



— GRIFFIN —
Catering & Events

CHRISTMAS CATERING





LEMON CURD
TARTLET



2018 CHRISTMAS TABLE SHARE

Shared Grazing Entrée

Fresh baked bread
Avocado, cherry tomato & dill crostini
Grilled chorizo & marinated olives
Smoked salmon & goats cheese tartlet

Shared Main Course

Turkey roulade, cranberries & sage stuffing & port jus
Baked salmon fillet with coconut sauce
Glazed leg ham with orange, honey & balsamic

Shared Sides

Roasted potatoes with herbs & sea salt
Panache of hot seasonal vegetables
Beetroot, kale & marinated fetta salad

Shared Dessert

Christmas trifle, sherry-soaked sponge, berries & cherry jelly, custard, cream
Profiteroles with pistachio crème & white chocolate
Lemon curd tartlet, torched meringue

Tea & Coffee

Menu Price

\$60 pp
Excludes GST, staffing & hire

Prices based on 50 guests, for smaller groups please contact our office for a quote.

2018 CHRISTMAS BUFFET

Bread

Fresh baked dinner rolls & butter

Additional: Seafood platter or Antipasto platter as a shared entrée served central to the table or on to the buffet station priced on request*

Carvery & Hot Dishes

Leg ham carved from the bone glazed with honey, mustard & aged balsamic
Turkey roulade, cranberries & sage stuffing & port jus
Baked salmon fillets, tomato & citrus salsa, fresh herbs

Hot Vegetables

Roasted potatoes with herbs & sea salt
Rice pilaf baked with saffron & Mediterranean vegetables
Roasted pumpkin with kale & pepitas

Salads

Christmas salad, cos lettuce, apple, celery, cranberries, walnuts & herb dressing
Pasta salad with pesto, sundried tomato, olives & parmesan

Desserts

Hot Christmas plum & brandy pudding, vanilla custard
Profiteroles with pistachio crème & white chocolate
Minced fruit pies

Tea & Coffee

Menu Price

\$55 pp
Excludes GST, staffing & hire

Prices based on 50 guests, for smaller groups please contact our office for a quote.



(gf) gluten free | **(vg)** vegan | **(v)** vegetarian



2018 SIT DOWN CHRISTMAS DINNER

Bread

Selection of House baked breads & butter

Entree

Smoked Duck Breast salad, grilled peach, goats curd, mixed leaves, walnuts, honey & balsamic (gf)

Salmon gravlax, horseradish yogurt, spiced beetroot, dill & apple, rye crostini (gf option)

Local Prawns, mango & avocado salad with chilli, lime & tomato dressing, tortilla crisp (gf option)

Crispy pumpkin polenta, slow roast tomato, spinach, hazelnut and truffle vinaigrette (v, vg, gf)

Main Course

Baked salmon fillet, coconut sauce, roasted sweet potato, bok choy, Asian salad garnish (gf)

Turkey roulade with cranberries & sage stuffing, pancetta, pumpkin puree, fondant potato & port jus

Twice cooked pork belly, crackle, cauliflower puree, broccolini, apple cider sauce, red wine jus (gf)

Eggplant lasagne with slow cooked seasonal vegetables, tomato & basil sauce, green salad (v, vg, gf)

Dessert

Coconut & ginger panna cotta, pineapple rum granita, snap cookie (gf option)

Cherries & berries, strawberry sorbet, cherry jelly, seasonal berries, almonds, white chocolate (gf, v)

Christmas pudding, ginger bread, cranberry gel, apple & sultana compote, brandy sauce

Tea & Coffee

Menu Price

\$60pp bread, set entrée, set main & set dessert, tea & coffee

\$5pp per additional dish option, served alternate

Excludes GST, staffing & hire

Prices based on 50 guests, for smaller groups please contact our office for a quote.

Additions on Request

Griffin Catering & Events provide a range of custom features to complement your event, please don't hesitate to ask our friendly catering managers for more information on the following items:

Pre-dinner canapes
Welcome signature cocktail
Amuse Bouche
Christmas decorations
Side dishes
Cheese platters
Lighting packages
Hire furniture options

CONTACT INFORMATION

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