



**G.A.P.'s Kitchen
Banquet Compendium
2024**

G.A. Ps @ Alice Springs Turf Club. NT
G.A.Ps @ Fremantle Arts Centre. WA
G.A.Ps @ Fremantle Leisure Centre. WA

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Seminar Catering

Includes morning tea, lunch & afternoon tea. **\$55 per person – minimum of 10 people**

½ Day, includes lunch & either morning or afternoon tea. **\$40 per person – minimum of 10 people**

Dietary requirements & individual packaging may incur an extra charge.

Choose one of the following for morning tea & one for afternoon tea – both morning tea & afternoon tea come with a fruit platter!

Scones W jam & cream

Assorted homemade biscuits.

The mixed pastry platter

Sweet muffins

G.A.P's baby frittata

Mini pies & sausage rolls

Mini quiches – G.A.P's way

Mini vegetarian bites

Lunch – choose one of the following.

Assorted sandwiches & baguettes or wraps & rolls.

Lasagne & salad

Frittatas & salad

(Italian Pasta Salad, Potato Salad (v) Tossed Green Salad (**gf, vegan**))

Chicken Fricassee (French creamy chicken stew)

One pot beef stew W mushrooms, bacon, vegetables

Spicy eggplant, tomato & lentil stew W warm flat bread (**Vegan**)

Served with white rice or mashed potato.

Fruit juice - \$9 for 2lt

Brewed coffee & tea station - \$3.50 pp or \$5.50 pp for all day

Instant coffee & tea station - \$2.50 pp or \$4.00 pp for all day



Breakfast menu

Fruit juice station - **\$5.50 per person half day, \$7.50 per person full day**

Brewed coffee & tea station - **\$3.50 per person half day, \$5.50 per person full day**

Breakfast grazing platter - Cold - \$175 – (30 pieces)

Vanilla muffins (4)

Whole fruit muffins (4)

Goat's cheese, wilted kale & button mushroom frittata (6)

House made granola with nuts, Greek yoghurt, berry compote, toasted coconut shards (4 individual pots) * **contains nuts.**

Mini breakfast parfait (4)

Double smoked ham, cheese, sliced tomato, rocket, seeded mustard bagels (4)

Avocado, marinated capsicum, tomato, Persian fetta, wild rocket on Turkish (4)

Breakfast grazing platter – Hot \$175 – (30 pieces)

Smoky bacon (6)

Chicken chipolatas (6)

Scotch pancakes (6)

Waffles (6)

Crumpets, W raspberries, blue berries, strawberries golden syrup & fresh cream (6)



The Continental - \$35 per person (minimum of 10)

Apple, orange, tomato or pineapple juice – select two
Seasonal sliced fruits and berries with natural yoghurt
Selection of cereals and Bircher muesli
Croissants, sweet berry muffins
Danish pastries with assorted preserves
Brewed coffee and tea

The Classic breakfast - \$45 per person (minimum of 10)

Apple, orange, tomato or pineapple juice – select two
The mixed pastry platter
G.A.P's artisan cheese & charcuterie platter
Seasonal sliced & whole fruits
Choice of eggs – omelettes, poached or scrambled.
Roasted potatoes W parsley, smoky bacon, sauteed field mushrooms
Assorted bread toasted breads W butter & Jams.
Brewed coffee and tea

Supplements

G.A.P's baby frittata - \$5.50 per item

Pea & smoked ham W dill & feta cheese GF (5)
Broccoli, zucchini, kale, nori & roasted pine nuts V/GF (5)

Mini Croissants - \$5.50 per item

Ham & cheese.
Grilled halloumi, avocado, rocket - **V**



Barbeques

DIY Barbeques

DIY Sausage sizzle- Regular - \$9.50 per person

Sausages to choose - beef or lamb & rosemary.

Baguette rolls W butter.

Grilled onions

Sauces – Smoky BBQ, tomato sauce, American mustards

DIY Sausage sizzle – Vegan - \$17.50 per person

Vegan sausages – Vegan/GF

Turkish rolls – Vegan

Grilled onions – Vegan/GF

Sauces – Smoky BBQ, tomato sauce, American mustards

DIY Burgers – Regular - \$15.50 per person

Grilled Angus beef patties or lamb patties, W soft white bread rolls, butter, sliced tomatoes, lettuce & tomato relish.

DIY Burgers – Vegan - \$21.00 per person

Grilled vegan patties W Turkish rolls, butter, sliced tomatoes, lettuce & tomato relish.



G.A. P's Aussie BBQ –

\$49.50 per person (minimum of 20)

Build your own.

Fresh baked rolls W butter

plus

Choose two of the following!

Marinated scotch fillet 150g

BBQ chicken kebabs

Grilled barramundi fillets W lemon myrtle

Beef BBQ sausages OR Lamb & rosemary BBQ sausages

plus

BBQ corn on the cobb.

or

Baked Idaho potatoes W sour cream & bacon bits

plus

Choice two salads from compendium

Assorted Condiments

A selection of seasonal fruits.



G.A.P's Premium BBQ - \$80 (minimum of 20)

Build your own.

Fresh baked rolls W butters

Choice of two souvlaki

Lamb souvlaki

Vegetable souvlaki

Beef Souvlaki

W pita bread, sliced tomatoes, onions, shredded tasty cheese, lettuce, tzatziki, hot chips, tomato & BBQ sauces

plus

I - Marinated scotch fillet 150g

Or

Grilled barramundi fillets W lemon myrtle

plus

II - Beef BBQ sausages

Or

Lamb & rosemary BBQ sausages

plus

BBQ corn on the cobb

Or

III- Baked Idaho potatoes W sour cream & bacon bites

plus

IV - Choice two salads from compendium

Assorted Condiments

A selection of seasonal fruits & berries



Buffet menus

Buffet Menu I \$49.50 (minimum of 20)

Freshly baked rolls and breads

Soup

Roast pumpkin and pine nut coriander

Salads

Tomato and feta with aged pesto and balsamic.

Caesar - Grilled chicken fillets, crisp bacon, shaved parmesan cheese atop.

Baby cos leaves.

Hot selection

Lemon pepper chicken drumsticks served on Mediterranean ratatouille.

Sautéed beef steaks with red onion and a red wine beef au jus

Potato bake

Seasonal Vegetables

Desserts

Apple crumble W cinnamon scented cream

Sliced seasonal fruits.

Fresh brewed coffee & tea



Buffet Menu II \$59.50 (minimum of 20)

Selection of freshly baked rolls and butter

Soup

Cauliflower and celeriac

Salads

Tossed seasonal greens with tomato, cucumber, carrot and red onion.

Italian pasta salad with char-grilled vegetables, pesto and pine nuts

Classic coleslaw with garlic aioli

French vinaigrette and thousand island dressings

Hot mains

Roast pork filed with prunes and topped with onion jus.

Pan-fried barramundi fillets on Bok choy.

Roast sweet potato and honey roast pumpkin.

Steamed fragrant rice.

Deserts

Tiramisu cake

Apple crumble W cinnamon scented cream

Sliced seasonal fruits.

Fresh brewed coffee & tea



Buffet Menu III \$69.50 (minimum of 20)

Selection of freshly baked rolls and butter

Soup

Tomato and basil

Salads

Tossed garden greens with capsicum, red onion, and grated carrots.

Lightly curried potato and pimento salad with a poppy seed mayonnaise

Green beans, roasted pumpkin & sunflower kernel salad

French vinaigrette and thousand island dressings

Hot mains

Indian style tandoori baked leg of lamb with cucumber raita

Crumbed Barramundi with caper flower aioli

Sautéed sweet potato with bacon & herbs.

Vegetable fried rice

Desserts

Sliced seasonal fruits.

Baked blueberry cheesecake

Chocolate mud cake

Fresh brewed coffee & tea



Buffet Menu IV \$79.50 (minimum of 20)

Selection of freshly baked rolls and butter

Soup

Potato and bacon

Salads

Mixed garden greens with tomato, bell peppers, olives and crunchy croutons

Prawn and noodle salad with sesame seeds and chili jam dressing

Tropical rice salad with double smoked ham and pineapple

French vinaigrette and thousand island dressings

Hot mains

Roast pork scotch W crackling and apple sauce

Roast rib eye of beef with red wine jus

Roasted chat potatoes.

Herb and lemon scented rice

Seasonal sautéed vegetables

Desserts

Sliced seasonal fruits.

Black forest cake

Pineapple & raspberry frangipane tart

Mocha éclairs

Fresh brewed Tea and Coffee



Buffet Menu V \$95.00 (minimum of 20)

Freshly baked rolls and breads

Soup

Field Mushroom and Fennel soup

Cold selection

Gourmet platters of continental meats with selections of smoked leg ham, beef pastrami, chicken galantine, farmhouse pate, roasted Mediterranean vegetables of three styles of peppers eggplant, Spanish onions and zucchini with a balsamic glaze, kalamata olives, pickled artichokes & semidried tomatoes

Salads

Pasta rocket and blue cheese

Green beans, semi dried tomatoes and Spanish onions

Nicoise of grilled barramundi, green beans, cherry tomatoes on a bed of garden greens and topped with wild lime dressing.

Tabbouleh, smashed fresh Italian parsley, tomato and Spanish onions W lemon juice & quinoa.

Hot selection

Rigatoni pasta tossed with crab, coriander, lemon and olive oil.

Thai green curry on a bed of bok choy.

Steamed Jasmine rice.

Fried ginger & star anise chicken

Grilled Salmon

Carvery

BBQ whole beef rump

Desserts

Apple crumble W cinnamon scented crème

Double chocolate mud cake

Baked berry cheesecake

Seasonal sliced fruits

Fresh brewed coffee & tea



- I. Soup & Main - \$50
- II. Entrée & Main - \$65
- III. Main & Dessert - \$75
- IV. Entrée, Main & Dessert - \$100
- V. Soup, Entrée, Main & Dessert - \$120

Plated menus – alternate drop (select two from each section)

SOUPS

Vegetarian based soups.

Roast pumpkin with pine nut coriander

Roasted tomato and basil

Grilled zucchini and potato

Mushroom and Potato

Potato with a rocket aioli

Potato and kau kau with salsa Verdi

Field Mushroom and fennel

Cauliflower and celeriac

Watermelon gazpacho

Fresh tomato & roasted red pepper soup W olive tapenade croutons & a basil pesto.

Non-Vegetarian options

Potato & bacon

Seafood chowder

Lemongrass, spinach soup W fragrant Tiger prawns & turmeric foam

Truffled celeriac & cauliflower soup W langoustine



Entree

COLD

Grilled barramundi nicoise, green beans, and cherry tomatoes on a bed of garden greens topped
W a lime aioli.

Chicken Rangoon salad, rice noodles, shredded chicken and grated green pawpaw.

Marinated Mediterranean antipasto, grilled tofu and chilled feta.

Olives, cured tomatoes, grilled eggplant, artichokes on roasted field mushrooms.

Apple cured salmon W green papaya, salmon biltong and lime, tomato & coriander salsa.

Smoked duck carpaccio, cauliflower puree, truffle parmesan shavings capers, grissini & rocket

HOT

Aromatic lamb fillet grilled W palm sugar on an almond and micro leaf salad.

Sautéed scallops W lemon myrtle, saffron fried ravioli, burnt citrus
butter, crisp celery leek W a warm prawn custard.

Wild mushroom risotto with crisp potato wafers baby spinach and truffle oil

Lobster medallion W blue swimmer crab and prawn ravioli & lobster bisque

Breast of quail, baby rocket, green pawpaw and pilaf with a balsamic reduction and saffron butter
sauce

Pan sealed scallops W parsnip puree, raspberry dust & baby vegetables.



MAINS

Beef

Beef fillet, grilled artichokes, thyme saffron pilaf with a Espagnole sauce

Sirloin steak crusted with bush dukkha on a bed of kumara mash, grilled asparagus W chasseur sauce.

Fillet of beef, sautéed spinach, field mushroom confit, caramelised onion, dauphinoise potato with warm olives and beef cheek juices

Fillet of veal, apple galette and roasted field mushroom stack W burnt onion au jus.

Beef fillet & duxelles W kipfler & apple galette, green peppercorn au Jus & enoki mushroom salad

Grilled scotch fillet W sautéed spinach, pea puree, baked kipfler potatoes & mushroom au jus.

Chicken

Chicken Kiev cut with flavours of Davidson plum, placed on a bed of polenta, olives & thyme W sauteed broccolini & truss tomatoes W sauce Normande.

Roasted maple and walnut breast of chicken W mushroom risotto sauteed green beans W sauce Jackson & apple salad

Chicken breast wrapped W prosciutto & Provencale of potato in a timbale, & Bercy sauce

Harissa spiced farce chicken breast, carrot puree, black lentils, asparagus, water cress & pear salad.

Grilled breast of chicken on a mushroom risotto with a sun-dried tomato au jus



Lamb

Lamb loin fillets W zaatar spice on potato mash W green beans and a forester sauce

Lamb back straps on truffled ball couscous with broccoli, cauliflower florets & sun-dried tomato marmalade.

Rack of lamb on W parmesan risotto, Yorkshire pudding and pepper berry jus

Pork

Twice cooked pork belly on parsnip puree W Vermouth au jus

Pork tenderloin marinated in rosemary, honey, jalapeno & lime on an apple & pineapple bed W a timbale of mango, coriander a cress, green pawpaw salad & rum glaze.

Seafood

Grilled Red Snapper fillet on pea puree W a chili mango relish.

Barramundi fillet on roasted ratatouille W a lemon aspen butter sauce

Caramelised salmon fillet with quinoa salad, cherry tomato compote, salsa Verde & pear salad

Sautéed Barramundi fillets W leek fondue, mussels confit, breadcrumbs & saffron Beurre Blanc.

Smoked barramundi fillet & langoustines W a currant and mango salsa and watercress salad

Salmon W Asian fish consommé & green papaya coriander salad.



Vegetarian

Sautéed rosemary, thyme, parsnip, sweet potato & Asparagus W scented butter tossed through tagliatelle.

Asparagus and broccoli charlotte with paella

Vegetable Towers of layered roasted vegetables, polenta and jasmine rice with ricotta cheese and a pesto glaze.

Potato gnocchi with wild mushrooms, asparagus and porcini sauce

On the side (Extra \$5 per person)

Green beans W toasted pine nuts

Roasted potato wedges W oven dried kalamata olives & fresh thyme

Asparagus red onions in garlic butter

DESSERTS

Two-layer chocolate pannacotta and spiced citrus anglaise.

Compote of berries marinated with Grand Marnier W crème fraiche.

Mango & passion fruit cheese slice tropical coulis white chocolate flame

Tropical fruit Mille Feuille with a citrus anglaise

Pavlova delight of a wild berry compote topping and wattle seed cream.

Chocolate mud, raspberry coulis, Chantilly cream & coconut tuille

Warm chocolate pudding W vanilla bean praline, mixed berry coulis, mascarpone & tuille

Lemon grass Brulé W fresh berries

Mango panna cotta W white meringue, pistachio crumbs & fresh raspberries