

Attitude for Food

FINE CATERING

CHRISTMAS FULL FORMAL DINING

WE ARE VERY EXPERIENCED AT ADAPTING ENTIRE MENUS TO SUIT SPECIALIZED DIETARY REQUIREMENTS

COCKTAIL PASSAROUNDS

HOT ITEMS

Lemon & sumac lamb skewers with a pomegranate dipper (GF)
Turkey & chive meatballs with a creamy redcurrant dip (GF)
Seared cracked pepper beef skewers with a blue cheese and marjoram dipper (GF)
Festive French oyster & tarragon tartlets
Cashew & sweet potato patties with orange dipper (GF/V)
Veal & Marsala pies with a caper mash

COLD ITEMS

Apple glazed ham & mostarda di frutta on ficelle crostini
Beetroot pikelets topped with citrus chive cheese (V)
Mustard crusted roast beef with avocado & horseradish in Yorkshire puddings
Caramelized asparagus with saffron hollandaise in a crepe cup (V)
Lime roasted vegetable skewers with a chili & macadamia dipper (GF/V)

CHOOSE 5 SELECTIONS – WE PROVIDE 3.5 PER PERSON – PRICED AT \$12.25 PER PERSON

CHRISTMAS ENTRÉE SELECTIONS

Blue cheese & caramelized onion tarts with a roasted hazelnut & dark cherry salsa (V)
Spiced chick pea & parmesan panelle wedges with roasted pepperonata (GF/V)
Pumpkin & haloumi risotto cakes with pomegranate sauce (V)
Turkey fillos with peach & brandy sauce
Red quinoa salad with radish, tomato & toasted cashew nuts (GF/V)
Grilled lemongrass pork on udon noodles with strawberry, ginger & lime dressing
Mussel fritters with a kiwifruit salsa
Ajo blanco – chilled almond gazpacho (GF/V)

ENTREES PRICED AT \$15.50 PER PERSON

ALL PRICES QUOTED ARE GST EXCLUSIVE

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CHRISTMAS MAIN SELECTIONS

Poussin with wild rice stuffing balls and a cherry relish (GF)
Slow braised pork shoulder in milk, lemon, bay & cinnamon (Arista al latte) (GF)
Vegetable & dried pear tagine with couscous (GF/V)
Field mushroom flats with puy lentils & white bean puree & a red wine sauce (GF/V)
Festive herb & pine nut mini loaf with a marsala jus (V)
Chicken breasts stuffed with spinach & feta with a reisling, lemon & parsley sauce (GF)
Lamb shank with fig & olive tapenade (GF)
Poached salmon en croute with dill and basil and a butter pecan sauce
Medium rare beef scotch fillet with port wine and thyme jus (GF)

MAINS PRICED AT \$28.50 PER PERSON

CHRISTMAS DESSERT SELECTIONS

Blueberry pies with a cinnamon crust
Cashew meringue torte with chocolate ganache & berries (GF)
Chocolate fudge cake with cherry syrup
Moist almond cake with dessert wine syrup (GF)
Jellied nectarines with vanilla bean panna cotta (GF)
Roast mango & dark chocolate mousse (GF)
Lemon & passion fruit tarts with rose cream
Dark mixed berry freeform tarts with a cinnamon cream
Christmas mincemeat & apple strudel
Chilled Thai rice pudding with pineapple & star anise (GF)

DESSERTS PRICED AT \$13.50 PER PERSON

TO FINISH

Cinnamon & date Turkish delight
Shooters of coquito (Puerto Rican eggnog)

FINISHING TOUCHES PRICED AT \$3.75 PER ITEM PER PERSON

Festive cheese platters with roasted nuts, preserves & dried fruits

CHEESE PLATTERS PRICED AT \$8.50 PER ITEM PER PERSON

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TEA & COFFEE STATION - FRESH SCREAMING TURTLE COFFEE & TEA TOTAL TEA TO FINISH \$3.50 PER PERSON (INCLUDES ALL RELEVANT HIRE)

STAFF – \$30.00 PER CHEF / FUNCTIONS MANAGER & \$25.00 PER WAITING &/OR BAR STAFF PER HOUR PER PERSON (4 HOUR MINIMUM HIRE)

ALL EXTRA HIRE – TABLECLOTHES, FLATWARE, GLASSWARE QUOTED TO SUIT REQUIREMENTS

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