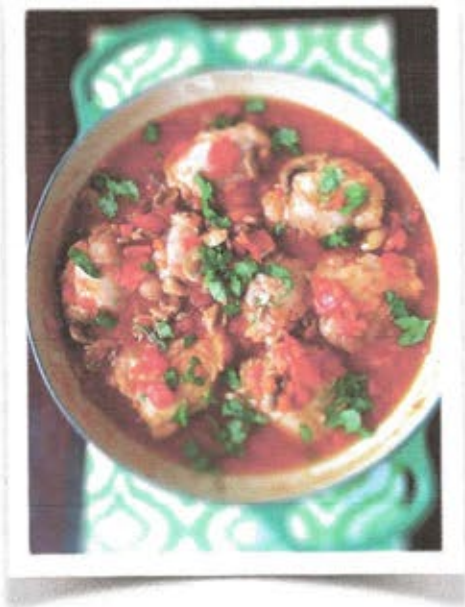




FINE ITALIAN FOOD  
WARWICK

" All our food is made through our restaurant using fresh quality produce"

# CATERING SERVICE



Shop 23 Warwick Entertainment Centre  
639 Beach Road Warwick  
located in foyer of Grand Cinemas Warwick  
[www.topolinitis.com.au](http://www.topolinitis.com.au)

ph. 9447 7118  
G.S.T is not included in prices  
Email: [mail@topolinitis.com.au](mailto:mail@topolinitis.com.au)  
Prices valid from 1st of March 2015

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# Buffet Selection

## Buffet Number 1

A choice of 1 roast meat, 1 vegetable, 1 potato, 1 salad and bread rolls.

Example: Roast Harvey beef, glazed honey carrots, new season steamed potato, garden salad, and bread rolls.

Prices:        40-85 ppl- \$29,        86-150 ppl \$28,        150+ppl \$27

## Buffet Number 2

A choice of 1 roast meat, 1 hot buffet selection, 2 vegetables, 1 potato, 2 salads and bread rolls

Example: Succulent roast lamb, moghul beef curry, roast butternut pumpkin, buttered green beans, oven roasted potato, mediterranean salad, garden salad and bread rolls.

Prices:        40-85 ppl \$35        86-150 ppl \$34        150+ \$33

## Buffet Number 3

A choice 1 roast meats, 2 hot buffet selections, 2 salads, 2 vegetable, 1 potato and bread rolls.

Example: Slow roasted pork, chicken cacciatore, penne bolognese, gourmet greek salad, mediterranean salad, cauliflower mornay, roast sweet potato, rosemary and rocksalt potatoes and bread rolls.

Prices:        40-85 ppl \$39        86-150 \$38        150+ \$37

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## Roast Meat

**Roast Harvey Beef** Slow roasted prime cut of harvey beef.

**Slow Roasted Pork** Slow roasted hindquarter of pork with crackle.

**Succulent Roast Leg of Lamb** Prime lamb leg roasted with rosemary and garlic.

**Roast Chicken** Roast chicken served in 1/8 pieces.

**Honey Glazed Leg of Ham** Clove studded glazed champagne ham.

\*All roasts are served with appropriate mustards, sauces or relish\*

## Vegetables

**Mixed Green Vegetables** Broccoli, snow peas and beans.

**Cauliflower Mornay** Fleurettes of cauliflower topped with cheesy white sauce.

**Buttered Green Beans** Fresh green beans tossed in butter.

**Glazed Honey Carrots** Sliced carrots finished to a glaze.

**Corn on the Cob** Buttered and seasoned corn cobs.

**Roast Butternut Pumpkin** Skin on and oven roasted.

**Roast Sweet Potatoes** Handcut wedges of sweet potato.

**Steamed Broccoli** Steamed fleurettes of broccoli.

**Asian Style Vegetables**

## Potatoes

Oven Roasted

New Season Steamed Buttered

Rosemary and Rocksalt

Lyonnais Potato Sliced Creamy Potatoes

Pommes Fondant Sliced cooked in chicken stock

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## Hot Buffet Selection

**Lemon Thyme Chicken** Bone in dry roasted chicken thigh marinated in lemon thyme and garlic.

**Lamb Rogan Josh** Tender lamb pieces in a medium spiced sauce.

**Butter Chicken** Traditional Indian.

**Thai Green Chicken Curry** Lemongrass, ginger, red capsicum, onion and kafir leave.

**Red Chicken Curry** Basil, coconut, spices, green capsicum and onion.

**Moghul Beef** Turmeric, chilli, coriander, garlic, ginger and tomato.

**Chicken Cacciatore** Bone in chicken thigh braised in a tomato, onion and capsicum sauce.

**Italian Lasagne** Layers of fresh pasta and rich meat sauce.

**Vegetarian Lasagne** Layers of fresh pasta and grilled vegetables.

**Spinach & Ricotta Canneloni** Fresh pasta tubes filled with spinach, ricotta and baked in a tomato sugo.

**Tortellini** Creamy mushroom and bacon sauce.

**Penne Bolognese** Penne pasta with rich meat sauce.

**Fettucine Carbonara** Flat pasta with creamy bacon sauce.

**Lamb Korma** Tender diced lamb with fragrant Indian spices.

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# Salads

**Caesar** Crispy cos lettuce, bacon, croutons, parmesan and anchovies (optional)

**Green Garden Salad** Mesculin lettuce, tomato, cucumber, red onion, capsicum and carrot

**Rocket, Pear & Parmesan** Rocket leaves, thinly sliced pear, parmesan and Roquefort dressing

**Gourmet Greek** Roma tomato, cucumber, fetta, olives and red onion

**Coleslaw** Shredded red and green cabbage, carrot and onion

**Potato Salad** Cooked potato mixed with bacon lards, spring onion and dressing with creamy mayonnaise

**Mediterranean Roast Vegetable** Medley of roast sweet potato, beetroot and pumpkin, red onion and goats cheese served on fresh rocket and spinach leaves.

**Tomato & Basil** Ripe tomato, red onion, black olives and shredded basil leaves

**Tuna Pasta Salad** Spiral pasta with tuna, corn, diced red capsicum and chopped Italian parsley

## \*Please note\*

Topolinis kitchen can provide many other menu options to suit your needs and budget.

Alcohol service also available for home functions.

Equipment hire on request.

Tablecloths- \$15 each

Linen napkins- \$1.50 each

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# Additional Buffet Choices

## Cold Buffet options

**Antipasto Platter** Selection of sliced cold meat, gourmet cheeses and giardiniera.  
+\$5pp

**Smoked Salmon** Finest Tasmanian salmon served with red onion, capers, horseradish cream and lemon wedges. +\$6pp

**Fresh Whole King Prawns** Fresh cooked whole king prawns with aioli, cocktail sauce and lemon wedges. +\$6pp

**Coffin Bay Oysters** Natural served with cocktail sauce and lemon wedges. +\$6pp

**Mixed Seafood Platter** Oysters, king prawns, salmon, marinated octopus.  
+\$10.50pp

**International Cheese Platter** A selection of any 3 cheeses listed: Margaret River; Brie, Camembert or cheddar, Danish Blue, Edam and Gouda. Served with crackers, dried fruit and nuts. +\$4pp

## Desserts

**Chocolate Rum Mousse** Rich chocolate rum flavoured mousse.

**Lemon Lime Curd Tarts** Lemon and lime curd filled tarts.

**Chocolate Ganache Tarts** Shortbread tart filled with chocolate ganache

**Strawberry Custard Tarts** Custard filled tart case topped with strawberries

**Chocolate Mud Cake** A rich mud cake topped with chocolate ganache.

**Tiramisu** Traditional Italian coffee flavoured finger biscuits and mascorpone cheese.

**Seasonal Fruit Salad** Platter of fresh seasonal fruit.

**Black Forest Gateau** Traditional sour cherry and fresh cream with kirsch

**Double Chocolate Bombe** White and dark chocolate mousse

**White Lady** White chocolate mud cake

**Wild Berry Cheesecake** Wild berry creamy cheesecake

**Baileys Cheesecake** Creamy cheesecake with baileys

**Lemon Tea Cake** Lemon custard in vanilla sponge

\*Choice of any 2 desserts for +\$6.50pp.\*

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# *Finger Food Options*

\*Select price range

Choose any 5 items at that price or less\*

## *For \$20*

Vindaloo Puffs  
Vietnamese Spring Rolls  
Beef Rissoles  
Mozzarella Arancini Balls  
Party Pies

Mozzarella and Chive Balls  
Chicken Liver Pate on Crostini  
Thai Grilled Chicken  
Ham, Potato and Corn Croquettes  
Pesto Pastry Wheels  
Sausage Rolls

## *For \$23*

Sushi  
Roast Vegetable Tarts  
Corriander Chicken Balls  
Chicken or Beef Satay  
Prosciutto, Corn and potato fritter

Spinach and Fetta Puff  
Dips with Turkish Bread  
Sesame Chicken  
Lamb Meatballs with Tzatziki  
Cilantro Fish Cake

## *For \$26*

Gourmet Vegetable Quiche  
Beef Sliders  
Calamari  
Ham and Cheese Panini  
Salmon Open  
Rare Roast Beef Crostini with  
Caramelised Onion and Horseradish Cream

Pear and Blue Cheese Tarts  
Oysters Natural or Kilpatrick  
Salmon Rolls  
Chicken Yakitori  
Smoked Trout Pate on Pumpnickel  
Crumbed Prawn Cutlets

\*Food service over 2 hour period\*

\*Including wait staff to pass around\*

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