

SIMPLE AND BEAUTIFUL


CATERING

Banquet Menu

banquet menu \$75 / pp

combined packages

shared plates & banquet \$88 / pp

shared plates served to tables as entree

3 mains

4 sides

2 desserts

grazing table & banquet \$88 / pp

grazing table set up for reception

3 mains

4 sides

2 desserts

canapés & banquet \$94 / pp

canapés served for 60 minutes

3 cold canapés

3 hot canapés

3 mains

4 sides

2 desserts

mains

choose three

Chicken breast escalopé's with saffron, leek & peppercorns

Slow cooked Amelia Park lamb, rosemary and pan juice gravy

Vegetarian lasagna with ricotta, wilted greens & swiss brown mushrooms (v)

Coconut, galangal & lemongrass chicken (gf)

Jarrah honey & sesame grilled chicken thigh fillets (gf)

Roast south-west beef served with pan juice, gravy (gf)

Char grilled porterhouse steak with garlic, honey & tamari (gf)

Lightly spiced lamb korma with raita & poppadum's

Lentil spiced korma with raita & poppadum's (v)

Slow cooked pork spareribs with chili plum sauce (gf)

Italian meatballs in a rich tomato sauce & shaved parmesan

Roasted garlic, fig, caramelised onion and romesco tart (v)

sides & salads

choose four

Potato salad with chives, mustard & sour cream (gf) (v)

Quinoa with balsamic roasted vegetables (gf) (vegan)

Spinach, feta & baked pumpkin salad (gf) (v)

Penne, pesto, walnuts & greens (v)

Shredded vegetable and mayonnaise salad (gf) (v)

Mixed leaves and salad greens with lemon emulsion (gf) (vegan)

Steamed rice (gf) (vegan)

Buttered corn with mexican spices (gf) (v)

Creamy confit mashed potato (gf) (v)

Grilled Broccoli with almonds & salsa verde (gf) (vegan)

Mediterranean grilled vegetables (gf) (vegan)

Steamed butter & parsley potatoes (gf) (v)

Grilled carrots with brown butter and honey

Charred greens, pickled lemon, chilli and garlic dressing

all banquets are served with fresh baguette and truffle butter

desserts

choose two

please note desserts are served buffet style

White chocolate & raspberry panna cotta (gf) (v)

Chocolate ganache tarts

Splendid rocky road

Caramel cheesecake bars (v)

Chocolate raspberry brownie (gf)

Portuguese custard tarts (v)

Chocolate mousse pots

Passionfruit, strawberry and mascarpone trifle

Lemon curd tartlets

Caramel kisses

Strawberry and cream mini cheesecakes

packages includes

All food service equipment

Service & culinary team (minimum 70 guests)