

TAJA

BRASSERIE



Functions Menu

FINGER FOOD PACKAGE

SELF SERVE STATION SETUP

[Minimum 30 Guests]

\$20 PER PERSON

Fruit Platter (1 upto 30 Pax)

Mixed Sandwiches (½ pp)
(Tuna, chicken, egg)

Mini Spring Rolls (2pp)

Cocktail Party Pies (1pp)

Sausage Rolls (1pp)

Fish cocktail (1pp)

Sauce & Condiments

Tea & Coffee Station

\$25 PER PERSON

Assorted Cheese Platter
(1 upto 50 Pax)

Fruit Platter or Assorted Cake Platter
(1 upto 30 Pax)

Mixed Sandwiches (½ PP)
(Tuna, Chicken, Egg)

Mini Spring Rolls (2 PP)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Marinated Chicken Skewers (1 PP)

Fish Cocktails (1 PP)

Sauce & Condiments

Tea & Coffee Station

\$32 PER PERSON

Assorted Cheese Platter (1 upto 50 Pax)
Assorted crackers, dried fruits, olives

Mixed Sandwiches (½ PP)
(Tuna, Chicken, Egg)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Marinated Chicken Skewers (1 PP)

Moroccan Lamb Skewers (1 PP)

Tempura Prawn Cutlets (1 PP)

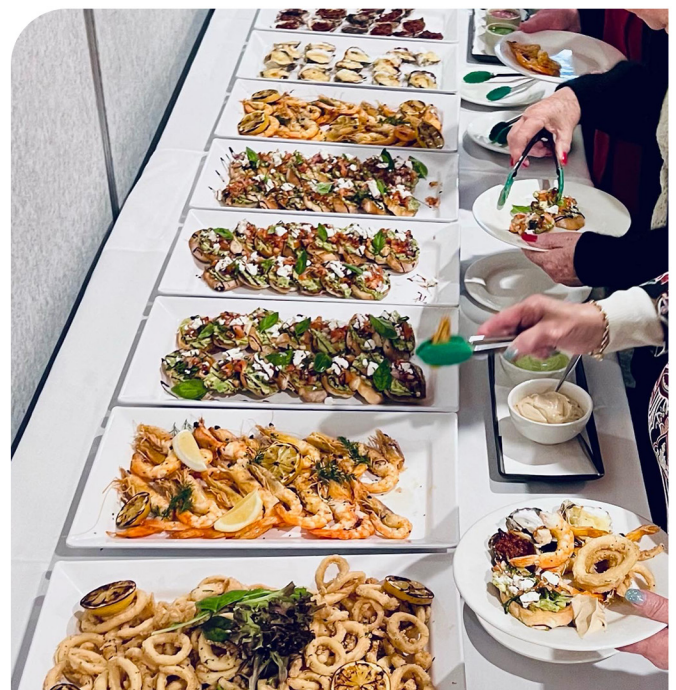
Spinach & Ricotta Pastizzi (1 PP)

Fruit Platter (1 upto 30 Pax)

Assorted Cake Platter (1 upto 30 Pax)

Sauce & Condiments

Tea & Coffee Station



FINGER FOOD – INDIVIDUAL PLATTER

SELF SERVE STATION SETUP

QTY: 30PCS PER PLATTER OR AS MENTIONED

Assorted Sandwich Platter 65

[8 mixed sandwiches cut in 1/4]

Assorted Wrap Platter 80

[10 Wraps cut in 1/2]

Cheesy Arancini Balls 80

w/ garlic aioli

Crumbed Chicken Tenders 80

w/ garlic aioli

Spinach & Ricotta Pastizzi 80

Baked Party Platter 80

mixed variety of pies, sausage rolls & pastizzi

Fish Cocktails 80

w/ tartare sauce & lemon

Roast Beef Bruschetta (20pcs) 70

basil mayo, pickled cucumber, rare cooked beef, micro herbs

Fried Cocktail Platter 70

spring rolls, money bags, samosa

Tomato & Feta Bruschetta (20pcs) 65

onion-tomato salsa, basil, feta & glaze

Mini Spring Rolls (60pcs) 60

w/ sweet chilli sauce

Chicken Nuggets Platter (60pcs) 60

Fairy Bread Platter [16 breads cut in 1/2] 45

Potato Wedges Platter 40

w/ sweet chilli & sour cream

Chips Platter 40

w/ tomato & bbq sauce

Lamb Skewers 130

w/ tzatziki dipping sauce

Chicken Skewers 110

w/ aioli

Tempura Prawn Cutlets 100

w/ citrus mayo

Assorted Cheese Platter 95

w/ crackers, dried fruits, olives & dips

Mediterranean Mezze Board 99

Cheese, crackers, pita bread, falafel, hummus, tzatziki, fresh veggie sticks (cucumber, carrots, capsicum) olives, nuts, & fresh fruits

Smoked Salmon Bruschetta (20pcs) 75

onion-tomato salsa, balsamic glaze, basil

Sydney Rock Oyster (Natural)- 1 Doz 45

w/ namjim dressing & lemon

Fresh King Prawns - 1 Kilo 60

Fresh Fruit Platter 90

Dessert Platter 95

Mixed varieties of sweets



PIECES

[Mini. Order: 20 Pcs]

Panko Coated Calamari Rings \$3ea

Asian Style Chicken Wings \$3ea

Sliders (Beef / Chicken / Pulled Pork) \$7ea

Korean Fried Chicken Bao Bun \$7ea

Korean BBQ sauce, cucumber, shallots, coriander

Assorted Sushi Rolls (Cut into 6) \$10ea

FUNCTION MENU CONDITIONS

Menu & Guest Numbers

- Menu Confirmation: The guest is requested to confirm the final menu & guest count 7 days prior to the event.
- Guest Number Changes: Changes to the guest count must be notified 3 days prior to the event.
- No reduction in cost will apply if the actual attendance is lower than advised:
however, the client will be charged for any additional attendees.

Dietary Restrictions

Dietary Restrictions: The client must provide a list of dietary restrictions 3 days prior to the event.

We will make reasonable accommodations, but certain requests may incur additional charges.

Cancellation and Postponement

- If the client cancels the event 4 days or more prior to the event, NO cancellation fee will be charged.
- If the client cancels the confirmed menu 3 days or less prior to the event,
25% of the total estimated cost will be charged.
- Postponement: The client may request to postpone the event subject to availability 4 days prior to the event
with NO fee.
- If the client request to postpone the event subject to availability 3 days or less prior to the event,
10% of the total estimated cost will be charged.

BYO Cake

1. we will provide utensils and plates for you to cut & serve the cake yourself, a \$1 per person charge will apply.
2. Cake service, for our chef to cut and place on a shared platter a \$2.00 per person charge will apply.
3. Cake service, for our chef to cut, individually plate, garnish and serve a \$3.5 per person charge will apply.

Public Holiday

Functions held on public holidays will attract a 15% surcharge on the total food package cost.

Menu & Price Update

Prices and menu items are dynamic and may be adjusted.

Seasonal items may be subject to availability based on supply factors.