

Dinner Selection

TOORAK
CATERERS
MOUNT ELIZA

The perfect way to enjoy a special evening.
Customize your own menu or choose from one of our special packages below.

Minimum 25 people

Entrée

- Smoked salmon Mille Feuillet with sesame wonton, sprouts and a wasabi dressing
- Crisp coconut prawn cutlets on a roasted pepper & corn salsa with chilli & lime mayonnaise
- Cold antipasto platters with ciabatta, roasted vegetables, Italian meats and melon
- Goats cheese tartlets with roasted red peppers and a caramelized onion relish (V)
- Peking duck pancakes with spring onion & hoi sin sauce served on bean sprout salad
- Baked polenta wedges on a basil & rocket salad topped with rare roast beef, and a tomato & chilli jam
- Tandoori chicken served on a cucumber salad with a coriander & yoghurt dressing

Mains

- Moroccan spiced chicken on fruit cous cous with a yoghurt & mint dressing
- Beef Fillet served on a potato gratin with mushroom and thyme sauce
- Coq Au Vin served on soft polenta with fresh green beans
- Artichoke, green olive and feta tart with ratatouille salad. (V)
- Balsamic braised pork belly with Spanish onions on lentil ragout
- Marinated lamb rump served on roasted pumpkin risotto
- Beef osso bucco served on garlic mash with fresh gremolata

All mains served with a green garden salad and petit crusty rolls.

Desserts

- French lemon tart with double thick cream
- Traditional Tart Tartin with vanilla bean ice-cream
- Cheese and fruit platters with lavosh and quince paste
- Homemade chocolate & pear trifle
- Pavlova topped with fresh cream and seasonal berries.
- Lemon & Mascarpone cheesecake with berry sorbet
- Chocolate Crunch caramel tart with double cream
- Orange & Polenta cake served with fresh cream and berries

Plunger coffee, tea & chocolates



Dinner Options

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Option A

Choose 1 Main and 1 Dessert

\$39.00pp

Option B

Choose 2 Mains and 2 Desserts

Served 50/50

\$50.00pp

Option C

Choose 1 Entrée, 2 Mains, and 1 Dessert

\$55.00pp

Option D

Choose 2 Entrée, 2 Mains and 2 Desserts

Served 50/50

\$65.00pp

Prices include supply of food, crockery, cutlery and tea/coffee facilities as per menu chosen.

*Staff hire, glassware & linen not included. Please see **Terms & Conditions**. GST included.*

