

## Plated /A la Carte

\$48.00 p.p. minimum 25 people

### Includes:

- o 2 Dishes from Menu
- o 2 Salads
- o Bread Rolls
- o Butter Portion
- o Assorted Continental Mini Tart
- o Fruit Platter
- o Crockeries, Glassware \$1.00 Per Piece hire, Cutleries \$0.50 Per Piece

### Menu

- Free Range Chicken Breast Wrapped in Bacon with Caramelised Enchallots & Roasted Kumera Mash
- Corn Fed Chicken Breast Stuffed w Lemon & Feta, served with Garlic Mash
- Miso Glazed Atlantic Salmons with Japanese Style Rice & Steamed Bok Choy
- Lemon Myrtle & Coconut Crusted Barramundi Fillet, served with Pumpkin & Chickpeas Couscous
- Rosemary Lamb back strap with Red Capsicum Couli
- Herb Crusted Rack of lamb (3 Cutlets) served with Roasted Smashed Potatoes, Fig & Port Jus
- Scotch Fillet with Green Peppercorn Sauce & Herbs and garlic Mash
- Chargrilled Eye Fillets Sweet Potato Mash and Red Wine Jus
- Spiced Lentils Stuffed Capsicum with Mint Yoghurt

*\*\*All mains courses served with seasonal steamed vegetables*

### Dessert

- Assorted Mini Tarts/ Pastries/Spiced Panna Cotta
- Seasonal Fruit Platter

### Extra

- Cheese Board with Crackers, Dried Fruit and unsalted Nuts (add \$8pp)

