



Season 2011

Your guest's will be astounded at the great service, market fresh modern cuisine and the service; which is the experience of attending a total serviced event - the Cateraid table de hote' 2011 menu.

Although we would like to think we create our menus to each situation (budget and people involved), the below is a cross section of our more popular dishes, arranged in a format which offers an all inclusive price per person.

The stated per person charges are inclusive of all the following:

Tea and Coffee for all guests *(Linen skirt and table cloths for the buffet)*

Linen napkins and base hire rate for Guests table cloths.

Setting of the guests tables to a base level – Crockery, cutlery and napkin (no decorations)

Fine White china and polished stainless steel cutlery (also includes bread and butter plate/cutlery).

All wait staff, chefs, cleaners and event coordinator.

All kitchen equipment needed to prepare and serve

(i.e. warming ovens, cook tops, chillers etc) free of charge.

Rubbish removal for any waste from food courses.

Great service from experienced hospitality people who enjoy their work ☺

We look forward to confirming your booking and helping you enjoy your celebrations and an event that will be....

Fine dining.....effortlessly

Greg and Kelly Stephenson



Our Company will Donate \$1.00 per person to the community charity fund of your choice for its continual work.* **Minimum 50 guests required for the price stated (POA for under 50 guests)*

The price does not include room hire or decorations

**Conditions apply (gf) = gluten free (v) = vegetarian*



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Event Appetiser List

Enjoy the company of your friends and relatives while you indulge in fine food. Take in the breath taking views from a veranda or garden. Even for that little extra, have this menu served at any location under white market umbrellas.

BBQ Duck, beetroot and Ginger spring rolls, lemon myrtle soy dip **veg also avail.*

Pimento and sweet corn slice, chipotle tomato, smoked beef flank.

Camembert Tartlet, salsa Verde, citrus cured salmon gravalax

Olive oil, pana de casa, roma tomato, basil pesto, balsamic

Also served to the room:

Crisp breads, beetroot confit, Red pepper jam, olive tapenade and rocket macadamia pesto

Local cheese and dried fruit Platters with water crackers

This menu include wait staff, tray service, Cocktail Napkins and all food for a period of 45 minutes, started 15 minutes after your guests arrive.

\$10 per person *



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Entree List

Please select two choices from the following

Poached chicken, Porcini mushroom, white truffle oil risotto (v) + (gf)

Chorizo, Bell Pepper, goat's feta, rocket, honey truffle dressing

Seafood taste plate, barramundi, baby squid, prawns, basil aioli (gf)

Tagliatelle, bosciola, shaved shallots, grana panado (v)

King Prawn, Pernod, king Island cream, penne, grape tomato

Pork shoulder confit, watercress, roast walnut, shallot, green apple and sherry vinegar (gf)

Beef Pithivier, jus de gras, onion soubise, wild mushroom and white truffle oil

Lamb fillet, pancetta split pea, sweet potato, chilli lime jam (gf)

Slow roasted aged beef, duck liver pate, mushroom confit, filo, onion soubise

Red lentil, red pepper, blended parmesan tofu, semi-dried tomato

King prawn, avocado, goat's feta, mescaline, red pepper vinaigrette



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Main Course

Please select two choices from the following

New York cut, pecorino Romano galette, onion soubise, roasted grape tomato, juslie (gf)

Barramundi, baked parsnips, celeriac remoulade, Pinot Gris cream, dill au buerre (gf)

Twice cooked duck Maryland, Asian greens, baby beans, hoisin master stock

Pork shoulder, eshallot garlic potato, brandy apple compote, pea puree

Lamb Noisette, French lentils, Cavolo Nero, crisp parsnip, Jus de gras

Tasmanian salmon, Saffron and tomato nage, green beans, kipflers, micro herbs (gf)

Chicken ballentine, semi dried tomato, basil, white sweet potato, micro herbs, balsamic

Rosemary Courgette, babagnoush, saffron tofu, red pepper jam, salsa Verde (v)

Other mains are available

Entree and main = \$56.00 + GST per person*

Main only = \$36.00 + GST per person*



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Dessert List

Please select two from the following

Fresh tropical fruit plate with brioche and local Cheeses

Shiraz strawberry compote, lime curd, shortcrust, fromage de pomegranate'

Sticky fig torte, Mascarpone, honey caramel

Panna cotta, organic vanilla sugar, brandy snaps, lemon myrtle toffee

Gold finger pudding, handmade fudge, fresh raspberry ice cream

Mississippi mud cake, Jack Daniels chocolate sauce

All desserts include platters of Turkish delight and petite fours to all tables

\$18 per person*

Other gourmet dessert sensations available upon request including:

Flowing white and milk chocolate fountains with triple layer fruit towers

Plating your wedding cake, handmade ice cream, fresh berries, vanilla bean crème anglaise

\$7 per person*



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