) V
Parcels of melted brie and cranberry baked in pastry
- Crab cake bites (1)
Golden fried crab cakes with a spicy remoulade sauce
- Peking duck pancakes (1)
Mini pancakes filled with shredded duck, cucumber, shallot and hoi sin sauce
- Goats cheese and fig crostini (2) V
Toasted baguette with herbed goats cheese, fig jam and local honey
- Vegetarian spring rolls (2) V
Cocktail spring rolls filled with vegetable, served with caramelised soy dipping sauce

- Tomato bruschetta (2) V
Fresh tomato bruschetta with balsamic, olive oil, garlic and pecorino
- Pumpkin and feta tart (2) V
Honey roasted pumpkin, chive, feta filo tart
- Asian mini chicken drums (2) GF
Soy and sesame marinated chicken lollipop
- House rolled falafels (2) GF V
Crunchy golden fried chickpea and herb patties served with garlic yoghurt dipping sauce
- Beef meatballs with smoky BBQ sauce (3)
Tender beef meatballs marinated in smoky BBQ sauce
- Tandoori chicken skewers (1) GF
Chicken strips marinated in tandoori sauce and served with natural yoghurt
- Garlic tempura prawns (2)
Lightly battered prawns with lime & ginger dressing

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

\$7.50 per item

- Beer battered fish fillet & chip cup with lemon & tartare (1)
- Mini beef, bacon & cheeseburger (1)
- Prawn and swimmer crab 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

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 Vh = Vegan

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

XS FOOD DROP OFF PLATTERS AND BOXES - *Minimum order \$500*

PLATTERS



MORNING PASTRIES PLATTER

25 pieces assorted Danish pastries and mini muffins
\$85.00



ASSORTED CHEESE

Suits 10-15 people using local & regional cheeses & lavoche
\$110.00



BASIC SEASONAL FRUIT

Suits 10-15 people
\$65.00

½ SIZE FRUIT PLATTER

Suits 5-10 people
\$45.00



ANTIPASTO PLATTER

Suits 10-15 people
\$120.00



SUSHI PLATTER

48 Pieces
\$90.00



TRIO OF DIPS & CRUDITÉS

Suits 10-15 people
\$75.00



PETIT PASTRIES PLATTER

Chef's selection
3 types - 10 of each
\$85.00

BOXES

Suit 10-15 people

Cherry bocconcini and tomato with pesto oil and purple basil crostini (25) V	\$60.00
Petit assorted quiches (20)	\$62.00
Smoked salmon, crème fraiche & native finger lime pearls on bagel chip (25)	\$65.00
Cashew cream with chive and mushroom on toast point (25) V	\$55.00
Peking duck san choy bau (12) GF	\$85.00
Prawns by the kilo with condiments	\$POA
Assorted sandwiches platter (40 points)	\$70.00
Mixed rolls (12 rolls)	\$85.00
Mixed wraps (30 pieces)	\$65.00

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 Vn = Vegan

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

MEALS

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.

SIT DOWN MENU PRICES (All prices per person)

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

Bread - Fresh bread rolls <i>With Butter or Olive Oil & Balsamic reduction</i>	\$2.50
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

\$55 per hour per staff (min 3 hours)
Appropriate penalty rates apply for Sundays
Public holidays (\$75 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

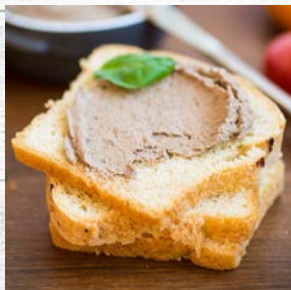
Surcharges of 10% apply to all menus for Public Holidays

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

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 (*if you have a favourite we can make it*) \$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 \$36.00
- Locally sourced beef fillet, herb roasted potatoes, summer beans, broccolini & tomato jus GF \$39.00
- Crispy skin chicken, pumpkin and sage puree, French beans & macadamia crumb GF \$34.50
- 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 \$39.00
- Beetroot, pecorino and chive risotto V & GF \$29.00
- Slow cooked 5 spice lamb shanks with Asian vegetables and mash GF \$38.00
- Cumin crusted chicken breast, soft polenta, grilled zucchini & sweet peppers, jus GF \$35.00
- Confit leg of duck on potato & fennel mash with an XS marmalade jus and candied orange GF \$37.50

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

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.



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 **Vn** = Vegan

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

WAKE MENU

Minimum 50 people

PACKAGE 1

\$14.00 per person

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

PACKAGE 2

\$19.00 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 \$4.00 per person
- XS marinated meatballs GF add \$4.00 per person
- Spinach & ricotta pillows V add \$4.00 per person
- Mini party pies add \$4.00 per person

ADD PLATTERS

- Basic seasonal fruit \$65.00
- Cheese platters – using local & regional cheeses & lavoche \$110.00
- Trio of dips & crudités \$75.00

XS FOOD BEVERAGE PACKAGES

Minimum 50 people

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

2 hours	\$48.00 per person
3 hours	\$56.00 per person
4 hours	\$65.00 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.

RSA regulations apply

X
food
S

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