



Seated Dining

Our seated dining experience offers you the flexibility to develop your menu to suit your event, from a formal gala dinner or awards night to a more relaxed wedding or social event.

Simply select the courses that will create the flow and feel you would like to experience and ACC Catering will look after the rest. Our seated dining menu offers exquisite restaurant quality meals, produced by our chefs from locally sourced produce and cooked fresh onsite. Prices include, staff, crockery, cutlery, linen napkins and GST. Please do not hesitate to contact one of our catering consultants to assist with developing a menu to suit your occasion.

SAMPLE MENU 1

Canapés

Pre dinner canapés **\$14.00 per person (4 pieces per person)**

Select 4 items

Extended canapés as a substitute for entree

Canapés: 60 - 90 minutes **\$26.00 per person (8 pieces per person)**

Select 8 items

Cool

Vegetarian or chicken rice paper rolls, pickled vegetables and plum sauce **GF**

House baked mini bagel, smoked ham, tomato and cheddar cheese with Dijon

Wild mushroom, feta and baby basil bruschetta on house baked spelt bread **V**

House baked mini ciabatta, roasted vegetables, spinach and hummus **V**

Smoked salmon florets on blini pillows with dill crème

House baked mini focaccia, premium chicken mix and baby leaf

Zucchini and mint fritters with Halloumi cheese and Za'taar yoghurt **V**

Rare roasted beef florets on potato rosti, horseradish crème and balsamic onion **GF**

Saffron risotto cake with semi dried tomato and Brie **V, GF**

Chef's selection of dips with house baked ciabatta bread **V**

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**

Smoked duck bruschetta, remoulade, roasted hazelnuts

Rare roast beef on sourdough baguette with rocket pesto and onion jam



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Warm

Moroccan chicken skewers with mint yoghurt **GF**
Battered flake bites with roasted garlic and lemon aioli
Roasted vegetable pizza with Napoli sauce and mozzarella **V**
Spanish beef meatballs with smokey paprika aioli **GF**
Lamb shepherds mini pie with mashed potato and relish
Roasted red pepper, spinach and feta quiche with capsicum relish **V**
Mushroom and parmesan Arancini balls with pesto dip **V**
Crumbed calamari strips with lemon aioli
Gourmet beef sausage rolls with tomato relish
Duck spring rolls with hoisin sauce
Panko crumbed chicken tenderloin with basil aioli
Mini burger, ground beef, pickles, cheddar cheese and relish

Entrée

Choice of two alternating

Thai Pumpkin Soup with lemon grass, ginger, coriander and toasted coconut **V, GF**
Buttermilk poached chicken with baby coz, pickled radish and citrus fruits **GF**
Heirloom tomato tart with marinated feta, spinach and balsamic reduction **V**
Potato gnocchi with duck confit, mushrooms, sage and parmesan
Crumbed calamari on Greek salad with feta and lemon aioli
Chickpea falafels on quinoa and pomegranate tabouli with tahini dressing **V, GF**

\$19.00 per person

Main Course

Choice of two alternating plus vegetarian option if required

Pan seared chicken breast with prosciutto, basil and feta stuffing, sweet potato, broccolini and white wine sauce **GF**
Roasted Porterhouse steak with seeded mustard mash, green beans, field mushroom and red wine jus
Barramundi fillet on beetroot risotto with wilted spinach, asparagus and citrus beurre blanc **GF**
Crumbed pork cutlet with new potatoes, roasted apples, wilted silver beet and Dijon cream sauce **GF**
Braised lamb shank wrapped in puff pastry with creamy mashed potato, vegetable medley and red wine jus
Spinach and ricotta ravioli with Napoli sauce, béchamel and parmesan **V**

\$30.00 per person



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Desserts

Table served - Choice of two alternating

Warm chocolate brownie with double cream and caramel sauce

Baked lemon tart with chocolate soil and berry salad

Individual Pavlova with Chantilly cream, raspberry coulis and seasonal fruit **GF**

Coconut panna cotta with coconut crumble and poached pear

Two tone chocolate mousse with chocolate flakes and honeycomb **GF**

\$19.00 per person

Or

Petit Four style desserts served as shared platters or roving

Lemon curd tart with burnt meringue

Salted caramel and chocolate tart

Flourless orange cake with burned almonds **GF**

Vanilla custard filled éclair with dark chocolate top

Walnut fudge cake with honey roasted walnut **GF**

White chocolate and blue berry cheesecake

Grand Marnier and citrus fudge cake with cocoa nibs

Dark chocolate truffle filled with Kahlua ganache **GF**

\$15.00 per person

Coffee – Buffet service

Freshly percolated Sensory Lab coffee and Madame Flavour herbal infusions

\$4.95 per person

SAMPLE MENU 2

Canapés

Pre dinner canapés \$24.00 per person (4 pieces per person)

Select 4 items

Extended canapés as a substitute for entree

Canapés: 60 - 90 minutes \$36.00 per person (8 pieces per person)

Select 4 items from elegant canapé and 2 from dude food menus



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Elegant Canapés

Cool

Slow roasted Heirloom tomato tart tatin with thyme and basil **V**
Brioche croute, chicken liver pate, grapes and Verjuice
Corn fed free-range duck rice paper rolls, pickled vegetables and mint **GF**
Summer gazpacho, herb oil and parmesan wafer **V, GF**
Coconut chicken and green mango salad with chili shards **GF**
Seared scallop, corn panacota, caramelized bacon and tomato sugo **GF**
Poached crab and cucumber salad, wonton crisp
Roast pear, witlof salad, honey walnut and Roquefort **V, GF**
Kingfish ceviche, confit cherry tomato, reduced balsamic and rocket **GF**
Wok tossed prawns, coconut red curry panna cotta with pickled mango **GF**

Warm

Sous vide Berkshire pork belly, pickled papaya and tamarind caramel **GF**
Chicken and mushroom san choy bau, plum reduction and crispy shallots **GF**
Char grilled eggplant, buffalo mozzarella and garlic confit **V**
Black pudding and Kipfler croquettes with blue cheese sauce
Peri peri chicken with feta, watermelon and Jamon **GF**
Braised beef cheek and mushroom pie, confit Kipfler potato top
Rare lamb fillet, chick pea falafel, tahini and Dukkah **GF**
Pressed polenta, roasted vegetable stack, smoked eggplant and labneh **V, GF**
Poached fig, blue cheese and rocket pizzetta with balsamic shallots **V**

Dude food

Carnitas Pork and corn tortilla, 24 hour slow cooked pork, fresh fennel and coriander
Frenched lamb cutlets with mint and garlic yoghurt **GF**
Porterhouse steak, ciabatta roll, pickled beetroot, horseradish crème and rocket
Mediterranean lamb skewers with spicy harissa yoghurt **GF**
Brioche slider, ground beef chuck, vintage cheddar, pickles and ketchup
Five spice pork skewers with fresh tomato and chili Adjika dip **GF**
Braised pulled pork roll, candied peanuts, fresh coriander, ginger and hoisin
Queensland jumbo king prawn skewers with Nam Jim dipping sauce **GF**
Southern fried chicken with ranch sauce
Pork chipolata, buttermilk roll, sauerkraut, cheddar cheese and mustard



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Entrée

Choice of two alternating plus vegetarian option if required

Kingfish ceviche with brunoise tomato, red onion, lime and lemon balm salad **GF**

Duck leg confit on French green lentils with juniper and sage **GF**

Pork belly sous vide parsnip skordalia, cider jus and parsnip chips **GF**

Wild mushroom risotto with baby spinach, Grana Padano and truffle oil **V, GF**

Citrus cured salmon on Olivier salad with caviar and capers **GF**

Celeriac veloute with chive crème and crispy pancetta **GF**

\$28.00 per person

Main Course

Choice of two alternating plus vegetarian option if required

Char grilled beef eye fillet with Dauphinoise potato, green beans, balsamic shallots and bordelaise jus **GF**

Chicken roulade with wild mushroom filling on soft polenta, broccolini, confit tomato and champagne reduction **GF**

Crispy skin ocean trout on char grilled sweet potato, zucchini ribbons and salsa verde **GF**

Grilled Polenta stack with marinated vegetables, rocket salad, toasted pine nuts and Napoli sauce **V, GF**

Lamb rump sous vide on white beans cassoulet with smoked eggplant, confit garlic, butter beans and merlot jus **GF**

Scampi tortellini in lobster bisque with shimeji mushrooms and chives

\$45.00 per person

Dessert

Passion fruit crème brulee with watermelon and mint **GF**

Caramel and chocolate textures with fresh berries and baby herbs

Peach tarte tatin with heavy cream and vanilla syrup

Lemon meringue roulade with lemon curd, Chantilly cream and strawberries **GF**

Espresso tiramisu with mascarpone, Kahlua liqueur and coffee beans

Cardamom panna cotta with rose water syrup and pistachio fairy floss **GF**

\$20.00 per person



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Or

Petit Four style desserts served as shared platters or roving

Lemon curd tart with burnt meringue

Salted caramel and chocolate tart

Flourless orange cake with burned almonds **GF**

Vanilla custard filled éclair with dark chocolate top

Walnut fudge cake with honey roasted walnut **GF**

White chocolate and blue berry cheesecake

Grand Marnier and citrus fudge cake with cocoa nibs

Dark chocolate truffle filled with Kahlua ganache **GF**

\$15.00 per person

Coffee - Table Service

Freshly percolated Sensory Lab coffee and Madame Flavour herbal infusions

\$6.50 per person

Casual Dining – Shared Platters to Tables

Canapés

Pre dinner canapés \$24.00 per person (4 pieces per person)

Select 4 items from elegant canapé menu

Extended canapés as a substitute for entree

Canapés: 60 - 90 minutes \$36.00 per person (8 pieces per person)

Select 4 items from elegant canapé and 2 from dude food menus

Pork chipolata, buttermilk roll, sauerkraut, cheddar cheese and mustard

Elegant Canapés

Cool

Slow roasted Heirloom tomato tart tatin with thyme and basil **V**

Brioche croute, chicken liver pate, grapes and Verjuice

Corn fed free-range duck rice paper rolls, pickled vegetables and mint **GF**

Summer gazpacho, herb oil and parmesan wafer **V, GF**

Coconut chicken and green mango salad with chilli shards **GF**

Seared scallop, corn panacota, caramelised bacon and tomato sugo **GF**

Poached crab and cucumber salad, wonton crisp

Roast pear, witlof salad, honey walnut and Roquefort **V, GF**

Kingfish ceviche, confit cherry tomato, reduced balsamic and rocket **GF**

Wok tossed prawns, coconut red curry panna cotta with pickled mango **GF**



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Warm

Sous vide Berkshire pork belly, pickled papaya and tamarind caramel **GF**
Chicken and mushroom san choy bau, plum reduction and crispy shallots **GF**
Char grilled eggplant, buffalo mozzarella and garlic confit **V**
Black pudding and Kipfler croquettes with blue cheese sauce
Peri peri chicken with feta, watermelon and Jamon **GF**
Braised beef cheek and mushroom pie, confit Kipfler potato top
Rare lamb fillet, chick pea falafel, tahini and Dukkah **GF**
Pressed polenta, roasted vegetable stack, smoked eggplant and labneh **V, GF**
Poached fig, blue cheese and rocket pizzetta with balsamic shallots **V**

Dude food

Carnitas Pork and corn tortilla, 24 hour slow cooked pork, fresh fennel and coriander
Frenched lamb cutlets with mint and garlic yoghurt **GF**
Porterhouse steak, ciabatta roll, pickled beetroot, horseradish crème and rocket
Mediterranean lamb skewers with spicy harissa yoghurt **GF**
Brioche slider, ground beef chuck, vintage cheddar, pickles and ketchup
Five spice pork skewers with fresh tomato and chilli Adjika dip **GF**
Braised pulled pork roll, candied peanuts, fresh coriander, ginger and hoisin
Queensland jumbo king prawn skewers with Nam Jim dipping sauce **GF**
Southern fried chicken with ranch sauce

Entree

Antipasto Platter

Smoked BBQ chicken, chorizo, smoked ham, Hungarian salami, prosciutto, marinated vegetables, cheddar cheese, grissini sticks and olives

\$20.00 per person

OR

Seafood platter

Smoked salmon, grilled and marinated calamari, fresh oysters with red wine vinaigrette, marinated mussels, cooked Australian prawns with cocktail sauce, fresh lemon and lime cheeks

\$26.00 per person

Main

Prosciutto wrapped fillet mignon with bordelaise **GF**
Chicken roulade with wild mushroom filling and white wine sauce **GF**
Crispy skin ocean trout with salsa verde **GF**
Grilled Polenta stack with marinated vegetables and Napoli sauce **V**



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Cold Sides

House baked ciabatta with olive oil and balsamic

Kale with quinoa, mint, grape tomato and pomegranate **GF, V**

Rocket with figs, roast pear, blue cheese and almonds **GF, V**

Baby cos with char grilled melons; fennel and goat's cheese **GF, V**

Warm Sides

Steamed green beans with capers, olive oil and pink salt **GF, V**

Roasted chat potatoes with butter, garlic and sage **GF, V**

Baked cauliflower with parmesan roux and truffle oil **V**

\$65.00 per person includes all options above

DESSERT

A Selection of petit fours served to tables or as a roving dessert

Menu includes all petit four items listed below.

3 pieces per person **GF, V**

Lemon tart with burnt meringue

Salted caramel and chocolate tart

Blueberry and white chocolate cheesecake

Citrus fudge cake with cocoa nibs

Flourless orange cake with burned almonds

Chocolate dipped éclair filled with custard

Flourless walnut cake

Dark chocolate and Kahlua truffle

Selection of macarons

\$15.00 per person - includes all petit fours items listed

Dietary Codes

V – Vegetarian, **GF** – Gluten free,

Prices in conjunction with ACC Catering Beverage or Bar Service only package

Minimum number 60 guests

All dietary requirements catered for

Dietary requirements menu variations may incur a surcharge

Price includes all required kitchen and floor staff, equipment, napkins and GST



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