

Plated Service

Entrée

Tri colour gnocchi with parmesan, rocket and roast pumpkin with tomato sugo.

Pork belly with a bacon and mozzarella croquette, on a pea and cauliflower puree

Wild mushroom tart with ricotta and truffle oil

Herb Crusted Lamb Saganaki with Black Current Glaze

Smoked salmon ribbons on an avocado, beetroot and tomato salsa with a dill and champagne vinaigrette

Main

Crispy Skinned Ocean Trout, Warm Bean & Grape Tomato Salad with Verjuice

Chicken Breast Saltimbocca, Pea Risotto & Braised Leek Butter

Crispy skin salmon with a star anise broth, caramelized leek and Asian greens (GF)

Field mushroom schnitzel with goats cheese and basil crumb with a Sicilian eggplant caponata (V)

Prosciutto wrapped chicken breast stuffed with spinach and ricotta served on a pumpkin and fennel rosti with chargrilled asparagus (GF option)

Rack of lamb with buffalo mozzarella moussaka and minted jus.

Black pepper encrusted sirloin on duck fat potatoes and Queensland pumpkin (GF)

Dessert

Lemon meringue tart with raspberry crumb

Salted caramel St Honore'

Tangy raspberry mousse with a lemon curd center, topped with shiny white chocolate glaze

Flourless chocolate cake dipped in crunchy salted caramel glaze, topped with truffle cream and salted caramel pearls

Cinnamon spiced caramelized white chocolate mousse and an apple gelee insert on a brown sugar sable base.

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