



## Plate service menu 15/07/19

Prices are subject to change and some items are subject to availability.

Additional 10% GST applies

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

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.

Delivery/set up fee may apply.

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

### Set Menu

Set Main and Dessert	\$55.00 pp
Soup and alternate main	\$54.00 pp
Entre & alternate main	\$59.00 pp
Canapés (4) & alternate main	\$60.00 pp (30 minute service)
Alternate main & dessert	\$58.00 pp
Add dessert	\$11.00 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
Add cheese boards per table (8-10)	\$45.00 each

### Canape selections

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## Canape Selections

- Mushroom chestnut pate, cranberry compote, fresh tarragon (V)
- Persian feta mousse, beetroot waffle cup, balsamic pearls, micro chervil (V)
- Smoked Salmon blini, whipped horseradish mascarpone, capers.
- Mini Bruschetta w, micro herbs, balsamic glaze on garlic crouton (V)
- Roast Turkey & cranberry with bacon crumble on crostini
- Fresh prawn w, cream cheese and lemon cucumber ribbon rolls, preserves lemon (GF)
- Parmesan chive blini w, feta pesto and cherry tomato micro herbs (V)
- South Cape brie with prosciutto , shiraz caramelized onion on crostini
- Avocado mousse, danish feta, crisp radish, chili and sweet basil on crostini (V)
- Compressed watermelon prosciutto and goats cheesew, lemon oil (GF)
- Seared beef tenderloin w, horseradish cream fraiche, roasted capsicum and sunflower sprout
- Peppered fillet beef, stilton and chili jam on crisp bread
- Rare seared tuna with wasabi and garlic aioli on our house made crouton
- Fresh oysters topped with our house lemon dressing and fresh coriander (GF)

## Entre selections

- Seared medium rare eye fillet, carrot mousseline, papaya nut salad (GF)
- Smoked salmon asparagus spear, avocado mousse, endive citrus salsa, won top crisp
- Tandoori baked chicken w, brown lentils, tortilla crisps mango raita
- Cherry tomato, bocconcini and fresh basil bruschetta, balsamic glaze, EVOO (V)
- Seared
- 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 fetta 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)

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## Mains selections

### Chicken

- Chicken spinach pistachio bolloutine, green pea pure, eggplant caviar, Parmesan tuille and orange jus
- 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 Braciolo with a rich red wine sauce, silky grain mustard mash, crispy leek, steamed greens

### 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)
- Baked fillet barramundi, pumpkin puree, saffron mash, Zucchini boudin, orange buree blanc (GF)

### Lamb

- Herb crusted rack of lamb with charred zucchini and pea pearl cous cous, Raita and 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

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## 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, dark chocolate shard
- 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) a selection of the chefs mini delights served with cream quenelle and raspberry coulis
- 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

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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