



CHRISTMAS 2009

Fingerfood Menu One - \$25.00 per person - DRINKS AFTER WORK

Fingerfood - cold

Rice paper rolls, grilled salmon and mango chutney

Chicken confit on bruschetta, roasted garlic paste and roasted pears

Goat's cheese tarts with apple jelly and thyme

White bean and white anchovy puree tartlette, topped with saffron escabeche scallops

Fingerfood - hot

Pizza topped with roasted peppers, spinach, fetta and pesto

Cigars of moroccaan roasted chicken with figs and pomegranite paste

Mille feuille of gorgonzola, walnuts and sage

Grilled polenta topped with apple paste, sautéed chorizo, roasted apple and manchego

Fingerfood Menu Two - \$35.00 per person - LIGHT LUNCH

Fingerfood - cold

Rice paper rolls, grilled salmon and mango chutney

Rueben Crouton – pastrami, olive paste, stuffed olive

Goat's cheese tarts with apple jelly and thyme

White bean and white anchovy puree tartlette, topped with saffron escabeche scallops

Fingerfood - hot

Steak sandwiches, french mustard, caramelised onions

Turkey steaks saltimbocca, wrapped in prosciutto with lemon and sage

Baby seafood pies, homemade tomato relish

Pissaladiere – caramelised red onions, red peppers and smoked Spanish paprika, goats fromage frais and sautéed green olives

platters

Cheese, fruit, quince paste, biscuits

confection

Christmas truffles

Happy Christmas, safe and prosperous new year to all.



CHRISTMAS 2009

Fingerfood Menu Three - \$45.00 per person - The Full Catastrophe

Potato fritters topped with bacon and sour cream

Chicken confit on bruschetta, roasted garlic paste and roasted pears

Goat's cheese tarts with apple jelly and thyme

Blinis topped with salmon and sour cream

Fingerfood - hot

Turkey steaks saltimbocca, wrapped in prosciutto with lemon and sage

Pizza, roasted capsicum, pesto, spinach and fetta

San choi boi roast pork tarts

Wasabi breaded flathead fillets, sesame and lime mayonnaise

platters

Antipasto, bread basket

Cheese, fruit, quince paste, biscuits

confection

All those heady Christmas treats, redolent with spices, brandy and whiskey, homemade of course...a selection of fruit cake, christmas truffles, fruit mince tarts, shortbread, gingerbread

Happy Christmas, safe and prosperous new year to all.



Christmas 2009

BBQ - Menu One - \$45.00 per person

Selection of homemade rolls, breads and baguettes with butter and roasted garlic aioli
Platter of hommus, vegetable crudités, grilled flat bread

BBQ

Vegetable burgers; roasted pumpkin and potatoes, celery, artichoke, and coriander, Moroccan spices rolled in cous cous, served with basil and lime mayonnaise
Chicken and sundried tomato shaslicks with mushrooms and capsicum, homemade tomato relish on the side
Minute steaks, with a selection of mustards
Fillet of Tasmanian salmon with fresh lime

New potatoes, herb vinaigrette
Greek salad; cos, tomatoes, olives, marinated fetta, thyme, and lemon olive oil dressing
Asparagus with olive oil

Christmas confection; selection of homemade treats including mincepies, shortbread, fruitcake, gingerbread and christmas truffles
Fresh fruit platter

NB fingerfood could be added as a starter for this menu

Happy Christmas, safe and prosperous new year to all.



Christmas 2009

In The Office - Cold/Hot Buffet Lunch - Menu One - \$55.00 per person

Fingerfood - cold

Potato fritters topped with bacon and sour cream
Chicken confit on bruschetta, roasted garlic paste and roasted pears
Goat's cheese tarts with apple jelly and thyme
Blinis topped with salmon and sour cream

Buffet

Freshly baked loaves, dinner rolls and butter

Grilled polenta piled with roasted pumpkin and sweet potato, rocket pesto, dusted with parmesan and balsamic
Baked ham, glazed with maple syrup, fresh asparagus and dijon mustard, sliced
Seviche (lime cured fish) of salmon and blue eye, fresh dill and cucumber
Roasted turkey and sweet potato and fig stuffing, sliced with red currant jelly

New potatoes, herb vinaigrette
Greek salad, fetta, tomato, olive, red onion, thyme, lemon and olive oil dressing

Dessert

Lemon tart
Baby Christmas truffles
Pynevana cheddar, fruit and digestive biscuits

Happy Christmas, safe and prosperous new year to all.



Christmas 2009

In The Park - Cold/Hot Buffet Lunch - Menu Two - \$55.00 per person

Fingerfood - cold

Rice paper rolls filled with sansho pepper sauteed green beans, lettuce, vegetables, noodles and herbs, bbq sauce

Nori with wasabi, pickled ginger, lettuce and slow roasted salmon

Chicken confit on bruschetta, roasted garlic paste and roasted pears

Goat's cheese tarts with apple jelly and thyme

Buffet

Freshly baked loaves, dinner rolls and butter

Prawn cocktail; layered - shredded iceberg, poached prawns, avocado, roasted pepper aioli

Lime and basil roasted chicken salad with roasted roma tomatoes, shallots, cos lettuce and basil oil/lime dressing

Roasted pork neck, sliced with port soaked prunes, roasted parsnips and apple sauce

Salad of baby spinach, goat's cheese, polenta croutons and balsamic dressing

Roasted broccoli, peppers and almond salad

Dessert

Summer raspberry tira mi su

Baby gingerbreads

Shortbread stars

Fresh fruit platter

Happy Christmas, safe and prosperous new year to all.



Christmas 2009

Menu Three - By the River – Cold or Hot Buffet Lunch -- \$55.00 per person

fingerfood - cold

Potato fritters topped with bacon and sour cream
Grisini rolled with tapenade and rare beef
Goat's cheese tarts with apple jelly and thyme
Blinis topped with salmon and sour cream

Buffet

Dinner rolls and butter on the table

Antipasto, vegetarian platter of grilled vegetables, marinated olives, cheese, frittata and salads
Turkey steaks saltimbocca, wrapped in prosciutto, lemon, caramelised shallots and sage
Slow roasted fillet of salmon with roasted tomatoes, capers and lime
Rare roasted porterhouse, sliced served cold over a salad of marinated green beans, shredded lettuce with anchovy mayonnaise dressing
Slow roasted tomatoes with buffalo mazzarella, balsamic vinegar and basil oil
Mixed leaf salad

Dessert

Baby rosewater meringues and strawberry tower with cream chantilly
Shortbread fingers
Chocolate truffles

Fresh fruit platter

Happy Christmas, safe and prosperous new year to all.