

Catering Package #12

Greek Menu

Black Tie Catering



MANNINGHAM
—FUNCTION CENTRE—


MANNINGHAM

Greek Menu

Canapé

- Cherry tomato, feta and oregano dakos
- Grilled haloumi crouton, caramelised fennel
- Kalamata olive, onion and tomato cucumber cups
- Ouzo marinated Tiger prawns, herb aioli
- Baby lamb gyros, tzatziki
- Salt and pepper calamari, garlic mayo

Antipasto

- Maple glazed ham, continental salami, herb marinated feta, Kalamata olives, mixed leaves, dolmades, charred Mediterranean vegetables, trio of dips including beetroot pomegranate and walnut, truffle and porcini mushroom and roasted pumpkin and chilli.
- Artisan breads

Entrée

- Spinach and fetta spanakopita, watermelon, mint and cucumber salad
- Lemon and parsley marinated lamb skewers, roquette, almond, tzatziki
- Baked eggplant moussaka, salad leaves, balsamic dressing
- Penne pasta, Kalamata olives, zucchini ribbons, goat's cheese, spinach
- Beetroot cured salmon, baby cos leaves, chickpea, cucumber, preserved lemon

Main Course

- Char grilled swordfish, skordalia, Mediterranean vegetables, olive tapenade
- Slow roasted lamb shoulder, garlic chats, green beans, red wine jus
- Roasted chicken breast, fetta and capsicum stuffing, broccolini, sweet potato, tomato
- Red wine and rosemary braised beef cheek, soft polenta, baby carrots, gremolata
- Dill marinated pork fillet, wilted silverbeet, potato puree, crisp leek, apple

Dessert

- Warm Greek lemon cake, vanilla custard, double cream
- Baked chocolate tart, Ouzo strawberries, fairy floss, sweet yogurt
- Rose flavoured Galaktoboureko, raspberry compote, mascarpone
- Pistachio and walnut baklava, citrus syrup, double cream
- Greek yoghurt panna cotta, poached watermelon, rockmelon, mint

Sharing Banquet to the table

Canapes

- Cherry tomato, feta and oregano dakos
- Grilled haloumi crouton, caramelised fennel
- Kalamata olive, onion and tomato cucumber cups
- Ouzo marinated tiger prawns, herb aioli
- Baby lamb gyros, tzatziki
- Salt and pepper calamari, garlic mayo

First Course

- A variety of homemade dips and pita bread
- Marinated Kalamata olives
- Grilled Saganaki, lemon, herbs
- Dolmades

Second Course

- Keftedes, tzatziki
- Charred baby octopus, garlic, dill
- Freshly shucked oysters, citrus dressing
- Whole barbequed tiger prawns, lemon wedges

Third Course

- Chicken thigh kebabs, oregano
- Char grilled swordfish, olive tapenade
- Slow baked lamb shoulder, garlic, preserved lemon
- Roasted chat potatoes, rosemary, sea salt
- Greek salad of cherry tomatoes, cucumber, olives, feta
- Green beans, almonds, vinaigrette

Fourth Course

- Warm Greek lemon cake, vanilla custard
- Pistachio and walnut baklava, citrus syrup, double cream
- Greek yoghurt panna cotta, poached watermelon, rockmelon, mint

PRICES:

Plated menu: \$105.00 per person

Sharing banquet: \$120.00 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