



## Plate service menu 01/08/2018

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	\$54.00 pp
Entre & alternate main	\$58.00 pp
Canapés (4) & alternate main	\$60.00 pp (30-45-minute service)
Alternate main & dessert	\$58.00 pp
Add dessert	\$10.00 pp
Wedding cake cut and Served for dessert	\$4.00 pp
Add canapés service (2)	\$7.95 pp (30-45-minute service)
Add canapés service (4)	\$13.95 pp (30-45-minute service)
Alternate entre add	\$3.50 pp
Alternate dessert add	\$3.50 pp
Add tea/coffee station add	\$3.45 pp
Tea/coffee table service	\$4.45 pp
Add dinner roll w, butter	\$2.50 pp
Set on tables, side plate and knife	
Add Antipasto grazing station*	\$9.50 pp

### 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 mousse, endive citrus salsa (GF)
- Tandoori baked chicken breast w, brown lentils, tortilla crisps mango raita
- Cherry tomato, bocconcini and fresh basil bruschetta, balsamic glaze, EVOO (V)
- Fresh Thai lime prawns, mint, cilantro and chili glass noodle salad, crispy won ton (GF)
- Grilled haloumi, zucchini on lemon rocket w, tapenade (V)
- Gremolata chicken zucchini ribbon pea mandarin salad, brioche crouton
- Rare seared beef tenderloin, slaw, tahini and orange dressing and pita crisps
  
- Roasted butternut and feta risotto cake w, fire Roasted Pepper Coulis (V)
- Truffle mushroom risotto w, prosciutto crumble and parmesan crisp (GF)
- Peaking duck pancake roll, confit duck boudin, hoisin reduction, pickled cucumber
- Seared scallop with pea puree, crispy prosciutto, radish and gremolata
- Twice cooked pork belly, balsamic red kraut, apple cranberry glaze (GF)
- Crispy pork belly, corn puree, almond croquet, charred corn salsa (GF)

## Mains selections

### Chicken

- Crispy skinned breast of chicken ,prosciutto crisp, garlic herb potato cake, roasted cherry tomato, seasoned asparagus and gremolata. (GF)
- Nut and sage stuffed breast of chicken, wild mushroom cream, French lentils, baby beans and carrots
- Braised white wine & rosemary chicken breast on a bed of roasted root vegetables and chorizo (GF)

### Beef

- Fillet steak medallions with parmesan potato cake, crispy fried carrot, shiraz jus, seasoned broccolini
- Braised beef cheek on a bed of silky mash, horseradish shallot buttered beans, sweet potato crisp, brandy jus
- Beef Braciole with a rich red wine sauce, silky grain mustard mash, crispy leek, steamed greens

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### **Pork**

- Confit pork belly, fondant potato, fennel pure, caramelized apple, port reduction, seasonal vegetables. (GF)
- Pork tenderloin medallions, apple cider glaze, grain mustard potato smash, rutabaga apple and walnut slaw. (GF)

### **Fish**

- Crispy skinned salmon fillet, compressed lemon butter, caper crushed potato, bourree Blanc, seasoned greens (GF)
- Herb dusted Barramundi fillet, sweet potato rosti, salsa verde, cherry tomato confit, lemon buttered greens

### **Lamb**

- Herb crusted rack of lamb with charred zucchini and pea pearl cous cous, chimichurri
- Seared rack of lamb, salmoriglio sauce, buttered chat potatoes, baby beans and roasted vine tomato (GF)
- Braised Tuscan lamb shank on a bed of silky Dijon mash, garlic buttered greens, lamb demi (GF)

### **Vegetarian**

- Truffled mushroom risotto with cream, asparagus, parmesan crouton and balsamic glaze (V)
- Three cheese, mushroom & caramelised onion Tart on a bed of Greek style salad w, balsamic glaze (V)
- Roasted vegetable stack w, haloumi, herbed pearl cous cous and fire roasted tomato coulis

### **Dessert Selections**

- Silvana Tiramisu served in a glass, chocolate shards
- Berry cheesecake smash served in a glass, coconut and apricot meringue macaroon
- Rich choc mud pudding, marble ganache, fresh strawberry, honeycomb and cream
- Individual Bailey's cheesecake, caramelized orange & pecan praline
- Tangy lemon tart, strawberry coulis, meringue & vanilla cream
- White chocolate panna cotta w, raspberry compote and almond lace cookie
- Sesame panna cotta, maple toffee crisp, orange sherbet, biscotti
- Caramel creme Brule, fresh berries, orange sponge, pistachio toffee crumble
- Mini cake taster platter per table (4 pieces per person)
- Truffle trio, white chocolate apricot and coconut, baileys dark, orange pistachio

### **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

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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.

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