



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

Yellow fin tuna, wasabi avocado, pickled radish, white soy dressing

Sri Lankan prawn cakes, mint sambol

Compressed watermelon, whipped fetta, balsamic reduction, basil leaves

Wild mushroom arancini, bocconcini, saffron aioli

Caramelised beetroot, fetta and walnut tartlet

Eggplant & bocconcini fritters, smoked yoghurt

Chilli prawn dumpling sesame & soy dipping sauce

Peking duck pancake with cucumber, shallots and hoisin sauce

Roasted pumpkin, spinach & 3 cheese frittata, red onion relish, grated parmesan

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

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

Spanish marinated pork skewer, romesco sauce

Pumpkin, pea & sweet potato samosa, chilli spiced yoghurt

Chipotle crab taco, lime mayo, tomato 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, confit fennel, chilli & fennel salsa

Hot smoked salmon, potato & herb salad, lemon and pinenut vinaigrette

Wild mushroom risotto, buffalo mozzarella, basil, truffle oil

Roasted beetroot, goats curd, caramelised walnut, wild rocket, balsamic reduction

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, chimichurri, roasted tomato, crispy herb salted potatoes, 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 pork shoulder, apple gel, crispy herb salted potatoes, braised red cabbage, apple cider jus

Slow roasted lamb shoulder, potato puree, zucchini 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, 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, mango sorbet, raspberry gel, vanilla cream
Pear & frangipane tart, cognac syrup, vanilla bean icecream
Coconut pannacotta, pineapple salsa, lime gel, sesame seed praline
Flourless chocolate cake, vanilla bean icecream, raspberries

Dessert Canapés

Salted caramel & chocolate ganache tartlets, white chocolate pearls
Vanilla, yoghurt pannacotta, berry jelly, ginger crumb
Coconut pannacotta, lime jelly, pineapple salsa
Chocolate, jaffa mousse, vanilla cream, chocolate shavings
Lemon curd meringue tartlets
Chocolate profiteroles, hazelnut crumb

2018 Catering Prices

Main course only menu.....	\$75.00/per person inc GST
2 course menu.....	\$85.00/per person inc GST
3 course menu (canapés & 2 courses or entrée, main & dessert).....	\$100.00/person inc GST
4 course menu (canapés & 3 courses or 3 courses & cheese).....	\$112.00/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.