



Plated Dinner Menu

*Prices are per guest and are quoted for minimum of 35 guests (extra charges may apply if under)
(NF) = Nut Free | (GF) = Gluten Free | (DF) Dairy Free | (V) = Vegan*

Options

Silver | \$43.95

3 courses:
bread & butter
1 salad
1 main
1 dessert

Gold | \$48.95

3 courses:
bread & butter
1 salad
choose between 2 mains
1 dessert



Salad

Artisanal Salad (GF)(V)

artisanal greens, spinach, cucumber, carrot, beet, edamame, avocado, tomato, lime chilli dressing

Caesar Salad

romaine lettuce, prosciutto crisp, parmesan, herb croutons, caesar dressing

Caprese Salad

basil marinated tomatoes, bocconcini, olives, pesto, strawberry balsamic, parmesan crisp, grissini stick

Entrée

Portobello Duxelles Stuffed Chicken (GF)

mushroom stuffed breast, garlic fingerlings, seasonal vegetables, squash puree, creamy brown sauce

Slow Cooked Top Sirloin (GF)

roast beef, herb garlic mash, california vegetables, mustard demi glaze

Chimichurri Sirloin & Shrimp (GF)

grilled angus fillet, blackened shrimp, baby potatoes, seasonal vegetables, chimichurri

Dessert

Chocolate Lava Cake

chocolate ganache filled chocolate cake, vanilla ice cream

Mango Cheesecake

New York style cheese cake, mango purée, whipped cream, mixed berries