RED CENTRE CATERING PACKAGE
FLORESCO IN THE GARDENS
AUSTRALIAN NATIONAL BOTANIC GARDENS
Clunies Ross Street ACTON
RED CENTRE CATERING OPTIONS

LUNCH OPTIONS FOR TOUR GROUPS

TOUR GROUP LUNCH PACK
$10 PER PERSON
- Sandwich, assorted fillings
- Fruit juice
- Piece of whole fruit

RED CENTRE LUNCH PACK
$12 PER PERSON
- Red wrap with paprika chicken and salad
- Red currant juice
- Red apple

TOUR GROUP LARGE LUNCH PACK
$14 PER PERSON
- Ciabatta roll, assorted fillings
- Fruit juice
- Piece of whole fruit
- Muffin
RED CENTRE CATERING OPTIONS

FLORESCO IN THE GARDENS
Australian National Botanic Gardens
EMAIL enquiries@hellenicpremiumcatering.com.au
TEL 02 6162 6707 www.hellenicpremiumcatering.com.au

THE RED CENTRE offers an inspiring setting for functions and dining showcasing the physical and spiritual heart of Australia.

FLORESCO DINNERS FOR SCHOOL GROUPS

SCHOOL GROUP FLORESCO DINNER

$15 PER PERSON

choose one main meal option

- Fish fillet
- Homemade floresco pie
- Chicken schnitzel

- Spaghetti bolognese
- Chef's own lasagna
- Creamy chicken pasta

Served with assorted soft drinks
Ice cream for dessert

TEACHERS AND BUS DRIVERS MAY HAVE THE SAME MENU,
OR FOR A $5 UPGRADE CHOOSE FROM THE FOLLOWING

- Grilled sirloin
- Braised beef cheeks

- Pan seared calamari
- Roast pumpkin lasagna

SCHOOL GROUP RED CENTRE BBQ DINNER

$16 PER PERSON

- Grilled red centre frankfurters
- Paprika chicken kebabs
- Mixed vegetable skewers

- Bread rolls
- Assorted soft drinks
- Red velvet cake
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COCKTAIL PARTY OPTIONS

AT THE RED CENTRE GARDEN

PREMIUM SELECTION

2 HOUR EVENT, SELECT 8 ITEMS – $30 PER PERSON

MEAL REPLACEMENT EVENT, SELECT 10 ITEMS – $35 PER PERSON

Greek salad brochette (GF) (v)

Grilled vegetable and pesto crostini (v)

Slow roasted tomato and bocconcini tartlet (v)

Semi dried tomato frittata (GF) (v)

Smoked salmon crostini

Chef's tartlet with onion confit and crispy bacon

Leek and taleggio tartlet (v)

Spinach and feta wrapped in filo (v)

Greek style prawn cutlets

Chef's marinated chicken skewers (GF)

Chef's marinated chicken wings (GF)

Keftedes (homemade greek meat balls)

Lamb kofta kebab with minted yoghurt
RED CENTRE
CATERING OPTIONS

COCKTAIL PARTY OPTIONS
AT THE RED CENTRE GARDEN

DELUXE SELECTION

2 HOUR EVENT, SELECT 8 ITEMS – $35 PER PERSON
MEAL REPLACEMENT EVENT, SELECT 10 ITEMS – $40 PER PERSON

- Oregano and lemon marinated cherry tomato, olive and capsicum skewer (GF) (V)
- Prawn cocktail with salmon caviar and marie rose sauce (GF)
- Asian duck and mango salad with cilantro chilli sauce (GF)
- Bbq pork rice paper rolls with thai dipping sauce (GF)
- Smoked salmon en-croute with pumpkin chilli jam
- Poached prawn cutlets with thousand island dipping sauce (GF)
- Greek style frittata with olive pesto (V)
- Rare roast beef rolls filled with asparagus and horseradish (GF)
- Grilled vegetable and pesto crostini (V)
- Peking duck pancakes with hoi sin sauce

Char-grilled calamari and chorizo skewers with smoked paprika and tomato chutney
- Smoked salmon and brie quiche with chive sour cream
- Spinach and fetta cigars with spiced lemon yoghurt (V)
- Leek and triple cream brie tartlet (V)

Korean beef skewers with kecap manis and sweet chilli dipping sauce (GF)
- Marinated chicken with salsa verde (GF)
- Zucchini and fetta fritter with lemon and dill dipping sauce (V)
- Lamb or chicken souvlakia (GF)
RED CENTRE CATERING OPTIONS

RED CENTRE GARDEN BBQ

SERVED ON THE EUCALYPT LAWN

$40 PER PERSON

Selection of sour dough rolls & sliced breads served with butter

Gourmet style sausages
Certified black angus beef burgers (GF)
Char grilled field mushroom (V)

Mixed small leaf salad w lemon aspen dressing
BBQ sautéed onions
Country style chat potatoes salad
Mediterranean pasta salad

Served with floresco house made native savoury chutneys and condiments
Bush tomato chutney, Illawarra plum spiced relish and quandong chilli jam

Chocolate mud cake
Flourless orange and almond slice (GF)
RED CENTRE CATERING OPTIONS

RED CENTRE CONCEPT DINNER MENU
SERVED AT FLORESCO IN THE GARDENS
$50 PER PERSON

ENTRÉE
Aussie damper served with bush tomato chutney, Illawarra plum spiced relish and quandong chilli jam

MAIN
CHOOSE 2, SERVED ALTERNATELY WITH POTATOES AND SEASONAL VEGETABLES

Bushman's silverside
Lamb in wattleseed and macadamia
Paperbark chicken
Barramundi with lemon myrtle crust and lemon aspen butter sauce

DESSERT
SERVED ALTERNATELY

Wattleseed pavlova roulade filled with raspberry and rosella petal mousse
Dark chocolate tart served with raspberry sorbet and rosella flower syrup