

Catering Package #1

Premium Three Course

Luckmans



MANNINGHAM
—FUNCTION CENTRE—


MANNINGHAM

Modern Three Course – Premium

Canapés (choice of three)

- Premium Tasmanian smoked salmon on cucumber with crème fraiche and caviar
- Siu mai baby dim sim served with sweet chilli and soy sauce
- Button mushrooms filled with marinated feta and crushed garlic butter
- Oriental barbecue pork, drizzled with star anise and cinnamon sauce
- House made sausage rolls
- Prawn and ginger dumplings with sweet chilli and soy sauce.

Entrée (50/50 split)

- Crispy skinned fresh barramundi with a light fennel salad, parsnip puree, asparagus tips, truss tomatoes, drizzled with white truffle oil and caviar
- Tortellini filled with goat's cheese in sautéed spinach, pinenuts and a burnt butter fresh sage sauce
- Lamb cutlets with pea puree, parmesan mash, baby herbs and rosemary jus
- Cured salmon with feta, beetroot and pea shoots with a horseradish dressing
- Sliced lamp rump, creamed peas, confit truss tomatoes and rosemary jus
- Herbed rubbed lamb skewers on rocket with a yogurt dressing, pita bread and fresh lemon.

Main (50/50 split)

- Goulburn Valley eye fillet with potato galette, French beans and red wine jus
- Chicken breast wrapped in prosciutto stuffed with feta and spinach, parmesan mash, asparagus and baby herbs
- Crispy skin pork belly with apple puree, roasted parsnip and baby vegetables
- Atlantic salmon with creamy mash, asparagus and hollandaise sauce.

Dessert (50/50 split)

- Sacher framboise with double cream and lemon balm
- Raspberry pavlova roulade with mixed berry coulis
- Chocolate pavlova roulade with mixed berry coulis
- Opera cake with walnut crust, double cream and dehydrated raspberries
- Hot apple and rhubarb crumble with double cream and lemon balm
- Lemon tart with double cream and lemon balm
- Chocolate Royale with hazelnut anglaise and cigar stick.

Alternative Selection (additional \$5 per person)

- Four point rack of lamb with creamy mash, purple carrot, baby zucchini and red wine jus

PRICES:

\$122.00 per person

Prices quoted are for your choice of three canapes, two entrées, two mains and two desserts from the selection listed.

Manningham Function Centre caters for between 100 and 400 guests. Prices includes food and beverages, hire of the venue, audiovisual equipment, chair covers and bows, and table decor. Prices valid from July 2015 to June 2016.

Please feel free to speak with us for further details.

Call 9840 9333 or email enquiriesmfc@manningham.vic.gov.au