



Plate service menu 01/01/2018

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

Delivery/set up fee may apply. Crockery/cutlery set on tables on arrival.

Add linen package for \$4.40 per person. Round 1.8M table and linen napkin.

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe set on table on arrival

Menu staff inclusion is based on a minimum of 50 guests.

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	\$2.95pp
Tea/coffee table service	\$3.95pp
Add dinner roll w, butter Set on tables	\$2.50pp
Add Antipasto grazing station*	\$8.50pp

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 crostini
- Fresh prawn w, cream cheese and lemon cucumber cups (GF)
- Parmesan chive blini w, feta pesto and cherry tomato mico herbs (V)
- South Cape brie with prosciutto and caramelised onion relish on crostini
- Avocado mousse, feta, crisp radish and sweet basil on crostini (V)

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- Assorted sushi platters w, soy sauce (V) option (GF)
- Watermelon prosciutto and goats cheese (GF)
- Bononcini, Italian sausage and cherry tomato skewers w, fresh basil (GF)
- Seared beef tenderloin w, horseradish cream, roasted capsicum and sunflower sprout
- Peppered fillet beef with stilton on crisp bread
- Rare seared tuna with wasabi and garlic aioli on our house made crouton

Entre selections

- Smoked salmon asparagus spear, avocado cream and fresh citrus salsa
- Tandoori baked chicken breast w, brown lentils & mango raita
- Cherry tomato, bocconcini and fresh basil bruschetta w, balsamic glaze (V)
- Fresh Thai lime prawns with fresh herb glass noodle salad
- Grilled haloumi zucchini on lemon rocket w, tapenade (V)
- Gremolata chicken zucchini ribbon pea mandarin salad, brioche crouton

- Roasted butternut and fetta risotto cake w, fire Roasted Pepper Coulis (V)
- Truffle mushroom risotto w, prosciutto crumble and parmesan crisp
- Peaking duck pancake roll, confit duck boudin & pickled cucumber
- Seared scallop with pea pure and crispy prosciutto
- Twice cooked pork belly, balsamic red kraut, apple cranberry glaze

Mains selections

- Seasoned chicken breast wrapped in prosciutto served with silky garlic and herb potato mash, 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 parmesan potato cake, seasonal vegetables and a rich red wine jus
- Truffle mushroom risotto with cream, asparagus, parmesan and balsamic glaze (V)
- Crispy skinned salmon fillet with seasoned crushed potato, caper bourree Blanc and steamed green vegetables
- Beef Bracirole with a rich red wine sauce silky mash and steamed greens
- Twice cooked pork belly served with fondant potato, apple pure, caramelized apple & a Madeira sauce with seasonal vegetables.
- Barramundi fillet with, salsa Verde, herb potato cake and seasoned vegetables
- Herb crusted rack of lamb with charred zucchini and pea pearl cous cous with tangy raita.
- Three cheese, mushroom & caramelised onion Tart on a bed of Greek style salad w, balsamic glaze (V)
- Roasted vegetable stack w, haloumi, herbed cous cous and fire roasted tomato coulis

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Dessert Selections

- Silvana Tiramisu w, white chocolate shards
- Berry cheesecake smash with coconut and apricot meringue macaroon
- Dark choc mud pudding with rich chocolate sauce, raspberries & fresh cream
- Bailey's cheesecake cup served with raspberry coulis & pecan praline
- Pavlova with fresh berries, passionfruit and mango coulis & cream
- Tangy lemon tart with fresh strawberry coulis & cream
- Sticky Banoffee pie with fresh banana & cream
- Mini cake taster platter per table (3 pieces per person)

Extras

- Table linen hire from POR
- 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 \$3.30 each
- Tea cup and saucer \$0.95
- Room set up from POR
- Room decorating POR

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