

PRESTIGE CATERING AND EVENT HIRE

# PLATE SERVICE MENUS

PRICES ARE INCLUSIVE OF CROCKERY, CUTLERY, WHITE LINEN TABLE CLOTH AND SERVIETTES, CHEF AND WAIT STAFF. HIRE EQUIPMENT REQUIREMENTS FOR COOKING FACILITIES ON SITE WILL BE BASED UPON THE VENUE SELECTED. IF LESS THAN 40 ADULT GUESTS, A STAFFING CHARGE WILL APPLY.

## SOUP

BUTTERNUT PUMPKIN AND CINNAMON SOUP FINISHED WITH CREAM, CHIVES AND CRISP CROUTONS  
CREAM OF TOMATO AND BASIL SOUP  
CREAM OF CHICKEN AND CORN SOUP TOPPED WITH CROUTONS AND CHIVES  
POTATO AND LEEK SOUP TOPPED WITH BACON LARDONS AND FRESH CHIVES  
SWEET POTATO, CARROT AND GINGER SOUP TOPPED WITH SOUR CREAM

## ENTREE

SMOKED CHICKEN SALAD WITH MACADAMIA AND WHITE BALSAMIC DRESSING  
ROMA TOMATO BASIL AND FETA TART ON PUFF PASTRY GALETTE WITH ROQUETTE AND BALSAMIC GLAZE  
GRILLED HALOUMI ON GREEK SALAD WITH SWEET CHILLI AND BALSAMIC GLAZE  
TOASTED ENGLISH MUFFIN WITH SPINACH, SMOKED SALMON, POACHED EGG AND HOLLANDAISE SAUCE  
WARM TART OF MEDITERRANEAN VEGETABLES, FETA AND PESTO WITH BALSAMIC GLAZE

### PLATE OF ENTRÉE 'TASTERS'

- BLACK TIGER PRAWNS WITH CHIFFONNADE AND MARIE ROSE SAUCE
- THAI NOODLE AND BEEF SALAD WITH BLACK SESAME
- SALAD OF GRILLED MEDITERRANEAN VEGETABLES WITH BALSAMIC GLAZE

### PLATE OF ENTRÉE 'TASTERS'

- PRAWN AND AVOCADO SALAD WITH MANGO CHILLI DRESSING
- CONFIT OF DUCK ON THAI PAPAYA SALAD WITH NAM JIM
- GLAZED PORK BELLY ON VERMICELLI NOODLE

## MAIN COURSES (ALL MAIN COURSES SERVED WITH GARDEN FRESH VEGETABLES)

### BEEF

MEDALLION OF DARDANUP BEEF ON MUSHROOM AND PINE NUT RISOTTO CAKE, RATATOUILLE AND BALSAMIC GLAZE  
MEDALLION OF DARDANUP BEEF FILLET ON GARLIC MASH WITH RED WINE AND ROSEMARY GLAZE, TOPPED WITH PARMA SHARD  
FILLET OF DARDANUP BEEF ON SOFT POLENTA FLAVOURED WITH BLUE CHEESE AND A MARJORAM JUS

### LAMB

HERB CRUSTED RACK OF LAMB GARLIC MASH, ROASTED MEDITERRANEAN VEGETABLES AND OREGANO SAUCE  
OVEN ROASTED RACK OF LAMB SET ON RATATOUILLE WITH MERLOT GLAZE, ACCOMPANIED BY A TART OF SLOW COOKED LAMB SHANK AND SWEET POTATO  
RACK OF LAMB ON CREAMED POTATOES WITH A CABERNET GLAZE

### FISH

FILLET OF ATLANTIC SALMON ON FRESH ASPARAGUS AND DUCHESSE POTATO, TOPPED WITH WASABI HOLLANDAISE  
POLENTA AND ORANGE CRUSTED SALMON ON A TAGLIATELLE OF VEGETABLES AND A LIGHT CREAM SAUCE  
LEMON SCENTED BARRAMUNDI, HERB CRUSHED POTATOES, SNOW PEAS AND CHERRY TOMATOES

### CHICKEN

BREAST OF CHICKEN FILLED WITH SMOKED LEG HAM AND CAMEMBERT, WRAPPED IN FILO PASTRY AND SERVED WITH A CHARDONNAY CHIVE CREAM SAUCE  
PANFRIED BREAST OF CHICKEN MARINATED WITH STAR ANISE, CINNAMON AND CORIANDER, SET ON ISRAELI COUS COUS WITH SPRING VEGETABLES AND RED WINE GLAZE.  
TENDER BREAST OF CHICKEN ON A RISOTTO CAKE WITH RATATOUILLE AND BALSAMIC GLAZE  
FREE RANGE CHICKEN BREAST ON PUMPKIN AND PEA RISOTTO AND CHIVE CREAM SAUCE  
TENDER BREAST OF CHICKEN WITH KASHMIR CRUST SET ON TOMATO AND PISTACHIO COUS COUS  
BREAST OF CHICKEN ON WILD MUSHROOM RISOTTO WITH CHARDONNAY CREAM SAUCE AND PANACHE OF VEGETABLES

## **PORK**

ROAST LOIN OF PORK ON ORANGE SWEET POTATO MASH WITH A SEEDED MUSTARD CAFÉ AU LAIT SAUCE

PORK CUTLET MARINATED IN LEMON, GARLIC, THYME AND OLIVE OIL ON WILD MUSHROOM RISOTTO

## **VEGETARIAN**

POTATO AND PARSNIP GATEAU WITH CAPSICUM AND ZUCCHINI, TOPPED WITH SMOKED PAPRIKA SAUCE

MEDITERRANEAN VEGETABLE STACK WITH BUFFALO MOZZARELLA AND PESTO

INDIVIDUAL LEEK AND MUSHROOM CRUMBLE, FONDANT POTATO AND ASPARAGUS

WARM TART OF MEDITERRANEAN VEGETABLES, FETA AND PESTO WITH BALSAMIC GLAZE

## **DESSERTS**

SOFT CENTRED CHOCOLATE PUDDING, VANILLA BEAN ICE-CREAM AND BERRY COMPOTE

LEMON LIME TART WITH RASPBERRY COMPOTE AND KING ISLAND CREAM

CHOCOLATE FONDANT WITH DOUBLE CREAM, BERRIES AND CHOCOLATE ICE-CREAM

MANGO CRÈME BRULEE SERVED WITH BISCOTTI

MINI PAVLOVA TOPPED WITH FRESH CREAM AND SEASONAL FRUITS ACCOMPANIED BY MANGO COULIS

STICKY DATE PUDDING WITH FUDGE SAUCE AND VANILLA BEAN ICE-CREAM

BLUEBERRY CREME BRULEE, DARK CHOCOLATE AND COINTREAU PARFAIT AND CRISP WAFER

TASTING PLATE: WHITE CHOCOLATE MOUSSE, STRAWBERRY AND COINTREAU JELLY SHOT AND

BLUEBERRY CHOCOLATE BRULEE WITH PISTACHIO WAFER

TASTING PLATE: CHOCOLATE FONDANT, CHOCOLATE PARFAIT AND KING ISLAND CREAM WITH BERRY COMPOTE

## **CHEESE**

SELECTION OF PREMIUM AUSTRALIAN CHEESES WITH GLAZED FIGS, CABERNET JELLY AND STRAWBERRIES

TRADITIONAL ENGLISH CHEESEBOARD INCLUDING SHROPSHIRE BLUE, BOROUGH MARKET CHEDDAR

AND DOUBLE GLOUCESTER SERVED WITH GRAPES, CELERY, CHERRY TOMATOES AND WALNUTS

INTERNATIONAL SELECTION OF CHEESE INCLUDING ENGLISH CHEDDAR, FRENCH BRIE AND

AUSTRALIAN BLUE

## **TEA AND COFFEE**

FILTERED 'FIVE SENSES' COFFEE SERVED WITH HOMEMADE CHOCOLATES

## **OPTIONS**

SOUP, MAIN, DESSERT, TEA AND COFFEE

SET MENU \$39.90PP ALTERNATE MAIN \$47.90PP

ENTRÉE, MAIN, DESSERT, TEA AND COFFEE

SET MENU \$45.90PP ALTERNATE MAIN \$53.90PP

PREMIUM GOURMET CANAPÉS FROM

\$ 6.50PP

CHEESE BOARD

\$ 8.50PP

## **CROCKERY OPTION**

SQUARE WHITE CROCKERY @ \$4.50 PER SETTING AVAILABLE.

ABOVE MENU PRICING BASED ON ROUND WHITE CROCKERY.