



BUFFET MENU

MENU #1

MINIMUM OF 50 PERSONS

- 1 FISH DISH
- 1 SALAD DISH or VEGETABLE DISH
- 1 CARB/ KAKANADINA
- 1 FRUIT PLATTER

MENU 1: \$28 per head

MENU #2

MINIMUM OF 30 PERSONS

- 1 CHICKEN DISH
- 1 FISH DISH /PASTA
- 1 SALAD DISH
- 1 CARB/ KAKANADINA

MENU 2: \$38 per head

MENU #3

MINIMUM OF 30 PERSONS

- 1 BEEF OR LAMB
- 1 CHICKEN DISH
- 1 FISH DISH /PASTA
- 1 SALAD or VEGETABLE DISH
- 2 CARB/ KAKANADINA
- 1 FRUIT PLATTER

MENU 3: \$50 per head

MENU #4

MINIMUM OF 30 PERSONS

- 1 BEEF OR LAMB
- 1 CHICKEN DISH
- 1 FISH DISH /PASTA
- 2 SALAD DISH or VEGETABLE DISH
- 2 CARB/ KAKANADINA
- 1 FRUIT PLATTER
- FRESH JUICE

MENU 4: \$65 per head

Please choose your menu selection and email it to info@toorakcentral.com.fj

- Booking security: a 50% deposit
- Booking must be paid 3 days prior to event
- Please advise if there are dietary requirements.
- For outside catering:

There is an additional \$4pp for set up, service, cutlery and plating and transportation of catering to any venue within the Suva area is \$30

MENU SELECTION

CHICKEN

- ROAST WITH GRAVY
- DEEP FRIED WITH SWEET AND SOUR SAUCE
- STIR – FRY
- BLACK BEAN WITH CAPSICUM, BEANS AND ONION
- CHILI AND GARLIC
- CURRY
- 5 SPICE POACHED WITH GRAVY

FISH

- GRILLED MAHI-MAHI WITH CAPERS
- BAKED WITH ONION, TOMATO AND GINGER
- SWEET AND SOUR SAUCE
- WHOLE BAKED WITH MITI (LEMON INFUSED COCONUT MILK)
- DEEP FRIED PIECES WITH FRIED ONION AND TOMATOES
- GRILLED TERIYAKI TUNA
- KOKODA

BEEF

- STIR – FRY/CHOP SUEY
- BLACK BEAN WITH CUCUMBER, CARROT, BEANS AND CAPSICUM SPICY
- MEATBALLS WITH NAPOLITANO SAUCE
- CURRY
- CHOW MEIN

LAMB

- BLACK BEAN WITH CAPSICUM, CARROT, BEANS AND ONION
- MEATBALLS IN NAPOLITANO SAUCE
- SHANK PIECES IN GRAVY & VEGIES
- CURRY W POTATOES
- SAUSAGES IN A LIGHT GRAVY

PORK

(special charges)

- GRILLED PORK WITH APPLE SAUCE OR GARLIC BUTTER OR
- CHINESE 5 SPICE ROASTED BELLY

PASTAS

- TOSSED SALAD PASTA
- VEGGIE BAKE
- PESTO PASTA



MENU SELECTION

SALAD/VEGETABLES

- COLESLAW
- POTATO SALAD
- GREEK SALAD
- GARDEN SALAD
- PINEAPPLE SALSA SALAD
- CUCUMBER, TOMATO & CORIANDER CHUTNEY
- STEAMED VEGIES
- SPICY ROUROU
- ROAST VEGGIES
- 3 CURRY VEGETABLES SELECTION SEASONAL
- VEGETABLE STIR FRY

CARB/ KAKANADINA

- RICE
- DALO/CASSAVA/KUMALA SEASONAL
- SPICY DALO FRIES
- ROTI
- ROAST POTATO
- CASSAVA CHIPS
- GARLIC BREAD

DESSERT

- FRUIT PLATTER
- TRIFLE
- CHOCOLATE CAKE
- FIJIAN PUDDING AND CUSTARD
- VANILLA CAKE
- VUDI AND BANANA VAKASOSO SEASONAL
- ICE CREAM & JELLY

EXTRA

EXTRA SAUCES - \$5.00 PER BOWL

- CHILI SAUCE
- EXTRA CHILIES
- TARTAR SAUCE
- MAYONNAISE
- LEMONS



CANAPÉS

EVENING COCKTAIL CHOICES

- Assorted Sushi
- Assorted Tortilla Pinwheels
- Mini Lamb Burgers
- Chicken & Pineapple skewer
- Chili coriander chicken wings
- BBQ Grilled Wings
- Crispy Fish Fingers
- Spring rolls and Samosas
- Veggie Sticks and Dip
- Bruchetta and Eggplant Dip
- Spicy Dalo or Cassava Fries
- Garlic Prawn & Pineapple Skewers
- 1/2 shelled garlic butter mussels
- Mini pineapple tarts
- Spicy Lamb Meatballs
- Mini Vege Quiche
- Mini Assorted Pizzas
- Crispy Chicken Wontons
- Roasted Spicy Salsa Crostini
- Vegetable Vietnamese Rolls
- Mini Assorted Tacos

DESSERT

- Fruit Skewers
- Chocolate Brownies
- Sweet Fruit Sushi
- Rum and Cookie Chocolate Balls

***Please pay a 50% deposit
secure booking***

***Each dish will be served
Cocktail Style***

***Outside catering is an extra
\$4 per person.***

***This will include cutleries,
plating, cooking on site and
service.***

***Transportation of catering to
the venue is \$25.***

***There must be a minimum
of 20 pax.***

\$30.50 pp – for 6 choices

\$36.50 pp – for 9 choices

\$45.50 pp – for 12 choices



MORNING & AFTERNOON TEA

Sandwiches

(one sandwich cut into 4 triangles)
minimum order 5 sandwiches

Chicken Salad	\$7.50
Egg & Mayo	\$5.50
Spicy Tuna	\$6.50
Seasonal Salad	\$4.50
Chesse & Tomato	\$6.50
Smoked Chicken & Tomato	\$8.00

Tortilla Wraps

(one wrap cut into 3) Minimum order 4 wraps

Roast Chichen	\$8.50
lettuce, coleslaw, sweet chilli aioli	
Lemon Grilled Fish	\$7.50
lettuce, salsa, tartare sauce	
Spicy Lamb	\$7.50
lettuce, salsa, coleslaw	
Roasted Vegetables	\$5.50
lettuce, salsa, coleslaw	

Savoury Pastries

(per piece) Minimum order per item 20pcs

Mini Quiche Vege	\$3.00
Mini Quiche S/Chicken	\$3.50
Plain Mini Croissants	\$3.50
Vegetable Samosa	\$1.50
Vegetable Springrolls	\$1.50
Mini Lamb Sausage Rolls	\$3.50
Spinach & Cheese Puffs	\$3.50

Sweet Pastries

(per piece) Minimum order per item 20pcs

Coconut Scones jam & cream	\$3.50
Banana Bread	\$3.00
Chocolate Brownies	\$3.00
Cassava Cake	\$2.50
Short Bread Cookies	\$1.50
Mini Lamingtons	\$3.50
Mini Mixed Muffins	\$3.00

Drink Set Up

Serves 20pax

Coffee & Tea (5l)	\$65.00
Fresh Juice (4l)	\$40.00
Fruit Platter	\$65.00

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