



Family Style

When selecting this menu package please choose 4 canapés, 2 entrees, 2 main courses, 1 salad and 2 desserts or 3 dessert canapés. This menu package is served family style on share platters. The below menu package includes Jasper Peel bread & butter, waiter service and GST

Canapés

Wild mushroom arancini, bocconcini, saffron aioli

Sri Lankan prawn cakes, mint sambol

Eggplant & bocconcini fritters, smoked yoghurt & tahini dip

Artichoke, goats' cheese & oven dried heirloom tomato tart, black olive tapenade

Steamed chilli crab wonton, hot & sour sauce

Slow cooked beef cheek dumpling, ponzu dressing

Peking duck pancake with cucumber, shallots and hoisin sauce

Asparagus, sweet potato, baby spinach & ricotta frittata, red onion jam, shaved parmesan

Sydney rock oysters 3 ways: natural with lemon, eschalot & cabernet vinegar, panko crumb, wasabi mayonnaise & wakame

Blackened sweetcorn, ricotta & pinenut fritter, romesco sauce, guacamole

Peppered beef carpaccio, toasted sour dough, horse radish crème fraiche, pickled radish, micro herbs

Mushroom, blue cheese & pinenut tart

Marinated chargrilled pork skewer, prosciutto & sage, roasted red capsicum salsa

Pumpkin, pea & sweet potato samosa, chilli spiced yoghurt

Prawn taco, chipotle mayo, avocado & corn salsa

Teriyaki chicken skewer, lime & wasabi mayonnaise



Entrée

Beetroot cured salmon fillet, celeriac remoulade, fine herbs

Tea smoked duck, Vietnamese salad, green papaya, miso, lime & palm sugar dressing

Slow roasted tomato, leek & marinated fetta tart, caramelised sunflower seeds, salad leaves, black olive oil

Roasted king prawns, fennel & orange salad, marinated fetta, fine herbs

Hot smoked ocean trout, potato & herb salad, lemon and pinenut vinaigrette

Antipasto- marinated olives, cured meats, chargrilled vegetables, buffalo mozzarella, grissini sticks

Main Course

Chermoula crusted chicken breast, quinoa salad, heirloom carrots, sugar snap peas, pomegranate jus

Pan fried salmon fillet, crushed potatoes, shaved fennel salad, fish crackling, sauce vierge

Pan fried barramundi fillet, sweet potato puree, glazed Asian greens, soy lime butter sauce

Dukkah crusted lamb rump, Moroccan spiced potatoes, broccolini, red wine jus

Eye fillet of beef, smoked mushrooms, duck fat potatoes, slow roasted tomato, red wine jus

Slow braised beef cheek ragout, potato gnocchi, crispy sage, steamed seasonal greens

Roast pork loin, leg of lamb or beef strip loin, roasted potatoes & root vegetables, honey & rosemary, roast gravy

Slow roasted lamb shoulder, potato & celeriac puree, zuchinni salad, vincotto jus

Salads

Mixed leaves, cucumber, tomato, Spanish onion, shaved parmesan, balsamic vinaigrette

Caramelised beetroot, marinated fetta, rocket, toasted pine nuts, cabernet vinegar

Wild rocket, pear, shaved parmesan, toasted walnut, sherry vinaigrette

Roasted pumpkin, green beans, baby spinach, shaved parmesan, lemon vinaigrette



Dessert

Caramel orange cake, mascarpone icecream, orange wafer, liqueur syrup

Warm chocolate tart, salted caramel, vanilla bean icecream,

Yoghurt & vanilla pannacotta, roasted strawberries, strawberry gel, ginger crumb

Raspberry brioche bread & butter pudding, raspberry sorbet, Bailey's anglaise

Lemon brulee tart, vanilla bean icecream, citrus salad

Mixed berries, meringue, raspberry sorbet, strawberry gel, vanilla cream

Dessert Canapés

Salted caramel & chocolate ganache tartlets, honey popcorn

Vanilla, yoghurt pannacotta, berry jelly, ginger crumb

Chocolate, jaffa mousse, vanilla cream, chocolate shavings

Lemon curd meringue tartlets

Chocolate profiteroles, hazelnut crumb

2017 Catering Prices

2 course menu.....\$82.00/per person inc GST

3 course menu (canapés & 2 courses or entrée, main & dessert).....\$95.00/person inc GST

4 course menu (canapés & 3 courses or 3 courses & cheese)..... \$110.00/person inc GST

Cakeage (cake served as a plated dessert with berries & cream)..... \$12.00/person inc GST

Citrus Catering provides a full food and table service package. Hire of crockery, cutlery and glassware can be arranged for your event by Citrus Catering, so please contact us to discuss any hireage requirements.



Citrus Catering Terms and Conditions of Sale

Thank you for your interest in engaging Citrus Catering for your special occasion.

To ensure you are fully aware of the process and conditions of sale should you choose to place an order, we have prepared the following short summary to explain the key points.

Deposits

- A deposit of \$1000 is payable on confirmation of booking
- 50% of the balance due becomes payable 30 days prior to the event
- Final balance outstanding is payable 7 days prior to the event

Cancellations

- Cancellation up to 7 days prior to the event will incur a cancellation fee equal to the \$1000 deposit
- Cancellation within 7 days of the event will incur the forfeit of fees paid to date which is equal to the full cost of the event

Confirmations Required

- Your confirmation to engage Citrus Catering may be made anytime up to 30 days prior to the event; however a longer notice period is recommended to avoid disappointment due to prior bookings. To confirm your order and agreement with these terms and conditions of sale, please complete and sign the order confirmation at bottom of this page and return it to Citrus Catering at your earliest convenience
- Menu choice should be confirmed at least 30 days prior to the event together with the agreed number of guests to be catered for. This information will determine the contract price and this price will then only be adjusted should you increase the number of guests or increase the menu choice
- The final number of guests attending the event should be confirmed at least 7 days prior in order to allow Citrus Catering to make final adjustments to the planning process. An invoice adjustment will be made at this point should the number of guests be increased

Order Confirmation: I wish to confirm my order to engage Citrus Catering and I fully understand and accept the terms and conditions of sale described above. My deposit of \$1000 is attached.

Event Date Type of function

Number of guests Contact No.

Full Name Signature

Account Details for Direct Payment:

Account Name : Citrus Catering

BSB: 112-879

Account Number: 469-516-160

Payment by Cheque: Please Make Cheques Payable to Citrus Catering

0411 223 655

www.citruscatering.com.au jonny@citruscatering.com.au

ABN: 88 530 686 273