



— GRIFFIN —

Catering & Events

2019 DINNER MENU



SIT DOWN DINNER PACKAGES

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 \$70

Gold: three canapes chef's selection, bread, select 2 entrées alternate, select 2 mains alternate & set dessert, tea & coffee \$80

Package prices based on minimum of 50 guests.

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

BREAD

Dinner rolls rustic, white & mixed grain, potted unsalted butter 2.50

Gluten free bread, potted unsalted butter 3

HOT ENTRÉE

Duck ravioli, orange & walnut burnt butter, smoked bacon, pecorino 16

Duck & porcini mushroom risotto, king oyster mushroom, pecoreno, truffle oil (gf) 15

Blackend venison coffee spiced rub, cherries, parsnip puree, chocolate sauce (gf) 17

Five spice pork belly, crackle, sweet potato, macadamia nut, chilli caramel, Asian salad (gf) 15

Beef cheek ravioli, onion soubise, gremolata, toasted pine nuts, parmesan 16

Middle Eastern spiced lamb loin, pumpkin puree, tahini yogurt, dukkha, pomegranate, pitta 16

Chard WA octopus, chorizo, sweet potato, confit tomato, smoked pepper coulis (gf) 16

Miso salmon, exotic wild rice, fresh turmeric & coconut sauce, Asian herbs (gf) 16

Seared scallops, maple speck, carrot puree, orange, fennel, hazel nut (gf) 16

Spinach & ricotta ravioli, tomato sugo, goats curd, toasted pine nuts, basil & parmesan (v) 15

Potato & goats Cheese Gnocchi, roasted pumpkin, spinach, grana padano (v) 16

COLD ENTRÉE

Australian tiger prawn, avocado & mango salad, chilli lime & tomato dressing, corn tortilla crisps (gf)(df) 17

Shark Bay king prawn, pork belly, crackle, Asian herbs, kohlrabi, nuoc mam (gf)(df) 17

Beetroot cured salmon, horseradish yogurt, spiced beetroot, dill & apple (gf) 16

Sesame crusted tuna tataki, edamame beans, avocado, radish, soy ginger dressing (gf)(df) 18

Smoked duck breast, fig, apple & goats cheese salad, walnuts, honey truffle vinaigrette (gf) 16

Blackened Mount Barker chicken, chipotle, pica de gallo, turtle bean salad, avocado, corn tortilla (gf)(df) 15

Roasted beetroot, toasted cumin, labneh, broad bean salad, pomegranate reduction (v)(gf) 15

Burrata cheese, marinated heirloom tomatoes, basil, ciabatta crostini, olive oil (v) 15

Fig & Gorgonzola tart, walnut, chicory, raddico salad, honey balsamic dressing (v) 16

[PLANT BASED ENTRÉE PLEASE SEE OUR VEGAN MENU](#)

MAIN COURSE

- Beef cheeks 12 hour braised, master stock, paris mash, red onion jam, seasonal beans (gf) 35
- Beef fillet slow roasted, carmalised onion, shiraz jus, potato gratin, glazed baby carrots (gf) 38.50
- Pork fillet & cheek, apple & potato rosti, pumpkin puree, crackle, apple cider sauce, jus (gf) 36
- Duck breast & Confit Leg, orange jus, sweet potato, kai lan, herbs & blood orange (df)(gf) 36
- Lamb rack, slow roast shoulder, dukkha crust, pumpkin, baby beets, tahini yogurt, jus (gf) 38
- WA barramundi fillet, roasted garlic potato puree, asparagus, lemon preserve & fennel salsa (gf) 38
- Gold band Snapper, sweet corn, kipfler potato, broclini, lemon chive buree blanc (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
- Lamb shank slow roasted, paris mash, french beans, jus (gf) 35
- Pork belly, crackle, potato & apple rosti, red wine jus, apple cider puree, greens (gf) 35
- Herb roasted chicken breast, roasted garlic potato puree, baby courgette, basil & lemon pesto (gf) 35
- Chicken roulard stuffed with goats cheese & spinach, crispy pancetta, chicken jus, sweet potato (gf) 36
- Local snapper fillet, tiger prawn, mussels, saffron & white wine broth, braised fennel (gf) 39
- Salmon fillet, chermoula spice, roast cauliflower, labna, olives & almonds, lemon perserve (gf) 37
- Moroccan vegetable tagine, goats cheese, toasted almonds, herb citrus cous cous (v) 26
- Baked filo roasted pumpkin, spinach & brie, toasted walnuts, rice pilaf, cherry tomato salsa (v) 29
- Pumpkin & almond ravioli, spinach, roasted pumpkin, white wine, cream, parmesan (v) 27
- Beetroot risotto, goats milk fetta, seeds, baby leafs (v) (gf) 28

[PLANT BASED MAINS PLEASE SEE VEGAN MENU](#)

DESSERTS PLATED

- Coconut & lemon grass panna cotta, pineapple & rum granita, pineapple chip, snap cookie (gfo) 12
- Saffron infused crème brulee, orange blossom mascarpone, candied orange, almond biscotti (gfo) 12
- White chocolate & strawberry cheese cake, ginger cookie, strawberry sorbet 12
- Mango panna cotta, toasted coconut, crusted macadamia nuts, coconut ice cream (gf) 12
- Pear & frangipane tart with vanilla, orange & almond, vanilla bean ice cream 12
- Lemon curd tart, torched meringue, raspberries, crème fraiche 12
- Apple tartin tart, saffron caramel, pistachio praline, vanilla bean ice cream 12
- Chocolate caramel fondant, rasberrie gel, chocolate orange & caramon ice cream 12
- 70 % dark chocolate tart, sour cherries, pistachio, vanilla bean ice cream 12
- Cherries & berries, strawberry sorbet, cherry jelly, raspberry macaron, almonds, white chocolate (gf) 12

[PLANT BASED DESSERTS PLEASE SEE VEGAN MENU](#)

CUSTOM MENU FEATURES

Add some special touches to your menu

AMUSE BOUCHE Additional 6.50

Cured salmon, pickled cucumber suishi rice, crispy skin, wasabi mayo (gf)
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 (gf)(df)
Percorino wafer, crème frachie, salmon caviar

SOUP COURSE Additional 8

Corn & bacon chowder, bacon milk foam, micro herbs (gf)
Pumpkin & coconut spiced with ginger, pumpkin crisps (gf)(v)(df)
Wild mushroom, truffle oil, garlic filo crisp (v)
Creamed pea & leek, brioche croutons (v)

SIDE DISHES Additional to complement your meal

Gourmet mixed lettuces with seasonal garden salad vegetables, mustard vinaigrette 2.50 pp
Hot seasonal vegetable panache with olive oil, butter & sea salt 3 per person

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

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 something special for your event priced on request.

SUPPER LATE NIGHT TREATS 3 each

Hot fries, herb salt, truffle aioli (gf)
Pork & herb sausage roll, apple ketchup
Crispy golden polenta, parmesan onion (v)(gf)
Toasted smoked ham & gruyere cheese toasties

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.

TABLE SHARE PACKAGE

Bread rolls & butter, one plated entrée, two shared mains, three sides / salads

Price 55 pp

PLATED ENTREE – Select one choice from plated entrée menu.

TABLE SHARE MAINS

Roasted Australian barramundi fillet, cherry tomato & shallot salsa, citrus butter (gf)

Chicken saltimbocca, chicken medallions baked with sage, prosciutto, masala parmesan sauce

Seared salmon fillet miso glaze, coconut & turmeric sauce (gf)(df)

Beef cheeks slow cooked in master stock, caramelised onions, red wine jus (gf)(df)

Potato & goats cheese gnocchi, butternut pumpkin, spinach, garlic thyme cream (v)

Greek style lamb, lemon & oregano marinate, tzatziki, warm pitta bread (df)

Chermoula chicken on the bone, tahini yogurt, fresh herbs, lemon (gf)

12 hour slow cooked beef brisket, pickled onion, black label BBQ sauce (gf)(df)

TABLE SHARE SIDES

Baby glazed carrots with honey & ginger (gf)(v)

Roasted potatoes with garlic & rosemary (gf)(v)

Steamed Asian green vegetables with oyster sauce (v)

Panache of hot buttered vegetables, carrot, beans, zucchini, squash, cauliflower (gf)(v)

Roasted cauliflower lemon, olives, olives & herbs (v)(gf)(df)

Roasted pumpkin, toasted cashew nuts, sea salt, fresh herbs & olive oil (gf)(v)(df)

Saffron baked rice pilaf, onion, garlic & lemon (gf)(v)

TABLE SHARE SALADS

Classic caesar salad, baby cos, bacon, egg, croutons, parmesan dressing, anchovies

Roasted beetroot, orange, kale, fetta and walnuts & balsamic dressing (gf) (v)

Roquette, pear & parmesan with white balsamic & olive oil (gf) (v)

Panzanella Tuscan style marinated tomato, garlic croutons, basil, capers, peppers & red onion (v)(df)

Asian spiced slaw, cabbage, bean shoots, herbs, cucumber chilli tamarin & lime dressing (gf)(v)(vg)

Quinoa salad, spiced carrot, baby spinach & chickpea salad, raspberry vinaigrette (gf)(v)(df)

TABLE SHARE DESSERTS – Select from dessert canape menu or select one plated dessert

BUFFET MENU

Bread rolls & butter, one carvery, two buffet mains, two vegetables, two salads

Price 56 pp

BUFFET CARVERY SELECTION

Leg of lamb roasted with garlic & rosemary, fresh mint sauce, lamb jus (gf)

Beef brisket slow wood smoked, bourbon barbeque sauce (gf)(df)

Roasted pork loin, crackle, apple cider puree, seeded mustard jus (gf)

Roast turkey breast, fresh herb stuffing, traditional gravy

BUFFET HOT MAINS

Roasted Australian barramundi fillet, cherry tomato & shallot salsa, citrus butter (gf)

Moroccan lamb tagine, lemon preserve, coriander yogurt (gf)

Chicken saltimbocca, chicken medallions baked with sage, prosciutto, masala parmesan sauce

Salmon fillet miso glaze, coconut & turmeric sauce (gf)(df)

Potato & goats cheese gnocchi, butternut pumpkin, spinach, garlic thyme cream (v)

Beef cheeks slow cooked in master stock, caramelised onions, jus (gf)(df)

Mee goreng, fried hokkien noodles, Asian vegetables with omelette, prawn crackers (v)

Spinach & ricotta ravioli, tomato sugo, basil & parmesan (v)

BUFFET VEGETABLES

Baby glazed carrots with honey & ginger (gf)(v)

Roasted potatoes with garlic & rosemary (gf)(v)

Steamed seasonal greens, with olive oil & sea salt (gf)(v)

Panache of hot buttered vegetables, carrot, beans, zucchini, squash, cauliflower (gf)(v)

Baked cauliflower Au Gratin, bechamel sauce, parmesan cheese (v)

Roasted pumpkin skin on with sea salt, fresh herbs & olive oil (gf)(v)

Saffron baked rice pilaf, onion, garlic & lemon (gf)(v)

BUFFET SALADS

Classic caesar salad, baby cos, bacon, egg, croutons, parmesan dressing (v)

Roasted beetroot, orange, kale, fetta and walnuts & balsamic dressing (gf) (v)

Coleslaw fresh shredded red & green cabbage with carrot, tangy mayonnaise (gf)(v)

Greek salad, tomato, Kalamata olives, feta, cucumber, capsicum, lemon & oregano dressing (gf)(v)

Panzanella Tuscan style salad with tomato, garlic croutons, basil, capers, peppers & red onion (v)(df)

Asian spiced slaw, cabbage, bean shoots, herbs, cucumber chilli tamarin & lime dressing (gf)(v)(vg)(df)

Tabouli parsley, tomato, mint & cous cous, lemon olive oil (v)

Potato red onion, spring onion, seeded mustard dressing, egg, fresh herbs (gf)(v)

Noodle salad, vermicelli rice noodles, pickled cucumber, carrot, Asian herbs, nuoc mam dressing (gf)(v)(df)

BUFFET DESSERTS

8 each, min order 20 per dessert

Bailys cream & espresso panna cotta jar, popcorn praline, chocolate biscotti

Berry fruit trifle jar, sherry-soaked sponge, jelly, whipped cream

Hot apple pie, salted caramel sauce, double cream

Lemon lime tart, double cream, raspberries

White chocolate & strawberry cheese cake, strawberry coulis

Coconut & lemon grass panna cotta , pineapple rum salsa (gf)

Wild berry baby loaf sponge (gf)(df)

Orange & pistachio bay loaf sponge (gf)(df)



(df) Dairy free | **(gfo)** Gluten free option | **(gf)** Gluten free | **(vg)** Vegan | **(v)** Vegetarian 6



CONTACT INFORMATION

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