



Plate service menu 18/05/2017

Menu Includes crockery, cutlery, paper serviettes, salt and pepper shakers, professional staff to & prepare, Serve food & clean away dishes. All food service equipment ant table/linen for buffet service.

Delivery/set up fee may apply.

Menu staff inclusion is based on a minimum of 50 guests and is subject to change and availability.

Set Menu

Soup and alternate main	\$53.95pp
Entre & alternate main	\$56.00pp
Canapés (4) & alternate main	\$58.50 (30-45 minute service)
Alternate main & dessert	\$55.00pp
Add dessert	\$9.00pp
Wedding cake cut and Served for dessert	\$4.00pp
Add entre	\$10.00pp
Add canapés service (2)	\$7.80pp (30-45 minute service)
Alternate entre add	\$4.50pp
Alternate dessert add	\$4.50pp
Add tea/coffee station add	\$2.50pp
Tea/coffee table service	\$3.00pp
Add dinner roll w, butter	\$1.20pp
Add Antipasto grazing station from	\$4.95pp

Canape selections

- Crisp bread, Smoked Salmon with mascarpone, capers & horseradish.
- Mini Bruschetta w, micro herbs and balsamic glaze(V)
- Roast Turkey & cranberry with bacon crisp on crustini
- Fresh prawn w, cream cheese and lemon cucumber cups
- Bononcini, Italian sausage and cherry tomato skewers w, fresh basil (GF)
- Smokey bbq pulled pork and apple slaw on wonton crisp
- Slow cooked pulled beef blini w, horseradish cream and micro herbs
- Feta pesto and cherry tomato chive blini bites w, mico herbs (V)

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Entre selections

- Smoked salmon with fresh avocado and citrus salsa
- Tandoori baked chicken breast w, brown lentils & mango raita
- Cherry tomato, bocconcini and fresh basil bruschetta w, balsamic glaze (V)
- Chilli lime baked prawns with fresh herb asian slaw
- Smoked cheese, mushroom, balsamic caramelized onion tart (V)
- Roasted butternut and fetta risotto cake w, fire Roasted pepper Coulis (V)
- Truffle mushroom risotto w, prosciutto crumble
- Peaking duck pancake roll w, pickled cucumber

Mains selections

- Seasoned chicken breast wrapped in prosciutto served with garlic and herb potato smash, roasted cherry tomato and seasoned greens
- Chicken, cranberry and brie filo parcel with silky mash and seasoned greens
- Braised chicken breast with chorizo, white wine & rosemary with soft polenta and seasonal vegetables
- Fillet steak medallions with fondant potato, seasonal vegetables and red wine jus
- Truffle mushroom risotto with cream, asparagus, parmesan and balsamic glaze (V)
- Crispy skinned salmon fillet with seasoned crushed potato, caper beurre Blanc and steamed green vegetables
- Twice cooked pork belly served with sweet potato mash, apple pure & a Madeira sauce with seasonal vegetables.
- Herb crusted rack of lamb with Mediterranean cous cous & raita.
- Three cheese, mushroom & caramelised onion Tart on a bed of Greek style salad w, balsamic glaze (V)
- Roasted vegetable stack w, herbed couc cous and fire roasted tomato coulis

Dessert Selections

- Sticky date pudding with butterscotch sauce, vanilla ice cream & pecan praline
- Chocolate mud pudding with rich chocolate sauce, raspberries & fresh cream
- Bailey's cheesecake served with raspberry coulis & pecan praline
- Pavlova with fresh berries, passionfruit coulis & cream
- Tangy lemon tart with fresh strawberries & cream
- Sticky Banoffee pie with fresh banana & cream
- Mini cake taster platter per table (3 pieces per person)

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Extras

Table linen hire from \$16.00 each

Chairs, covers sashes, POR

Linen napkins \$2.20 each

Water tumbler \$0.85 each

White and red wine glass \$0.95 each

Flute \$0.95 each

Carafe \$3.20 each

Tea cup and saucer \$0.95

Room set up from \$99.00

Room decorating POR

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