



PLATED FINE DINNING

2022



Canapes:

Please choose 3 options:

Cold canapes:

Smoked salmon on sweet potato blini w caper cream, fresh dill

Creamy chicken and bacon pancakes

Crispy potato rosti w rare roast beef, baby spinach, horseradish cream, tomato jam (GF)

Chickpea Fritter topped with a shredded Butter chicken and coriander shoots

Bruschetta topped with soy coated sesame beef slices, spring onion and button mushrooms

Bruschetta topped with herbed cream cheese, brie and caramelised onions

Bruschetta topped with a Red wine & Soy glazed Aged rump beef slices, spring onion and button mushrooms garnished with micro shoots.

Hot Canape:

Dukkha Rump Sticks drizzled with a Red wine reduction

Tempura prawn tails with sweet mayo dip

Spanakopita spinach and feta Filo parcels (V)

Pesto, tomato and mozzarella puff oven tarts (V)

Wild Mushroom Arancini balls w mayo aioli (V)

Tartlet w mushroom Duxelle, thyme chevre - goat cheese &

Spiced chicken tikka mini pie with Smokey tomato relish

Sticky Pork Belly squares and gherkin ribbons on a stick honey glazed

Tandoori chicken skewers

These canapes are waiter served

Please choose one option of each



Starters:

Crispy slow cooked honey glazed pork belly, on a mini dish with an apple puree and garnished with micro herbs

Chorizo and prawn skewer served with a roasted red pepper sauce (hot)

Sticky soy and ginger sauce chicken pops, mini Asian paw paw salad

Basil infused mini fish cake aborigine puree sliced radicchio, served with a smoked salmon rose & basil pesto mayo

Pulled chicken taco topped with sour cream, corn and avocado salsa served on bean sprouts (cold)

Falafel served with chilli and avocado dip in a mini white dish topped with beetroot micro herbs

Mediterranean Beef & pepper skewer in a red wine sauce topped with beetroot micro herbs

Mains:

Pan seared fillet cognac black pepper cream sauce pom Anne potatoes, with
grilled wild mushrooms and root vegetables.

Lemon and herb crusted line fish, sweet potato & red onion crisp cubes toasted
in a parsley oil sweet and sour chili sauce

Homemade fettucine pasta topped with oxtail sauce, parmesan and fresh herbs

Chicken tenderloin topped with creamy spinach sauce served on butternut
mash potatoes topped with roasted vine tomatoes

Caprese stuffed chicken breast topped with creamy tomato based sauce served
on oven baked creamy potato, with pan fried root vegetables

Pan Seared Lamb Cutlets served with Broccoli and Mint Puree

Potato Fondant and butter-glazed carrots

Moroccan spiced lamb chops served on mustard mash potatoes and sautéed
wild mushrooms, accompanied by roasted winter vegetables & carrot puree

Marinated beef fillet medallions with rich red wine jus, creamed spinach puree,
butternut dauphinoise potatoes, and baby stem carrots

Soy and honey glazed Pork belly with served on mustard mash potatoes and
butter tossed baby carrot puree topped with caramelized red onion

Desserts:

White chocolate cheesecake served with a berry salad and edible flowers

Berry panna cotta served in beautiful glass topped with strawberry compote
and white chocolate chards.

Individual tiramisu topped with chocolate dust

Crème Brule topped with praline shards

Chocolate mousse, edible flowers and dark chocolate shavings with mini
chocolate brownie

Mini berry panna cotta topped with fresh berries and mint

Pecan nut tart slice with French vanilla ice cream

Lemon meringue glasses



Thank you for your selection:

Please note that we do require a fully operation kitchen for
this menu to be served.

EXAMPLE MENU:

CANAPE SELECTION ON CERAMICS:

Cheese olive and honey glazed chicken phyllo parcels

Bruschetta topped with cottage cheese, grilled cherry tomato and basil

Chickpea Fritter topped with a shredded Butter chicken with sour cream and
coriander shoots

MAIN MEAL SELECTION:

Creamy garlic Tuscan Salmon with spinach and sundried tomatoes.

Lamb Chops with Rosemary gravy – say which one you would prefer

SALADS

Avocado, fresh green asparagus and buffalo mozzarella squares with a lemon dressing.

Tomatoes pesto pasta salad

STARCH

Crispy roasted baby potatoes with oregano.

VEGETABLES

Shitake mushrooms and root vegetables. (Oven baked)

DESSERT

Crème Brulee ramekins with a berry compote.

Cheese cake jars with berry compote