



Silver Service Menu

On the Silver Service Menu pages, you will find a selection of our most popular formal menus.

However, we make it easy to design your own event and we are happy to tailor the menu to meet your specific ideas.

Entrée

- Goat cheese stuffed pears with honey dressing
- Farmhouse chicken pate with lavoche and Grand Marnier fruit chutney
- Fettuccini tossed with pesto and sun-dried tomato and fresh parmesan cheese
- Tandoori chicken breast sliced over a bed of vermicelli noodles with tangy lime sauce
- Thai marinated beef with mild chilli, ginger and garlic
- Homemade pumpkin soup topped with sour cream and fresh chives
- Caesar salad with grilled chicken
- Warm pumpkin, pine-nut and fetta tart with balsamic glaze
- Chicken and basil ravioli with Tuscany tomato sauce
- Prawn cocktail with homemade mayonnaise
- Thai chicken filo parcels with ginger, coriander and lemongrass
- Roasted tomato and panchetta soup
- Smoked salmon and cucumber salsa salad, poppy seed Melba toast and saffron dressing

Main

- Barramundi fillet seared and served with Hollandaise sauce
- Pan-fried chicken breast with tomato and basil sauce
- Veal scaloppini with seeded mustard and mushroom sauce
- Oven roasted chicken breast with mustard crust and champagne sauce
- Atlantic salmon with roasted beetroot and horseradish dressing
- Oven roasted beef with soft herb polenta, and garlic beans
- Chicken supreme filled with Brie and quince jam
- Pork Medallions with creamy polenta, glazed fig and spiced apple jus
- Roast pork served with almond and Amaretto glaze and apple sauce
- Char-grilled pesto marinated chicken with parsnip puree and balsamic jus



Roasted chicken on garlic potato puree with basil infused jus
Basil and coriander crusted Barramundi on green lentils with roasted tomato
butter

Medallions of beef with mushroom and garlic cream

Spaghetti with olive and mint pesto

Lemon salmon with minted peas

Fillet of beef with smoked cheddar bread pudding and soubise sauce

Vegetarian

Hot Lentil Soup

Eggplant moussaka with wild rocket salad and tomato dressing

Spanish omelette with red onion compote and baby mesclun

Wild mushroom risotto with aged parmesan

Potato and pea curry

Oven baked cannelloni of sweet potato, cheese and white wine veloute

Grilled vegetable lasagne with rich basil tomato sauce and aged parmesan

Sliced Roma and bocconcini salad with fresh basil and balsamic vinegar

Vegetable korma with saffron rice

Aubergine Parmigiana

Potato and tomato al forno (baked and topped with olives)

Potato and leek al forno (baked with mascarpone)

Dessert

Chocolate mousse mille feuille with seasonal tropical fruit and cream

Sticky date and fig pudding with butterscotch sauce

Caramelised lemon tart with freshly with cream

Chocolate dipped profiteroles filled with crème patisserie on a rich chocolate
sauce

Apple strudel with fresh cream

Passionfruit pannacotta with seasonal berries and biscotti

Warm apple crumble with almond anglaise

Crème caramel with fresh cream

Mascarpone agli amaretti

Banana and coconut pancakes