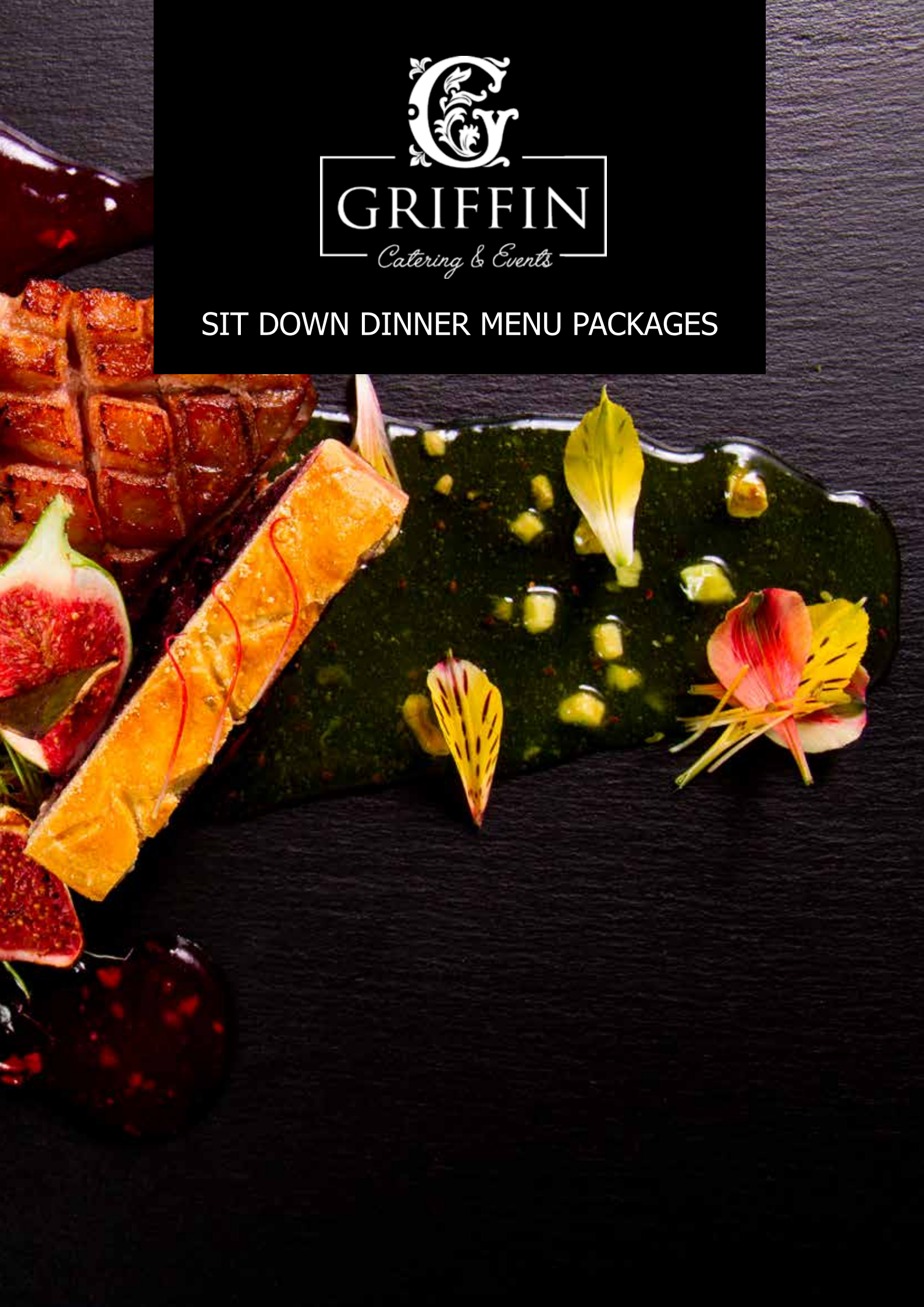




GRIFFIN
Catering & Events

SIT DOWN DINNER MENU PACKAGES



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BRONZE: Bread, set entrée, select 2 mains alternate & set dessert, tea & coffee
\$65

SILVER: Bread, select 2 entrées alternate, select 2 mains alternate & set dessert, tea & coffee \$73

GOLD: Three canapes chef's selection, bread, select 2 entrées alternate, select 2 mains alternate & set dessert, tea & coffee \$85

Minimum of 50 guests.

Staffing & Equipment hire is additional please inquire [here](#) for a full quote.

Prices do not include GST.



ENTRÉE

Bread

Hand rolled white dinner rolls, rye & seed rustic cut baguette, potted unsalted butter	\$2.50
Gluten free bread, potted unsalted butter	\$3.00

Seafood Entrée

Sichuan pepper squid, Asian herbs, glass noodle salad, Nam jim (gf)	\$16
Miso salmon, exotic rice, fresh turmeric & coconut sauce, Asian herbs (gf)	\$16
Seared scallops, maple speck, carrot puree, orange, fennel, hazel nut (gf)	\$16
Chard Fremantle Octopus, chorizo, broad beans, roast sweet potato, salsa Verde (gf)	\$16
Exmouth prawn, avocado & mango salad with chilli, lime & tomato dressing, tortilla crisp	\$16
Shark Bay king prawn, pork belly, crackle, Asian herbs, kohlrabi, Nuoc cham (gf)	\$17
Confit ocean trout, marinated fennel, herbs, champagne emulsion, caviar (gf)	\$17
Cured salmon gravlax, horseradish yogurt, spiced beetroot, dill & apple (gf)	\$16
Seared yellow fin tuna, olive tapenade, salad nicoise, white anchovies (gf)	\$18
king fish carpaccio, avocado puree, sesame ginger dressing, pickled chilli (gf)	\$16
Blue swimmer crab & pork belly, pickled cucumber, avocado, sushi rice cake (gf)	\$16
Butter poached lobster, ravioli, leek puree, salmon roe beurre blanc, dill & fennel (gf)	\$m/p*

Vegetarian Entrée

Roasted beetroot, toasted cumin, labneh, broad bean salad, pomegranate reduction (v,gf)	\$15
Tomato, mozzarella buffalo, basil pesto, crostini, baby leaves, evoo (v)	\$15
Gnocchi, wild mushroom, brandy, cream, spinach, parmesan grana da pana (v)	\$16
Warm chickpea falafel, hummus, fattoush salad, tortilla crisps, pomegranate reduction (v)	\$16
Spinach & ricotta ravioli large thin pasta pillows, tomato sugo, basil leaves, olive oil, parmesan	\$16
Fig & gorgonzola tart, walnut, chicory, raddico salad, honey balsamic dressing (v)	\$16
Potato gnocchi, roasted pumpkin, spinach, sage, white wine, cream, grana padano (v)	\$16
Zucchini, pumpkin & quinoa fritter, beetroot hommus, rocket, radish salad (v, gf)	\$15

Meat Entrée

Duck ravioli, porcini mushroom, orange & walnut burnt butter, smoked bacon, pecorino	\$16
Blackened Mount Barker chicken, chipotle, pica de gallo, turtle bean salad, avocado, corn tortilla	\$15
Baldivis rabbit and porcini mushroom pie, creamed leeks, crispy pancetta, onion, jus	\$17
Roasted quail rosemary & garlic, pancetta & grape verjuice, jewelled Persian rice (g,f)	\$16
Beef carpaccio, foie gras & parmesan mousse, rocket salad, truffle oil, capers, pepper tulle	\$22*
Seared venison, baby beetroot salad, shiraz jelly, smoked buttermilk, honey, rosemary (gf)	\$17
Sugar cured duck breast, baby carrots, figs, goats cheese, truffle honey & hazelnut dressing (gf)	\$16
Five spice Pork belly, crackle, sweet potato, macadamia nut, chilli caramel (gf)	\$16
Beef Cheek ravioli, onion soubise, gremolata, toasted pine nuts	\$16



Vegan Plant Based Entrée

Chipotle spiced slow cooked shredded carrot tacos, corn tortilla, avocardo, chilli, lime charred corn salsa	\$15
Lentil & Eggplant cananoli, basil, tomato, macadamia nut ricotta	\$15
Roasted cauliflower, olives, almonds, kale, lemon preserve dressing	\$15
Zucchini, pumpkin & quinoa fritter, beetroot hummus, rocket	\$15

Shared Grazing Entree

Served central to the table

Local seafood local chilled prawns, oysters natural, marinated octopus, chilli lime squid salad, smoked salmon served with condiments, freshly baked baguette & butter	\$22*
Mezze pater chickpea & zucchini fritters, hummus & baba gahnoush, lemon preserve & dill cured salmon on lavish crisps, vine leaf domasas, haloumi cheese, olives locally baked flat breads with olive oil	\$17
Antipasto selection of sliced cold and cured meats including, pastrami, salami, ham, and Italian cacciatore sausage served with marinated olives, fetta, pickled vegetables, marinated artichokes, arancini balls, & flatbread crostini	\$16
Tapas selection plates served central to the table baked brie cheese with panchetta, roasted pumpkin, kale & parmsan aranchini, serrano spanish ham with olive oil, chorizo sausage with lemon, white anchovies crosini	\$18

MAIN COURSE

Meat & Seafood Main Course

Beef cheeks 12 hour braised, master stock, paris mash, red onion jam, seasonal beans (gf)	\$35
Beef fillet slow roasted, carmalized onion, shiraz jus, potato gratin, glazed baby carrots (gf)	\$38.50
Mount barker chicken breast, ras el hanout spice, pearl cous cous, eggplant, tahini yogurt	\$35
Pork fillet & braised cheek, apple & potato rosti, pumpkin puree, crackle, apple cider sauce, jus	\$36
Duck two ways, breast & crispy leg, orange jus, sweet potato, kai lan, herbs & blood orange	\$36
Lamb rack, slow roast shoulder, dukkha crust, pumpkin, baby beets, tahini yogurt, jus (gf)	\$38
WA barramundi fillet, sweet potato gratin, asparagus, lemon preserve & fennel salsa (gf)	\$38
Gold band snapper, sweet corn, kipfler potato, broclini, lemon chive buree blanc 9 (gf)	\$38
Lamb rump, polenta & pecorino, peas, sweet potato crisps, jus, mint jelly (gf)	\$38
Beef fillet, parma ham, truffled mushrooms, roasted shallots, potato fondant, jus (gf)	\$39
Beef brisket slow cooked, spiced polenta, apple & cabbage slaw, chipotle BBQ sauce (gf)	\$35
Lamb shank slow roasted, paris mash, french beans, jus (gf)	\$35
Pork belly, crackle, apple cider gel, braised cabbage & fennel, crushed potato, jus	\$35
Herb roasted chicken breast, seasonal ratatouille, basil & lemon pesto	\$35
Chicken roulard stuffed with spinach & brie, sweet potato, crispy pancetta, chicken jus	\$36
Local snapper fillet, tiger prawn, black mussels saffron & white wine broth, fresh herbs	\$39
Salmon fillet, chermoula spice, roast cauliflower, labna, olives & almonds, lemon preserve	\$37
Linley Valley Pork three ways, Pork Fillet, Pork belly & Pork cheek, savoy cabbage, carrot puree, mash potato, apple cider & jus	\$37

Vegeterian Main Course

Moroccan vegetable Ttgine, goats cheese, toasted almonds, herb citrus cous cous	\$29
Baked filo with roasted pumpkin, spinach & brie, toasted walnuts, rice pilaf, cherry tomato salsa	\$30
Pumpkin & almond ravioli, spinach, roasted pumpkin, white wine, cream, parmesan	\$30
Beetroot risotto, goats milk fetta, seeds, baby leafs	\$30

Vegan Plant Based Main Course

Margret River lupin tempeh, coconut rice, satay sauce, bok choy, bean shoot & coriander salad	\$30
Thai coconut curry, sweet potato, choy sum, cashew nuts, wild rice	\$29
Marinated Mushrooms, seasonal beans, potato puree, thyme & galic evoo	\$30
Tofu Steaks, tahini sauce, quinoa, seasonal vegetables	\$30

DESSERTS

Plated Desserts

Coconut & lemon grass panna cotta, pineapple & rum granita, pineapple chip, snap cookie	\$14
Figs, coffee & fangelico liqoure, salted caramal ice cream, walnuts	\$14
Saffron infused crème brulee, orange blossom mascarpone, candied orange, almond biscotti	\$13
White chocolate & strawberry cheese cake, ginger cookie, strawberry sorbet	\$13
Mango panna cotta, toasted coconut, crusted macadamia nuts, coconut ice cream	\$13
Pear & Frangipane tart with vanilla, orange & almond, vanilla bean ice cream	\$13
Lemon curd tart, torched meringue, raspberries, crème fraiche	\$13
Apple tartin tart, saffron caramel, pistachio praline, vanilla bean ice cream	\$13
Warm dark chocolate slab, rasberrie gel, chocolate orange & caramon ice cream	\$14
70 % dark chocolate tart, swan valley honey comb, rasberry, pistachio, mascaponi ice cream	\$15
Cherries & berries, strawberry sorbet, cherry jelly, seasonal berries, almonds, white chocolate	\$15

Vegan Plant Based Plated Desserts

Maple smoked coconut, almonds, dates, coconut chips, coconut sorbet	\$13
Blackmatter coffee, walnuts, cacao, dates, chocolate sorbet	\$13
Strawberry & cream, coconut cream, almonds, dates, beetroot, strawberry sorbet	\$13
Triple chocolate brownie, cacao, walnuts, dates, coconut, rasberry gel, chocolate sorbet	\$13

Custom Menu Features

Add some special touches to your menu

Canape style dessert tasting plates

Create a tasting plate, please see canape cocktail menu desserts for selection

Dessert grazing stations

Let our pastry Chef custom make a special grazing table for your event priced on request

Cheese plate

Blue, brie & aged cheddar, fig paste, crackers, dried fruits

Share plate served central to the table \$7 pp or individual plate per guest 9.50 pp

Amuse bouche

\$5 each

Cured salmon, pickled cucumber suishi rice, crispy skin, wasabi mayo

Mini cone of Figs, truffle goats curd, aged balsamic, pistachio nut

Duck toast, brioche, duck parfait, shiraz jelly, duck floss, herbs

Seared Yellow fin Tuna, sesame crusted, wakeme salad, soy ginger

Percorino wafer, crème frachie, salmon caviar

Supper Late Night Treats

\$3 each

Hot fries, herb salt, truffle aioli

Pork & herb sausage roll, apple ketchup

Crispy golden Polenta, parmesan onion (v)

Toasted smoked ham & gruyere cheese toasties

Side Dishes

Additional to complement your meal

Gourmet mixed lettuces with seasonal garden salad vegetables, mustard vinaigrette \$2.50pp

Hot seasonal vegetable panache with olive oil, butter & sea salt \$3.00pp

Notes

Seasonal produce changes:

Some dishes may change due to the seasonal nature of produce. Once you have your selections in mind with the date of your event our Chef will revise the dishes and advise of any suggestive seasonal fruit & vegetable changes.

Dishes mark with * will have a surcharge added.





CONTACT INFORMATION

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