



# Cocktail Menu

## HOT CANAPÉ SELECTION

- Beer braised lamb slider with chipotle mayo
- Slow cooked pork belly with apple jelly (GF)
- Mandarin & schezwan pepper duck breast wonton
- Beef burgundy mini pie
- Ricotta zucchini flowers with clear cucumber sauce (V)
- Crispy pork slider with red cabbage & mint slaw
- Parmesan & herb crusted chicken tenderloin with mango & lime sauce (GF)
- Lemon myrtle lamb skewer with lemon aioli (GF)
- Pork & fennel croquette with smoked paprika mayo (GF)
- Caramelised onion, goat's cheese & fig tartlet (V)
- Chicken & tarragon filo with tomato & chilli relish
- Pea & feta quiche with crème fraiche & micro herbs (V)
- Vegetarian Thai spring rolls with sweet chilli sauce (V)

## COLD CANAPÉ SELECTION

- Tarogoshi beef with caramel pistachio sauce (GF)
- Chargrilled zucchini rolls with Moroccan spiced eggplant and feta (V, GF)
- Spiced duck pancake with hoisin sauce
- Candied ginger blue swimmer crab (GF)
- Beetroot, vodka & sugar cured salmon, horseradish crème and watercress (GF)
- Fresh prawns on cucumber with dill crème (GF)
- Orange infused beetroot and goats cheese tartlet (V)
- Prosciutto and melon forks (GF)
- Confit tomato, basil & bocconcini tart (V)
- Crushed minted pea bruschetta with shaved parmesan (V)

V – Vegetarian    GF – Gluten Free  
Other dietary requirements can be catered for upon request



# Cocktail Menu



## SUBSTANTIAL DISH SELECTION

Slow-cooked beef brisket milk bun with coleslaw & barbeque sauce

Lamb pita pockets with rocket & tahini sauce

'Fish & chips' little cones of flathead, french fries & lemon tartare

Butter chicken, basmati rice, tomato, mint & coriander salad (GF)

Crumbed chicken schnitzel, iceberg & mayo on turkish roll

Forest mushroom risotto with parmesan & rocket (V, GF)

## FOOD STATION SELECTION

### Antipasto Station

Smoked ham, spanish salami, mortadella , grissini, fresh breads, baked ricotta, marinated vegetables, olives, fresh & dried fruits

### Risotto Station

Lemon chicken & asparagus or cherry tomato, basil & red onion (V, GF)

### Burger Bar

Grilled beef patties, lettuce, tomato, cheese, onions, beetroot relish, pineapple slices, fresh baked buns, & condiments

### French Cheese

Camembert topped with pear vinegar and figs, mature cheddar, aged blue, salt wafers, fresh and dried fruits, nuts





## Plated Entree

Alternate serve, selection of 2

- Flash fried chilli & lime squid with five spice salt (GF)
- Spinach & ricotta angalotti with lemon dill crème and parmesan (V)
- Smoked salmon rosette, chive crème and frittata (GF)
- Seared duck breast salad with raspberry vinaigrette (GF)
- Grilled chicken & orange salad with hazelnut vinaigrette (GF)
- Three cheese tart topped with fresh pear, mesculen (V)

Includes fresh baked bread on arrival



## Share Platter Entree

Grazing boards at guest tables

- Prosciutto (GF)
- Danish salami (GF)
- Honey smoked ham (GF)
- Chargrilled eggplant (V,GF)
- Roasted herbed roma tomatoes (V,GF)
- Chilli oregano olives (V, GF)
- Marinated feta (V, GF)
- Fresh breads and crisp wafers



## Plated Main

Alternate serve, selection of 2

Cherry smoked beef fillet with red wine jus (GF)

Herb crusted lamb rack with Australian mint jus (GF)

Grilled chicken breast with orange & whisky jus (GF)

Grilled barramundi, pineapple & lime salsa (GF)

Honey and fennel pork medallions (GF)

Chargrilled vegetable and ricotta stack (V)

Mains are plated with fondant potatoes and chargrilled asparagus, and accompanied by table salads



## Share Platter Main

Selection of 2 meats and 3 salads

Herb & lemon roasted chicken with aioli (GF)

Lamb shoulder with lemon thyme & mint (GF)

Hickory smoked sirloin with caramelised onion jus (GF)

Slow cooked pork belly smoky BBQ glaze and mint (GF)

Pan seared salmon with chilli caramel & ginger sauce (GF)

Smashed baby chat potatoes (V, GF)

Wedges of oven baked vegetables with olive oil & rosemary (V, GF)

Heirloom tomato, baby bocconcini, & basil with balsamic (V, GF)

Rocket, pear & parmesan with lemon pepper vinaigrette (V, GF)

Watercress, beets, candied pecan, parmesan with honey balsamic



## Plated Dessert

Alternate serve, selection of 2

Cardamom panna cotta with rosewater syrup & pistachio praline

Vanilla crème brûlée with almond biscotti (GF)

Baileys ricotta & berry chocolate basket (GF)

Pavlova with lemon curd, fresh berries and cream (GF)

Strawberries & cream mille feuille

Peaches layered with amaretti biscuits & cream



## Petits Fours

Presented as share platters or a dessert bar - selection of 3

Mini baked raspberry cheesecakes

Assorted French macarons

Moscato and berry cups (GF)

Buttermilk panna cotta with pomegranate laced berries (GF)

Lemon curd tartlets

Mixed berry and vanilla mascarpone tarts

Mini pecan pies

Tiramisu cups

# Buffet Menu



## CANAPES

Select 3 – See Cocktail Menu List

## ROAST

Select 1 Meat - carved by chef at the buffet:

Hickory infused sirloin (GF)

Garlic paprika roast chicken (GF)

Lemon myrtle lamb shoulder (GF)

Warm honey glazed ham

## SALADS

Including:

Rocket, pear & parmesan with lemon pepper vinaigrette (V,GF)

Garlic & sage roasted potatoes (V,GF)

Wedges of oven baked veggies with salsa verde (V,GF)

Penne Pasta with roasted cherry tomato and basil (V)

Served with assorted relishes, mustards, gravy, sauces and fresh bread rolls

## OPTIONAL EXTRAS

Additional Meat: \$8.00 per person

Petit Fours for Dessert - \$3.30 each per person





## Beverages

THE *chef* AND I  
catering and events

### CLASSIC SELECTION

\$35.00 pp inc GST: 5 hours

N/V Lakeview Brut Cuvee

2015 Lakeview Sauvignon Blanc

2015 Lakeview Merlot

Fat Yak Pale Ale

Tooheys Extra Dry

James Boag's Premium Light

Mineral Water and Soft-drinks

### PREMIUM SELECTION

\$45.00 pp inc GST: 5 hours

N/V Coldstone Chardonnay Pinot Noir Brut Cuvee` Victorian Alps

2015 Whispering Lake 'Single Vineyard' Pinot Gris Margaret River

2015 Wine by Code Sauvignon Blanc Adelaide Hills

2014 SQL 'Black Label' Pinot Noir Yarra Valley

2014 Whispering Lake 'Single Vineyard' Cabernet Sauvignon  
Margaret River

James Boag Premium

James Squire 150 Lashes Pale Ale

James Boags Premium Light

Mineral Water and Soft-drinks

Wine selection subject to availability



# Catering Information

We are a Gold License Caterer and a member of the Restaurant and Caterer's Association of NSW.

Our staff are industry professionals including an Executive Chef, Sous Chef, Event Manager, and Food and Beverage Waiters. Each member has been handpicked and mentored to assure the best in food and service presentation.

## Equipment for Bowden Centre Packages

We include in our prices and supply:

- All canape platters, main share platters, bamboo bowls/forks, and food station equipment relevant to your menu selection.
- All linen cloths, napkins, crockery, cutlery and glassware relevant to your menu selection

## Optional extras

Additions to your menu can be arranged for an additional fee, please enquire with our Event Manager

Dessert Bars | Oyster bar | Cheese platters | Seafood platters | Supper station

## Confirmation and Payment

A non-refundable deposit is required on confirmation.

Final numbers are due 14 days prior to the event, and final payment due 5 days prior.

Any events cancelled within 4 weeks of the event date will incur a 100% loss of monies paid/owing.

Payments can be made via Electronic Funds Transfer to or Credit Card (standard surcharges will apply to credit card payments)

The Chef and I Catering is a division of the Catering Collective Pty Ltd ABN 59 603 624 111