

Catering Package #10

Standard Menu

Black Tie Catering



MANNINGHAM
—FUNCTION CENTRE—


MANNINGHAM

Standard Menu

Canapé (choose four)

- Vine ripened tomato, red onion, baby basil, crisp bruschetta (V, GF Option)
- Orange, sage and cinnamon risotto balls, saffron yoghurt (V)
- Prawn and coriander spring roll, cashew and chilli dip
- Wagyu beef steak sandwich, tomato relish, cheddar cheese, pickle (GF Option)
- Parmesan and dill crumbed chicken tenderloin, basil mayonnaise
- Empanadas: spinach and corn filled pastry, spicy tomato chutney (V)
- Panko and nori coated tiger prawn cutlets, sweet chilli aioli
- Balsamic onion and goats cheese tarts, red capsicum relish (V, GF Option)
- Wombok, carrot, pickled cucumber and mint rice paper roll, plum dip (V, GF)
- Atlantic salmon waffle cone, preserved lemon, dill

Soup (50/50)

- Baked sweet potato, coconut, coriander
- Roma tomato, bacon, basil, parmesan crisp
- Sautéed leek, potato, chives, crème fraîche
- Spiced lentil dhal, pappadums, cucumber raita

Main Course (50/50)

- Pan fried chicken breast, basil and goats cheese stuffing, roasted Roma tomato, green beans, herb butter (GF)
- Aged Porterhouse, root vegetable medley, green peppercorn sauce, fried onion rings
- Oven baked barramundi fillet, herbed risotto, asparagus, lime beurre blanc, lemon balm (GF)
- Twice cooked pork belly, parsnip puree, baked fennel, apple chips
- Moroccan lamb tagine, dried fruit, preserved lemon, spiced cous cous, almonds, baby mint (GF)

Dessert (50/50)

- Sticky date pudding, caramel fudge sauce, pure cream
- Baked chocolate tart, Sambuca strawberries, fairy floss, double cream
- Warm chocolate brownie, vanilla bean ice cream, raspberry coulis, ganache
- Coconut and lime panna cotta, finger lime syrup, kiwi, minted praline (GF)
- Individual pavlova, Chantilly cream, berry compote, dark chocolate (GF)

Entrée (50/50) Additional \$5pp

- Smoked salmon carpaccio, kipfler salad, snow pea tendrils, seeded mustard dressing, micro herb (GF)
- Heirloom tomato, marinated feta and spinach tart, baby chard, pine nuts, reduced balsamic (V)
- Chickpea falafel, tabouli salad, pomegranate, hazelnuts, minted yoghurt (V, GF)
- Buttermilk poached chicken breast, cos leaf, radish, almonds, citrus (GF)
- Twice cooked pork belly, Asian slaw, apple and coriander chutney (GF)
- Potato gnocchi, Mediterranean vegetable, pesto, wilted spinach, basil (V)

PRICES:

\$88.00 per person

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