

CHRISTMAS MENU

This is a catered menu with a kitchen team from Let them eat... It includes kitchen staff to prepare and set up buffet, waiting staff, bar staff, glassware and crockery hire, set up and clean up of tables ware.

Three hour service with a two hour drinks package.

This menu is individually plated to cover COVID restrictions currently and possibly in place.

Minimum of 50 people.

\$75 per person including GST all inclusive food & drinks package

TERMS & CONDITIONS

Confirmation of catering must be made in writing with a deposit of 20% of the final invoice.

Final number of guests must be confirmed 7 days prior to the event; this is the minimum number of guests that will be charged for.

Menu items & prices are subject to change without notice or consent.

Surcharge applies to public holidays.

Cancellations must be made in writing. Cancellations within the 7 days prior to the event will forfeit all the deposit paid unless due to a government mandated closure or restriction change.

ENTRÉE

Individual Canape Selection

- Prawn Cocktail Canape
- Pear, Jamon & Chevre with Rocket
- Forest Mushroom Arancini with Lemon Aioli

MAINS – alternate drop

Blackened Spiced Salmon with papaya, avocado & black bean salad

Roasted Chicken with pork & pistachio stuffing

Vegetarian option: Leek & Gruyere Tart in sour cream pastry

SIDES

Fried Potatoes in Artichoke with sage sea salt

Green Salad with toasted walnuts & verjuice

Raw Beetroot Salad with edamame & avocado dressing

Cashew Pesto Pasta Salad with blanched broccolini

DESSERT

Strawberry & Coconut Cake served with fresh berries & French vanilla ice cream

Caramel Cheesecake served with fresh berries & French vanilla ice cream

DRINKS

NON ALCOHOLIC

- Sparking water
- Lemonade
- Coca Cola
- Coke no sugar
- Tea & Coffee

COOPERS BEER

- Light
- Pale

WINE - TAYLORS

- Estate Pinot Noir Chardonnay Brut Cuvée
- Estate Chardonnay
- Estate Sauvignon Blanc
- Cabernet Sauvignon
- Estate Shiraz