



## Advanced Catering Concepts

### Sit Down Menu 3

Treat your guests to a three-course dinner with a difference – substitute the entree course with an extended canapé service.

On arrival, your guests will enjoy 90 minutes of relaxed mingling and grazing before taking their seats at the table.

Friendly staff serves bite-sized delicacies freshly made on-site by qualified chefs, leaving your guests free to eat, drink, relax, socialize and network. This style of service adds a personal touch to large functions such as weddings and corporate events.

This is a terrific ice-breaker and establishes a relaxed, convivial atmosphere for the rest of the evening – and it means you don't incur the cost of an entrée course. Finished with communal platters of exquisite Petit Fours and the finest cheese and coffee.

#### **Extended Canapés – 8 Pieces per Person**

##### ***Japanese Delicacies***

- The freshest hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki Served with pickled ginger, wasabi and tamari (½ V)

##### ***Smoked Salmon Tartlets***

- A mini tart case filled with smoked salmon, Lilliput capers, dill, Crème Fraiche and topped with salmon roe

##### ***Malaysian Chicken Satay***

- Succulent chicken Satays, marinated in a traditional home made peanut Satay sauce

##### ***Rare Eye Fillet***

- Rare eye fillet, served on mini Turkish bread, baby spinach leaves, Dukkah spice and a drizzling of extra virgin olive oil

##### ***Hong Kong Dumplings - hand made***

- A selection of three of the finest hand-made steamed dumplings
  - Pork Sui Mai
  - Crab Meat & Prawn dumpling
  - Vegetarian dumpling (v)

All served with traditional dipping sauces



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### ***Freshly Shucked Oysters***

- Natural (served with lemon)
- Bloody Mary oyster shooters

### ***Traditional Bruschetta***

- Vine-ripened Roma tomatoes, Spanish onion, basil and extra virgin olive oil (v)

### ***Thai Chicken Puffs***

- Spicy Thai Chicken Puffs served with a sweet chilli sauce

### ***Cocktail Sausage Rolls***

- Home made cocktail sausage rolls with tomato relish

### ***Moroccan Vegetable Puffs***

- Moroccan spiced vegetable pastry puffs with a coriander and mint yoghurt (v)

### ***Mini Gourmet Pizzas***

- A selection of four of the freshest pizza toppings
  - Basil pesto, bacon and pine nut
  - Artichoke, salami and semi-dried tomato
  - Fresh tomato, spinach, red peppers and fetta (v)
  - Zucchini, sun-dried tomato and basil (v)

### ***Fish Goujons***

- Mini lightly battered flake portions, served with a dill and lime mayonnaise and fresh lemon wedges

### ***Raspberry Caramelized Onion Tart***

- A mini tart case filled with raspberry caramelized onion's topped with Bulgarian fetta cheese (v)

### ***Balsamic Roasted Mushroom***

- Balsamic roasted mushroom cup, filled with a goats cheese and fresh herbs mousse (v)

***Select - 8 Items @ \$22.00 per person***



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

#### ***Chateaubriand of Beef***

- Chateaubriand of beef served with dauphinoise potato, French green beans, traditional bourguignon garnish with a port and red wine jus

#### ***Salmon and Spinach Chicken Breast***

- Oven roasted chicken breast, filled with a pocket of smoked salmon and baby spinach mousse served on a creamy potato puree, traditional ratatouille of vegetables and a pesto sauce

#### ***Rack of Lamb***

- Frenched rack of lamb, served with a sweet potato rosti and golden brown roasted batons of parsnip, carrot and zucchini with a mint infused jus

#### ***Oven Baked Blue Eye***

- Oven baked fillet of blue eye, served with baby chat potatoes tossed in extra virgin olive oil and fresh parsley on a bed of sautéed zucchini ribbons, currants and toasted pine nuts with a saffron and smoked paprika infused sauce

#### ***Lime and Whisky Braised Pork Belly***

- Lime and whisky braised pork belly served with seeded mustard mashed potato, and a caramelized apple coleslaw finished with a cider jus

#### ***Stuffed Portobello Mushroom***

- Portobello mushroom, filled with a selection of sautéed Mediterranean vegetables mixed through Moroccan cous cous served on a bed of rocket lettuce with red capsicum Coulis (v)

#### ***Char Grilled Vegetable and Polenta Stack***

- Char grilled vegetable and polenta stack, layers of char grilled eggplant, zucchini, capsicum and parmesan polenta sheets served with Napoli sauce and sprinkled with toasted pine nuts and basil pesto (v)

***Price per Person: \$34.75***



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### Desserts

Finish on a high note: the perfect end to one of our superb dinners is our selection of hand-made petit fours and cheeses served with coffee.

#### **A Selection of Petit Fours Served To Tables**

**Menu includes full selection of all petit four items listed below. 3 pieces per person**

- Passion fruit tart
- Lemon meringue pie
- Chocolate éclair
- Raspberry & white ganache tart
- Flourless chocolate cake
- French apple flan
- Chocolate tart
- Fruit tart
- Paris Brest
- Opera slice
- Strawberries marinated in Sambuca and sprinkled with freshly cracked black pepper

#### **Cheese Platter – Communal Platters to Tables**

- An exquisite selection of local and imported Blue, Brie and Cheddar cheese's served with mixed crackers, mixed nuts, dates, papaya and fresh fruit

#### **Coffee - Buffet Service**

- Freshly percolated Coffee and Tea accompanied by home made almond bread

***Price per Person: \$22.45***

**All dietary requirements catered for**

***Inclusive of Crockery, Cutlery, Staff and GST***