

Catering Package #11

Premium Menu

Black Tie Catering



MANNINGHAM
—FUNCTION CENTRE—


MANNINGHAM

Premium Menu

Canapé (choose four)

- Avocado bavarois, roasted sweet pepper, la chinata, black sesame (GF,V)
- Artisan white anchovy, parsley, blistered heirloom tomato, crouton
- Tajine spiced tuna loin, pickled cucumber, harissa yoghurt, parsley (GF)
- Mandarin pancake, slow roasted duck breast, cucumber, hoi sin
- Extra virgin olive oil poached ocean trout, beetroot, baby cress, labna (GF)
- Caramelised scallop, pancetta and onion ragout, lemon oil (GF)
- Confit kipfler, caramelised onion pizzetta, taleggio, rosemary (V)
- Quattro Formaggio arancini, tomato and basil

Entrée (50/50)

- Caramelised onion, feta, roasted pear, walnut tart, roquette, balsamic glaze
- Dukkah spiced lamb fillet, braised white beans, baby beets, tahini yoghurt (GF)
- Char grilled Crystal Bay prawns, pink lady Waldorf, apple cider beurre blanc
- Golden calamari, baby chard, dill, cashew, preserved lemon labna
- Coconut chicken salad, mango, toasted macadamias, Vietnamese mint, shallots, palm sugar dressing
- Pecorino, raclette, stilton soufflé, maché, red pepper, sherry vinegar glaze
- Salmon gravlax, baby mustard cress, herb crème fraiche, salmon pearls

Main Course (50/50)

- Chicken roulade, prawn and tarragon mousse, sweet corn, steamed broccolini, champagne reduction (GF)
- Crispy skinned Ocean Trout, soft polenta, broad beans, cherry tomatoes, white wine cream (GF)

- Char grilled eye fillet of beef, Paris mash potato, poached shallots, green beans, red wine jus (GF)
- Roast lamb loin, ratatouille, smoked eggplant, spinach, flaked almonds
- Pork cutlet côtelette, kipfler potato, tatsoi, orange, apple and pomegranate chutney
- Filo parcel, spiced cous cous, dried fruit and nut filling, smoked eggplant, wilted spinach, red capsicum relish (Vegan)

Dessert (50/50)

- Pear tarte tatin, vanilla ice cream, crème Anglaise
- Orange and pecan pudding, citrus salad, clotted cream, toffee sauce
- Poached rhubarb cheesecake, gingerbread crumb, rhubarb syrup, micro celery
- Chocolate: Dark chocolate fondant, white chocolate mousse, milk chocolate ice cream, cocoa macaroon
- Cookies and cream: Vanilla panna cotta, Oreo crumb, chocolate sponge, meringue kisses, coconut ice cream
- Lemon: Burnt meringue, curd, shortbread, vanilla semi freddo, baby basil

PRICES:

\$99.00 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