

# Plated



## Entrée

Lemon pepper chicken fillets with gourmet salad leaves and citrus glaze

Char grilled vegetable stack with field mushrooms and a tangy tomato salsa (v)

Slow roasted tomato tartan with glazed shallots, persian fetta and lemon pesto

Farfalle pasta with basil pesto, pine nuts and char grilled vegetables (v)

Tasmanian smoked salmon salad with apple and balsamic vinegar

Houn valley mushroom soup with crusty bread (v)

Butternut pumpkin soup with crusty bread (v)

Seafood chowder served as a thick creamy soup with fresh local seafood

Warm thai beef salad with asian vegetables

Tasmanian tasting plate – Our chef's selection of local delicacies

## Main Course

Chargrilled scotch fillet with garlic mash, asparagus, red onion marmalade and cabernet jus

Chicken breast on potato gratin with a dijon mustard and white wine cream sauce

Baked salmon fillet with stir fried vegetables, smoked coc mash and lemon butter sauce

Herb crusted lamb loin with sun dried tomato polenta, ratatoullie and rosemary jus

Braised lamb shank with herb mash and steamed vegetables

Crispy confit duck legs with vanilla bean mash and hone glazed dutch carrots

Pan fried venison in prosciutto with potato rostie, braised vegetables and balsamic jus

Char grilled field mushrooms with marinated fetta, mediterranean vegetables and capsicum aioli (v)

Seasonal vegetables in a filo parcel with a spiced tomato coulis (v)

### We include in the menu price

- ✓ Crockery and cutlery
- ✓ Buffet linen
- ✓ Linen feel paper napkins
- ✓ Chafing dishes
- ✓ Serving cutlery
- ✓ Commercial oven

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## Dessert

Tasmanian apple and rhubarb tart with King Island cream

Traditional lemon curd tart with king island cream and wild rosella coulis

Sticky date pudding with ginger butterscotch and double cream

Flourless chocolate cake with cherry confit and toffee chard (gf)

Soft rolled lemon myrtle pavlova with vanilla anglaise and fruit coulis

Italian tiramisu with macerated strawberries

Irish cream pannacotta with berry compote and caramel crunch

Belgian chocolate mousse with sweet pastry crisps and raspberry cream

Tropical fruit plate with a Grand Marnier sabayon

Tasmanian cheese plate with dried muscatels, nuts and lavosh

You may have your own cake served with berry coulis and cream instead of one of the desserts

Two Courses \$38 pp / Three Courses \$48 pp

Add \$3 per person if you wish to have an alternate drop selection.

**Or** add \$5.00 for a guests choice of two items

Prices are based on a minimum of 50 guests.

Prices for smaller groups are available on quotation.

Wait staff and chefs are charged at \$36 per hour

### Drinks Service

We can provide a beverage package of

- ✓ Sparkling wine
- ✓ Red & white wine
- ✓ Beer & light beer
- ✓ Orange, coke and mineral water

\$20 per person for the first 2 hours of service.

Add \$4 per person for every hour beyond that.

Includes bar staff, glasses, ice tubs, ice and drinks trays.

**If you would like to supply your own drinks, we can provide the glassware**

### Optional Extras

If you don't have the following items, we can provide them

- ✓ Tables and chairs
- ✓ Table Linen
- ✓ Flowers and decorations
- ✓ Canapés on arrival
- ✓ Beverages and glassware
- ✓ Tea and coffee

Please refer to our **Options** page for enhancements to your selection



# Options



## **Mediterranean Antipasto Table - \$13 pp**

As an entree or to supplement a plated, buffet or canapé event. A full antipasto display including a range of the following:

Prosciutto, vine leaf dolmades, char grilled capsicum, marinated fetta, marinated and stuffed olives, semi dried tomatoes, marinated feta, bocconcini, farmhouse cheeses, homemade dips with lavosh and a selection of crusty breads with fine olive oil and dukkah

## **Canapés on Arrival Package - \$8 pp**

As an option for our Buffet and Plated menus, we will serve the following as your guests arrive.

Italian bruschetta with basil & vine ripened tomatoes (v)

Japanese nori rolls with wasabi and teriyaki sauce (gf)

Double smoked ham and Tasmanian brie quiche

Spiced potato & pea samosa parcel with sweet chilli (v)

Singapore style spring rolls with sweet soy dip (v)

## **Dessert Canapés Package \$8 per person**

A mix of the following is a fun way to finish off the evening

Chocolate and kahlua mousse cone

Tiramisu cream chocolate cups with pistachio praline

Lime tartlet with glazed berries

Tasmanian apple and cinnamon crispy doughnut ball

## **Dips Platter \$50**

Includes hommus, tzatziki & beetroot yoghurt with lavosh, Turkish bread and crisp vegetables (v)

## **Antipasto Platter \$70**

Includes prosciutto, dolmades, char grilled capsicum, marinated fetta and olives, artichoke hearts, semi dried tomatoes, marinated feta & Turkish bread

## **Cheese Platter \$55**

Fine Tasmanian cheeses with dried fruit, poached pears and crackers

## **Sandwich Platter \$50**

Ten rounds of quartered sandwiches

## **Open Gourmet Sandwiches \$60**

A selection of open gourmet toppings on sour dough

## **Seafood Platter \$90**

Fresh local oysters, prawns, mussels, smoked salmon and scallops

## **Sushi Roll Platter \$60**

Mixed nori sushi rolls with salmon, chicken, beef, wasabi and soy sauce (gf)

## **Fresh Fruit Platter \$40**

## **Cakes and Pastries Platter \$55**

## **Tea and coffee \$3.50 per person**

Available with staffed events

