



HELLENIC
PREMIUM CATERING

RED CENTRE CATERING PACKAGE

FLORESKO IN THE GARDENS

AUSTRALIAN NATIONAL BOTANIC GARDENS

Clunies Ross Street ACTON



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in the Gardens



AUSTRALIAN NATIONAL
BOTANIC GARDENS



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RED CENTRE CATERING OPTIONS

LUNCH OPTIONS FOR TOUR GROUPS

TOUR GROUP LUNCH PACK

\$10 PER PERSON \$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



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RED CENTRE CATERING OPTIONS

FLORESCO DINNERS FOR SCHOOL GROUPS

SCHOOL GROUP FLORESCO DINNER

\$15 PER PERSON

choose one main meal option

Fish fillet	Spaghetti bolognese
Homemade floresco pie	Chef's own lasagna
Chicken schnitzel	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	Pan seared calamari
Braised beef cheeks	Roast pumpkin lasagna

SCHOOL GROUP RED CENTRE BBQ DINNER

\$16 PER PERSON

Grilled red centre frankfurters	Bread rolls
Paprika chicken kebabs	Assorted soft drinks
Mixed vegetable skewers	Red velvet cake



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RED CENTRE CATERING OPTIONS

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



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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)



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RED CENTRE CATERING OPTIONS

RED CENTRE GARDEN BBQ

SERVED ON THE EUCALYPT LAWN

\$40 PER PERSON

Selection of sour dour 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)



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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