



Plate service menu 01/04/2018

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*	\$9.50pp

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 served in a glass w, white chocolate shards
- Berry cheesecake smash served in a glass with coconut and apricot meringue macaroon
- Dark choc mud pudding with rich chocolate sauce, raspberries & fresh cream
- Individual Bailey's cheesecake 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)

Antipasto grazing station \$9.50 per person

Min 45-person order.

An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen, Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. Delivery/set up fee applies.

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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