

SIMPLE AND BEAUTIFUL  
  
CATERING

Alternate Drop Menu

\*commercial kitchen required

*packages*

alternate entrée, main \$72/ pp

alternate main & dessert \$72 / pp

alternate entrée, main & dessert \$86 / pp

*combined packages*

alternate drop & canapes add \$20 / pp

3 hot canapes

3 cold canapes

alternate drop & grazing table add \$15 / pp

## entrée

### select two dishes

White fish ceviche, jalapeno, black olive, fennel, dill & buckwheat (gf)

Pan Fried Gnocchi with Rocket Pesto, Pancetta and Pine Nuts (v)

Roma tomato basil & feta tart on puff pastry with balsamic reduction (v)

Panko crumbed prawns, green tea noodles & cucumber

Smoked lamb, pine nuts, asparagus & goats cheese salad (gf)

Pork belly, apple remoulade & tomato cous cous

Caramelised butternut & sage soup (v/gf)

## mains

### select two dishes

Black angus beef fillet, dauphinoise, jus & rocket.

Grilled lemon & honey chicken, broccolini, carrots (gf)

Sirloin, caramelised garlic & herb mash with crisp greens (gf)

Herb crusted lamb fillet, Dutch cream potatoes & romesco (gf)

Salmon, cauliflower puree, semi dried tomato pesto & fresh asparagus

Citrus scented barramundi with herb potatoes & shaved fennel salad (gf)

Warm tart of Mediterranean vegetables, salsa verde & Danish feta (v)

All menus served with fresh baguette and truffle butter

## desserts

### select two dishes

Kaluah and chocolate pudding, velvet dark anglaise, whipped cream and honeycomb

Citrus tart, berry coulis, mascarpone & shortbread crumb

White chocolate & raspberry panna cotta with biscotti (gf)

Fresh strawberries in Cointreau, shortbread, king island cream & berry coulis

Dark chocolate mousse, praline, double cream and berries

Passionfruit, strawberry and mascarpone trifle

Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream

### packages include

Crockery & cutlery

All food service equipment

Service & culinary team (minimum 70 guests)