

Plated Sit Down Menu (1)

Entree

Classic Potato and Leek Soup served warm with Garlic fried Croutons
Warm Thai Beef Salad
Shrimp Cocktail with Sun Dried Tomato & Chives
Risotti Timbale with Quick fried Balsamic Mushrooms, Chicken Breast and Pine Nuts
Tandoori Chicken Rice Dome with Cucumber Salad with Mango & Yogurt dressing

Main Course

Chicken Breast with Lemon and Thyme served on Sweet Potato Mushroom Mash
Quick Fried Garlic Beef Steaks served with a Chorizo and Onion Sauce
Pan fried Market fresh Fish Fillet, oven baked and served with a light Citrus Mustard and Dill Sauce
Chicken Schnitzel with Lemon Herb Butter
Slow Braised Beef Steaks with a rich Mushroom & Onion Ragout
Roast Chicken Drumsticks with Asian Spice Rub and Honey Ginger Sauce

Dessert

Chocolate Cheesecake with Raspberry Sauce
Fresh Fruit salad with Vanilla Sauce
Chantilly Profiteroles with Chocolate Fudge Sauce
Spiced Apple and Cinnamon Cake with a Whipped Caramel Sauce
Pavlova nest with Fresh Fruit and Chocolate Ganache Sauce
Tiramisu



Fine Affair
THE CATERING SPECIALISTS

Plated Sit Down Menu (2)

Entree

- Chicken and Macadamia Pearls with a soft Mushroom Cheese centre served with a Dijon & Spring Onion Remoulade Panko Crumbed Calamari, dusted with Cajun spices and accompanied by a refreshing Lime and Mango Raita
Savoury Choux Dome filled with Roast Pork Shoulder, Apple Chunks and Brie. Served with a Pickled Rocket salad
Syrup & Spice baked Pumpkin Croquettes with a Spinach and Bocconcini Salad, finished with a Sun Dried Tomato & Basil Jam
- Chicken Satay kebabs topped with our famous piquant Peanut Sauce, served with a Quinoa & forbidden Black Rice Stack (G)
Korean Pork with Kimchi Fried Rice, Spring Onion and Sesame Seeds

Main Course

- Classic Roast Pork served with a ragout of braised Leek and Apple then finished with a fine Calvados Gravy
Veal Scaloppine with Mushrooms, White Wine, Garlic & Cream
- Chicken Breast, pan seared and topped Parmigiana style, with our famous Sun Dried Tomato Sauce, Grilled Pancetta & finished with Melted Cheese
- Pan fried Paprika Pork Fillet with Hungarian Sausage, Grilled Capsicums and Garlic Cloves on a bed of Tender Sherried Mushrooms and Onions
Blackened
- Dukkah crumbed Lamb Cutlets with a Fricassee of Vegetables and Caraway sautéed Potatoes

Dessert

- Chocolate Fudge Cheesecake with a Toffeed Macadamia Crunch
Crispy Apple & Cinnamon Strudel with English Custard served on the side
Citrus Tart served with a decadent Chocolate Mousse Ice cream
- Summer Berry Trifle with Citrus Custard, whipped Mascarpone and a splash of Cointreau (optional) Cappuccino Mousse glasses with a petite Mint Slice
Bourbon and Maple Cheesecake with salted Caramel Sauce



Plated Sit Down Menu (3)

Entree

Smoked Salmon Stack with Avocado Creme Fraiche and topped with a Pine Nut and Bacon Crumble (G)
Smoked Chicken, Prosciutto and Roasted Red Pepper Fry up finished with Walnuts, Red Onion Pickle
and a dash of Maple Balsamic reduction.

Pan Seared Black Sesame & Ginger Prawn with a Water Chestnut & Carrot Salad. Finished
with a light Yuzu Dressing and a Sweet Lime Curd

Mediterranean Sun Dried Tomato, Pancetta and Olive Frittata finished with a White Truffle Oil Mayo
Slow Cooked Spiced Lamb with Soft Lentils served on a warm Moroccan Potato Salad
Mini Pumpkin, Caramelised Onion and Goat Cheese Tartlet with Maple Buttered Pecans

Main Course

Tender Beef Girello rolled in Dijon, Dill and Salted Garlic. Served on a Bourbon Bacon Mash

Baked Chicken and Spinach Roulade with Pine Nut, Roasted Tomato and Goat Cheese

Seared Salt & Pepper Lamb Scotch with a Sticky Port and Redcurrant Sauce

Grain fed Black Angus Fillet accompanied by a Creamy Truffle Aioli, served on a Bacon and Onion Potato Cassoulet

Seasonal Fish poached slowly in spiced Cider then topped with a warm Pear & Ginger Nap

Thai Fish Cakes laced with Coconut, Fennel and Garlic and offered with a Ruby Saffron Yogurt

Slow Cooked Beef, Onion & Guinness Pie with Creamed Purple Congo and spiked Cauliflower Fritters

Duck with Honey, Soy and Ginger on Stir Fry Vegetables

Dessert

Dark Chocolate and Sour Cherry Ganache Tart with Raspberry Curd

Pear and Pecan Crumble torte with Chestnut Cream and Salted Maple Dust

Warm Jamaican Banana & Walnut Crepes Flambéed with Dark Rum and served with Vanilla Ice Cream

White Chocolate Cheesecake with Lemon Myrtle and Cranberry

Our famous Fat Lady Eclair filled with creamy Pistachio Mousse and Midori Jelly

Pina Colada Friand with Malibu Eggnog Custard

Smashed Meringue with Macerated Blueberries and a light Lavender Vanilla Cream