

GOURMET SHARE PLATTER MENU

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ENTREE DISHES -choose 3

potato gnocchi, butternut pumpkin, sage, balsamic, hazelnut butter

V

cured atlantic salmon, dill, pernod, juniper berries, beetroot marmalade

GF

beef tenderloin carpaccio, horseradish, parmesan, rocket

GF

vine ripened tomatoes, cherry tomatoes buffalo mozzarella,, basil salad

V / GF

sliced italian prosciutto, semi dried cherry tomatoes, baby basil, crisp olive oil bread

DF

chicken liver parfait, oven baked bread, orange marmalade, cornichons

goats cheese & creamed leek tart, caper smoked trout salad

char grilled asparagus, green beans, ricotta, toasted walnuts, balsamic dressing

V / GF

aged goats cheese, pickled baby beetroots, olive tapenade

V / GF

chicken, pork, duck terrine, cornichons, oven baked bread

DF

rabbit, chicken & duck rilette, pickled cherries, rye bread toasts

saffron crab ravioli, poach lobster tail, bisque sauce (Add \$7.50 per person)(E /M)

braised beef cheek, parmesan polenta, baby herbs (E/M)

GF

MAIN DISHES- choose 3

grain fed beef rib eye, red wine jus, roasted cocktail potatoes	GF
chicken pie-braised chicken leg, wholegrain mustard, baby onions, speck, white wine	GF
roasted lamb leg, garlic, dijon mustard, rosemary, black pepper, creamed leek, parmesan bread crust	DF
pork sausage, smoked pork belly, chicken thigh, cannellini beans, sage, cassoulet	
crispy braised pork belly, pork liquid, cauliflower gruyere cheese gratin	
buttermilk south fried chicken, tomato relish	
veal & pork meatballs, olive, tomato basil braise, pasta riso	
braised beef boneless short rib, mushrooms, shallot, cream, potato	GF
prawn, blue swimmer crab cakes, lime aioli	
swordfish, capers, lemon, tomato, black olive, parsley, spiced cous cous	GF
olive oil poached squid, vinegar, cucumber, cherry tomatoes, olives, iceberg	DF/ GF
floured whitebait, mayonnaise, cornichons, capers, parsley, garden salad	DF
risotto of leek, pea, taleggio cheese and truffle	V / GF
mixed wild mushrooms, porcini sauce, soft polenta	V / GF

EXTRAS- note extra side and salad dishes can be added to the above menu - cost add \$3.50 per person per selection

SIDES

roasted cocktail potatoes, rosemary, garlic	V / DF / GF
selection of mushrooms, porcini sauce	V / GF
mixed seasonal green vegetables, roasted almonds, confit lemon	V / DF / GF
cauliflower, mustard, gruyere, parmesan gratin	V / GF
creamed leeks, parmesan bread crust	V
roasted baby vegetables (add \$2.00 per person)	V / DF / GF

SALADS

cos lettuce, olive oil croutons, kassler bacon, soft boiled egg and anchovies

baby iceberg, red onion, baby herbs

V / DF / GF

lentil, radish, parsley, quinoa, preserved lemon, roasted almonds

V / DF / GF

rocket, pear, parmesan, walnuts

V / GF

DESSERTS

belgium chocolate tart

tiramisu- italian sponge biscuits w/ coffee & mascarpone

caramelized apple, almond praline, almond cream

vanilla pannacotta, citrus fruit, almond biscotti

lemon curd tart with vanilla mascarpone

pineapple upside down cake, passionfruit cream anglaise

selection of international cheeses w/ quince paste, muscatels, apple, lavosh

ADDITIONS

Sour dough bread rolls w/ french butter -\$2.00 per person

Entree Dishes -\$8.50 per person

Main Dishes -\$12.00 per person

Side / salads -\$3.50 per person

Desserts -\$8.50 per person

MENU

GOURMET SHARE PLATTERS PACKAGE

Menu consists of:

2 canapé selections(4 pieces per person), 3 entree dishes, 3 main dishes and 1 dessert or cheese platters or 2 petit fours(3 pieces/ person) from the canapé menu

Note if selecting our Banquet package, Banquet menu is recommended to be served on long trestle tables

Minimum 60 Guests Monday – Friday unless arranged

Minimum 80 Guests Saturday / Sunday unless arranged

● **the above menu is a selection of what Dine Catering can offer, this menu is flexible and we are willing to create a menu package to suit your requirements**

V = vegetarian

GF = gluten free

DF = Dairy Free