



Finger Food

Chicken and Herb Meatballs
Assorted Mini Wraps
Assorted Hand-made Sausage Rolls
Roast Vegetable Frittata

Entrees

Choose 2 for Alternate Drop

Marinated Asian Beef Salad with Crispy Noodles

Pear & Blue Cheese Tart with Rocket Salad (GF, V)

Chicken, Baby Cos & Pine Nut Salad with a Raspberry Vincotto Vinaigrette (GF)

Mascarpone & Fresh Herb Tart with Tomato & Capsicum Jam and Salad Greens (GF,V)

Caprese Salad - Tomato, Basil and Bocconcini with a Balsamic Vinaigrette (GF,V)

Smoked Salmon Terrine with a Fresh Herb & Tomato Salad (GF)

Confit Duck & Hazlenut Salad with Pink Peppercorn Dressing (GF)

Fresh Prawn & Asparagus Salad with Toasted Macadamia Vinaigrette (GF)

(GF) denotes Gluten-free (V) denotes vegetarian



Mains

Choose 2 for Alternate Drop

Pork Loin with Sweet Potato & Apple Gratin, Seasonal Greens and a Port Wine Jus

Chicken Breast with Scalloped Potato and an Olive & Citrus Salad

Chicken and Prosciutto Parcel with a Warm Potato, Roast Capsicum and Rocket Salad

Atlantic Salmon Fillet with a Panzanella Salad

Atlantic Salmon Fillet with Roasted New Potatoes, Seasonal Greens and a Herb & Lemon Butter

Veal Loin with Gremolata, Fondant Potato and Seasonal Greens drizzled with Red Wine Jus

ADDITIONAL OPTION: \$3.00 per meal

Eye Fillet with Potato Dauphinoise, Seasonal Greens and a Red Wine Jus

All the above selections are Gluten Free

VEGETARIAN OPTIONS:

Pumpkin & Persian Feta Lasagne with Toasted Macadamias and Beetroot Jam

Eggplant & Ricotta Involtini with a Rocket, Roast Capsicum & Warm Potato Salad (GF)



Desserts

Choose 2 for Alternate Drop

Rocky Road Cheesecake with Chocolate Sauce and Whipped Cream (GF)

Seasonal Fresh Fruit Pavlova (GF)

Baked Ricotta Cheesecake with Berry Coulis and Mascarpone (GF)

Orange & Almond Cake with a Citrus Salad, Orange Glaze and Mascarpone (GF)

Death by Chocolate (GF)

Vanilla Bean Panna Cotta with Strawberry Compote and Biscotti (GF)

Chocolate, Date & Almond Torte with Berry Coulis and Cream (GF)

Chocolate Truffle Cake with Chocolate Sauce and Mascarpone

White Chocolate and Pistachio Crème Brulee (GF)

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