



Advanced Catering Concepts

Sit Down Menu 1

A traditional dinner menu: hearty meals and mouthwatering canapés simply prepared from fresh seasonal ingredients and cooked on-site by qualified chefs.

Like all our menus, sit down 1 is flexible and may be adapted to suit any environment or occasion, allowing you the option of selecting two, three or four courses. This is ideal for casual weddings, sporting presentations, gala dinners, conferences and large-scale events.

Equipment, staff, napery and tableware are included in the price.

Canapés - A Selection of Three Exquisite Canapés 5 Pieces per Person

Mini Pumpkin Tart

- A mini tart case filled with roasted butternut pumpkin, walnuts, rocket lettuce and goats cheese (v)

Smoked Salmon Mini Bagels

- Mini bagels topped with smoked salmon, cream cheese and freshly chopped chives

Cocktail Sausage Rolls

- Home-made cocktail sausage rolls with tomato relish

Price per person: \$11.50

Soup – Choice of One

Sweet Potato and Pumpkin Soup

- Sweet potato and pumpkin soup garnished with crème Fraiche and fresh parsley (v)

Minestrone Soup

- Traditional home-made minestrone soup topped with fresh shavings of Grana Padano

Cream of Celeriac Soup

- Cream of celeriac soup drizzled with truffle oil and topped with freshly chopped chives (v)

Price per person: \$9.90



Advanced Catering Concepts

Entrée – Choice of Two Alternating On Tables

Pumpkin Gnocchi

- Home made pumpkin gnocchi with a vodka cream sauce smoked salmon and baby spinach

Moroccan Chicken

- Chicken tenderloins marinated in Moroccan spices, served on a traditional cous cous salad with a coriander yoghurt dressing

Asian Trout Salad

- Steamed ocean trout fillet served on Asian coleslaw with a chilli and lime dressing

Pistachio and Pork Terrine

- Pistachio and pork terrine served with a micro salad and a spiced apple and currant chutney

Price per person: \$16.95

Main Course – Choice of two alternating plus vegetarian option if required

Open Beef Pie

- Open beef pie, slowly braised beef, in a thyme, red wine, button mushroom and shallot sauce, topped with a crispy puff pastry lid and served with sweet potato mash

Pepper Crusted Scotch Fillet

- Aged scotch fillet of beef with a fine cracked peppercorn crust, served with a warm sautéed gourmet mushroom and wilted baby spinach salad, potato puree and a red wine jus

Provençal Chicken

- Chicken breast fillet, seared with aromatic Provençal herbs served with roasted chat potatoes and a selection of seasonal vegetables sautéed with fresh basil leaves on a roasted red capsicum coulis

Mediterranean Lamb

- Oven roasted lamb topside, served with roasted sweet potato puree and a Tian of eggplant, zucchini, baby spinach, vine-ripened plum tomatoes and Bulgarian fetta finished with a thyme jus

Atlantic Salmon

- Steamed fillet of Atlantic salmon, served on a crushed kipfler potato, curly endive, lemon balm and balsamic roasted cherry tomatoes salad, garnished with a drizzle of lemon infused oil

Traditional Cannelloni

- Traditional cannelloni, fresh pasta sheets rolled and filled with baby spinach, ricotta and pine nuts, baked in a rich Napolitano sauce topped with fresh parmesan shavings and rocket lettuce

Price per person: \$27.95

Includes dinner rolls and butter pats



Advanced Catering Concepts

Desserts – Choice of Two Alternating

Profiteroles

- Choux pastry cases filled with crème patisserie and smothered in a hot chocolate sauce

Cheesecake

- Home made lemon cheesecake topped with fresh seasonal fruit

Pavlova

- Individual Pavlova smothered in freshly whipped cream and a fine selection of fresh fruit and home-made berry coulis

Tiramisu

- Traditional home made Italian trifle, layers of sponge finger biscuit soaked in liqueur, espresso coffee, mascarpone cheese and shavings of couverture chocolate

Black forest cake

- Traditional black forest cake covered in marinated cherries, chocolate with splashes of kirsch liqueur and double cream

Fruit salad

- Seasonal fresh fruit salad dressed in a mint infused sugar syrup

Chocolate fudge cake

- An indulgent chocolate fudge cake, served with double cream and fresh strawberries

Lemon tart

- Home made zesty lemon tart served with raspberry coulis and double cream

Price per person: \$11.50

Coffee - Buffet Service

Freshly percolated coffee and tea accompanied by home made almond bread

Price per person: \$4.50

All dietary requirements catered for

Inclusive of Linen Napkins, Crockery, Cutlery, Staff and GST