

GROUP CATERING MENU



Continental Breakfast

Any 3 choices for \$15 per person

Minimum booking of 20 people

- Fruit salad cups GF V VG
- Yoghurt & fruit cups GF V
- Bircher muesli cups V
- House made mini muffins (2 per person) V
- Mini ham & cheese croissants
- Mini egg & bacon brioche burgers
- Freshly baked mini danishes (2 per person) V
- Mini breakfast quiche
- Mini breakfast pizza
- Sourdough toast with selection of preserves V VG
- Fresh scones with jam & cream V

Gluten Free GF Vegetarian V Vegan VG

Full Breakfast

- Crispy bacon
- Scrambled eggs V
- Pan fried mushrooms GF V VG
- Chipolata sausages GF
- Grilled tomato GF V VG
- Housemade baked beans GF V VG
- Hash browns V
- Sourdough toast & preserves V VG
- Sautéed Spinach GF V VG

Choice of four options, with toast, juice and tea selection, for \$20 per person.

Minimum booking of 20 people.

Buffet includes all Full Breakfast items with juice and tea selection, for \$30 per person.

Minimum booking of 30 people.

Barista made coffees available for **\$3.50/each**.
Please let us know your coffee order when making booking.

Contact Us

(08) 8312 6585 info@aflmax.com.au

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Platters

- Hot chips **\$10**
- Fruit platter (seasonal) **GF V VG \$40**
- Danishes & pastries **V \$50**
- Trio of dips (guacamole, hummus, roast pumpkin and coriander) with warm pitta bread **V \$60**
- Assorted mini quiches **\$75**
- Cocktail pies, pasties & sausage rolls **\$75**
- Antipasto (2 cheese, 2 dips, cold & cured meats, olives, sundried tomatoes, crackers, and dried fruit) **\$75**
- Antipasto Vegetarian (2 cheese, olives, sundried tomatoes, roast veg, crackers, dried fruit) **V \$75**
- Cheese platters (4 local cheeses - tasty, brie, blue, smoked) with selection of crackers and fresh & dried fruit **V \$80**
- Wraps and baguettes - assortment of meat and vegetarian fillings **\$85**

All platters cater for 10 people

Max Classics

- Cheeseburger and chips **\$16**
- Salt and pepper squid with chips and tartare sauce **V \$20**
- Grilled Cajun chicken wrap with chips **\$16**
- Penne Primavera **V \$16**
- Chicken schnitzel with chips and salad (mushroom or gravy) **\$20**
- Grilled Cajun chicken salad **GF \$18**
- Margherita pizza **\$13**
- Sopressa, roast mushroom and olive pizza **\$14**

(GF pizza base available for **\$1 extra**)

Bookings under 30 people - 2 choices
Bookings over 30 people - 4 choices

Pre order required

Gluten Free **GF** Vegetarian **V** Vegan **VG**

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Canapes

- Cocktail quiches
- Chicken satay skewers **GF**
- Prawns in filo pastry with sweet chilli and coriander dipping sauce
- Smoked salmon and dill cream cheese mini bagel
- Smoked chicken, pear & brie puff parcel
- Bocconcini, basil and tomato crostini **V**
- Roast vegetables on corn fritters **GF V VG**
- Roast mushroom and herb rice balls with truffle aioli **GF V**
- BBQ basted beef fillet and vegetable shashiks **GF**
- Rare roast beef and horseradish cream en croute
- Mexican meatballs with salsa
- Cajun chicken strips with lime aioli **GF**
- Roast beetroot and fetta tartlets **V**

Gluten Free **GF** Vegetarian **V** Vegan **VG**

**Choice of 4, for \$19.50 per person
or choice of 7, for \$33.00 per person**

Minimum booking of 30 people

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Entrée

- Prawns in filo pastry on Asian style salad with sweet chilli and coriander sauce
- Warm chicken Caesar salad
- Smoked salmon and citrus salad **GF**
- Vegetable spring rolls with salsa **V**
- Roast pumpkin rice balls with a spicy tomato relish **GF V VG**

Dessert

- Apple tart with vanilla anglaise **GF**
- Chocolate fondant tart with coffee anglaise
- Pear strudel with Chantilly cream
- Trio of fresh sorbet **GF**
- Raspberry mousse in chocolate cups **GF**

Main

- Grilled snapper with rosemary potatoes, seasonal veg and capsicum purée **GF**
- Lamb backstrap, dauphinois potatoes, wilted greens, honey and mustard seed jus
- Chicken fillet filled with mushrooms and leeks with a creamy garlic sauce and seasonal vegetables
- Beef fillet topped field mushrooms on a bed of rosemary roasted potatoes and winter vegetables with red wine jus **GF**
- Roast Mediterranean vegetable tower with a tomato and coriander dressing **V VG**

Two courses \$46 per person

Three courses \$62 per person

Minimum booking of 30 people
Alternate drop - Select 2 from each course for alternate drop.

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GROUP CATERING MENU



Group Drinks Package

Drinks packages are available in conjunction with group catering bookings and are charged per person. Minimum booking numbers are required as per the group catering menu. For further information contact info@aflmax.com.au

Essential Drinks Package

Includes soft drink, Australian beer, house sparkling, white and red wines

2 hr- \$32 per person

3 hr- \$40 per person

4 hr- \$46 per person

Elite Drinks Package

Includes soft drink, Imported and Australian beer, sparkling wine, choice of two white and two red wines

2 hr- \$39 per person

3 hr- \$46 per person

4 hr- \$53 per person

Drinks Menu

Beers

Coopers Pale	\$8.00	Corona Ligera	\$7.00
Coopers Session	\$8.00	Great Northern	\$7.00
Peroni Leggera	\$7.00	Pirate Lift Pale Ale	\$9.50
Carlton Draught	\$8.00	Bulmer's Cider	\$8.50
Corona	\$8.50	Hahn Ultra Crisp	\$8.00

Red Wine

Fox Gordon Tempranillo	\$8.00
Fox Gordon Nero D'avola	\$8.00
Fox Gordon Shiraz	\$8.00

White Wine

Fox Gordon Sauvignon Blanc	\$8.00
Fox Gordon Chardonnay	\$8.00
Fox Gordon Fiano	\$8.00

Sparkling Wine

Anniversary Hill Sparkling White	\$8.00
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Spirits

Bombay Sapphire Gin	\$9.50
Chivas Regal	\$9.50
Bundaberg Rum	\$9.50
Jack Daniels	\$9.50
Sailor Jerry Spiced Rum	\$9.50
Absolut Vodka	\$9.50

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