

2/3 Course Sit Down Menu

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ENTREES

- *duck terrine, soubise sauce, pickled cherry GF
 - *cured atlantic salmon, horseradish, baby rocket, GF
 - *aged goats cheese, pickled baby beetroots, olive tapenade V / GF
 - sea scallop, pancetta, snapper ravioli, pea puree
 - *buffalo mozzarella, basil, slow roasted cherry tomato tart V
 - gazpacho soup, blue swimmer crab
 - risotto-pea, truffle, parmesan GF
 - *chicken liver parfait, truffle crust, pickled red onion, brioche
 - potato parmesan gnocchi, beef cheek ragu
 - *italian prosciutto, dried cherry tomatoes, black olives, basil, crisp bread
 - wild mushrooms, soft parmesan polenta, baby spinach, almond butter GF
 - *chicken, pork, duck terrine, cornichons, oven baked bread DF
- note Dine Catering can offer a entree tasting plate of the items above marked with *add \$2.50 per person (choose 3 only)

MAINS

- lamb cutlet, lamb shoulder, mushroom cream, broad beans
- honey glazed duck breast, baby vegetables, carrot puree DF
- chicken breast, truffle mousse, creamed leeks, farro, sweet corn, radish GF
- herb crusted barramundi, baby fennel, olives, pinenuts, currants
- risotto- porcini, sage, parmesan GF / V
- grain fed beef tenderloin, potato dauphinoise, sherry pickled wild mushrooms GF
- braised pork belly, prawns, french navy beans, pork jus
- pork cutlet, savoy cabbage, smoked speck, apple jus GF
- aged beef scotch fillet, braised beef cheek, potato cream, baby spinach GF
- poached atlantic salmon, spring vegetables, crab, scallop sauce DF / GF
- baby lamb rump, parmesan gnocchi, olives, goats curd, spiced tomato
- venison sirloin, beetroot marmalade, orange and apple salad GF



SIDES

rocket, pear and parmesan salad	V / GF
mixed seasonal green vegetables	V / DF / GF
iceberg, red onion, lemon dressing	V / DF / GF
cauliflower, mustard, gruyere, parmesan gratin	V / GF
roasted cocktail potatoes with garlic and rosemary	V / DF / GF
mixed honey glazed carrots	V / GF

(one side dish accompanies the main course)
 (extra side dishes \$3.00 per person)

MENU INFORMATION

2 Canapé selections (4 pieces per person)
 Set Entrée or tasting entree (add \$2.50 per person)
 Choice of two main courses
 One side dish
 Dessert or Cheese

Minimum 60 guests Monday – Friday unless arranged

V = vegetarian

GF = gluten free



DESSERTS

chocolate orange terrine, white chocolate mascarpone , ginger nut crumble
 coconut pannacotta, mango, crystallized lime, orange wafer
 lemon curd tart, mascarpone, raspberry gel, poached strawberries
 vanilla crème brulee, butter shortbread, spiced blueberries
 chocolate truffle, fruit macaroon, lemon curd tart, almond biscotti
 International cheeses, quince paste, muscatels, apple, lavosh

FUNCTION PACKAGE INFORMATION

All mains are accompanied by one side dish
 Additional course choices add \$7.50 per person per choice

Function packages can be altered to suit your requirements

Extra canapés are available on guest's arrival

Minimum 80 guests Saturday – Sunday unless arranged

DF = Dairy Free