



Sparkling
catering & events

every special occasion deserves to sparkle...

Sample Menu



Banquet Menu

Entrée served with bread rolls

Cured Salmon with a carpaccio of vegetables marinated in lemon, extra virgin olive oil, thyme and a hint of garlic

De-boned quail marinated in lemon and thyme, served with braised red cabbage

Homemade potato gnocchi with fresh oven roasted tomato, basil and bocconcini pearls

Lamb cutlet marinated in garlic and rosemary, served with pea and mint puree

Main served with salads to share

Baked Atlantic Salmon served with braised fennel, sun dried tomatoes, capers, olives, balsamic and extra virgin olive oil

Slow roasted blue eye Cod with shoy sum and shitake mushrooms topped with fresh coriander, fried shallots and a lime, palm sugar and sesame sauce

Fillet of beef served on potato roesti with pancetta, eschalots and a watercress and radish salad

Veal Cutlet served with butter bean, garlic and parsley mash and apple sauce

Seared Chicken supreme stuffed with minced chicken, ricotta, tarragon, eschalots and garlic served with polenta and a garlic tarragon sauce

***Vegetarian and dietary options available on request**



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Dessert served with tea or coffee

Crème brulee served with fresh strawberries and almond biscotti
Flourless Chocolate cake served with double cream and berry compote
Strawberry and Cointreau Semifreddo served with berry coulis
White chocolate mousse served with almond tuille
Coconut pannacotta with fresh mango drizzled in Galliano

or

Dessert buffet

A chef's selection of 3 desserts
eg, Vanilla bean crème brulee with berry compote
Belgian chocolate ganache tarts with white chocolate shavings
Honeycomb cheesecake with camp maple syrup
A selection of gelato
Cheese platter with dried fruits, nuts and lavosh
Fresh fruit platter

Cocktail Party Menu

Amuse bouche

Chilled mango and ginger with grilled prawn
Chilled pea and ham
Gazpacho





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Cocktail Party Menu

Canapes

- Chicken satay peanut skewers
- Scallop and shitake mushroom dumplings
- Pork and Bok Choy dumplings
- Fresh Apple and peking duck wontons with hoisin sauce
- Wild tiger prawns wrapped in pastry
- Bulgarian fetta, capsicum and caramelized onion tartlets v
- Rare roast beef and horseradish on toasted sourdough
- Tomato and basil bruschetta v
- Lime, chilli and coconut sautéed prawns
- Salt and chilli crusted prawns
- Roulade of smoked salmon and dill crème fraiche
- Seared scallop with salsa Verde and baby herb salad
- Smoked chicken and semi dried tomato tartlet
- Salmon dill and asparagus tartlet
- Roast vegetable frittata V
- Hand rolled sesame barramundi spring rolls
- Lime and coriander crumbed chicken skewers with yoghurt dip
- Five spiced duck with caramelized pear
- Shredded chicken, lime, avocado and tomato jam on betel leaf, (seasonal)
- Seared scallop tart with cauliflower puree and cumin toffee
- Strawberries and brie with pistachio soil V
- Roast Mushroom, thyme and ricotta tarts V
- Salmon sashimi salsa, with wasabi sorbet
- Goats cheese croustis on a beetroot puree V
- Smoked salmon, nori paper and salmon roe roulade
- Poached prawns with raspberry and mint dressing
- Cherry tomato filled with beetroot, freshly grated horseradish and caramelized walnut

Mini Pies

- Homemade beef pies topped with chunky relish
- Homemade chicken and leek pies
- Homemade pork pies topped with Picklelilly relish, served cold
- Homemade spinach and mushroom pies



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Cocktail Party Menu

Arancini

Pumpkin, feta and sage with fresh grated Parmesan and lemon sour cream. **V**

Lamb and rosemary with rosemary aioli

Parmesan and mushroom with creamed mascarpone **V**

Substantial

Five spiced duck salad with caramelized pear

Chicken and quail egg Caesar salad

Thai beef salad

Lime and coriander popcorn chicken box with lime yoghurt.

Mini waygu beef burgers with tomato relish

Traditional homemade potato gnocchi with fresh napolitana sauce, baby spinach, basil and pine nut pesto and shaved parmesan **V**

Pennette with lamb and rosemary ragout and freshly shaved parmesan.

Lightly beer battered perch fillet, with potato chips and homemade tartar sauce.

Asian Chicken or beef , and vegetable noodle box

Prawn cocktail, with baby cos and lemon and chive aioli

For an additional cost the items listed below can be added to your menu

Pacific or Sydney rock oysters 2 per person

Dessert canapés (3 per person)

Antipasto buffet (min 40 pax)

Dessert buffet (min 40 pax)

Cheese platter (min 10 pax)