Charlton

CATERING

3 Course Celebration

Canapes

Select 5

of the following canapes to be served to your guests for 1 hour

Smoked Salmon & Truffle Rillettes w Macadamia Crumb

Pea, Feta & Mint Fritter w Aioli & Semi Dried Tomato

Cucumber & Ocean Trout w Preserved Lemon, Kewpie & Roe

Little Bacon & Parmesan Tarts

Little Rare Beef Bruschetta w Horseradish Cream & Chives

Har Gaw (Prawn Dumpling)

Watermelon w Feta, Lemon Thyme & Cracked Pepper

Melon w Prosciutto & Mint

Caramelized Onion Tarts w Feta, Balsamico
& Crispy Prosciutto

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Main Course Selections

Select 2

of the following to be served as alternate mains on the day

Pan Fried Atlantic Salmon w Smashed Chats
& Truffle Salted Seasonal Greens

Snapper w Chilli Tomato Compote, Saffron & Zucchini

Blue Eye Cod on Roasted Sweet Potato & Carrots w Wilted Spinach
napped with a Tarragon Cream & Seeded Mustard Sauce

Roman Chicken w Creamy Parmesan Polenta

Syrian Chicken w Currant & Pistachio Couscous

Garlic & Sage Roasted Chicken w Braised Fennel, Baby Peas
& Tarragon on a Bed of Smashed Chats

Roasted Chicken on Parisian Style Lentil & Root Vegetable Brunoise w Jus

Twice Cooked Duck on a White Bean Cassoulet

Lamb Tagliata on Salad of Roasted Vine Tomatoes,
Dried Olives, Meredith Feta, Baby Caper & Mint
finished w Balsamic & Maple Glaze

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Main Course Selections continued

Potato & Parmesan Baton topped w Grilled Lamb Back Strap
w Seasonal Greens & finished w Quince & Chardonnay Glaze

Moroccan Harrira Style Lamb Shanks on a Bed of
Cous Cous w Fresh Coriander

Grilled Lamb Back Strap on a Warm Salad of Brunoise Root Vegetables
& Lentils napped w Our House Vinaigrette or White Anchovy Butter

Parisian Style Wagyu Daube w Roasted Vegetables,
Cognac & Mushroom Jus & Sour Dough Chive Crumb

Eye Fillet on Smashed Garlic & Rosemary Chats w Wilted Greens
Finished w Mushroom, Cream & Cognac Demi-Glace
or
Normandy Style Peppercorn Sauce

Wild Mushroom & Barley Risotto napped w Truffle Oil & Citrus Zest

Spanish Style Chickpea Ragout

Tuscan White Bean Stew w Artichoke, Carrot, Celery
& Saffron finished w Reggiano Parmesan

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Later on Grazing Table

Always hard to say who wants something sweet afterwards
and who wants cheese, but this way everyone is covered.

Select 3

to be served on the day

Little Lemon & Passion Fruit Curd Tarts

Little Vanilla Bean Panna Cotta w Galliano Smashed Raspberries

Little Salted Chocolate & Dulce de Leche Tarts

Little Lemon Panna Cotta Tarts w Passion Fruit, Cranberries & Pistachio

D'Affinois w Fruits in Season

The above menu selections are priced from $95.00 plus G.S.T per person based on a minimum of 80 guests and includes all staff for a 3-hour period. Depending on selections this should give you an idea of the type of things we do along with our pricing. Please do keep in mind that we always tailor a special menu for each of our clients as we understand everyone is different and we want to make sure everything is exactly how you want it to be, and in keeping with your day.

Should your event be more intimate or planned for a Sunday or Public Holiday
we are only too happy to provide a quote for your consideration.

Charlton

CATERING

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