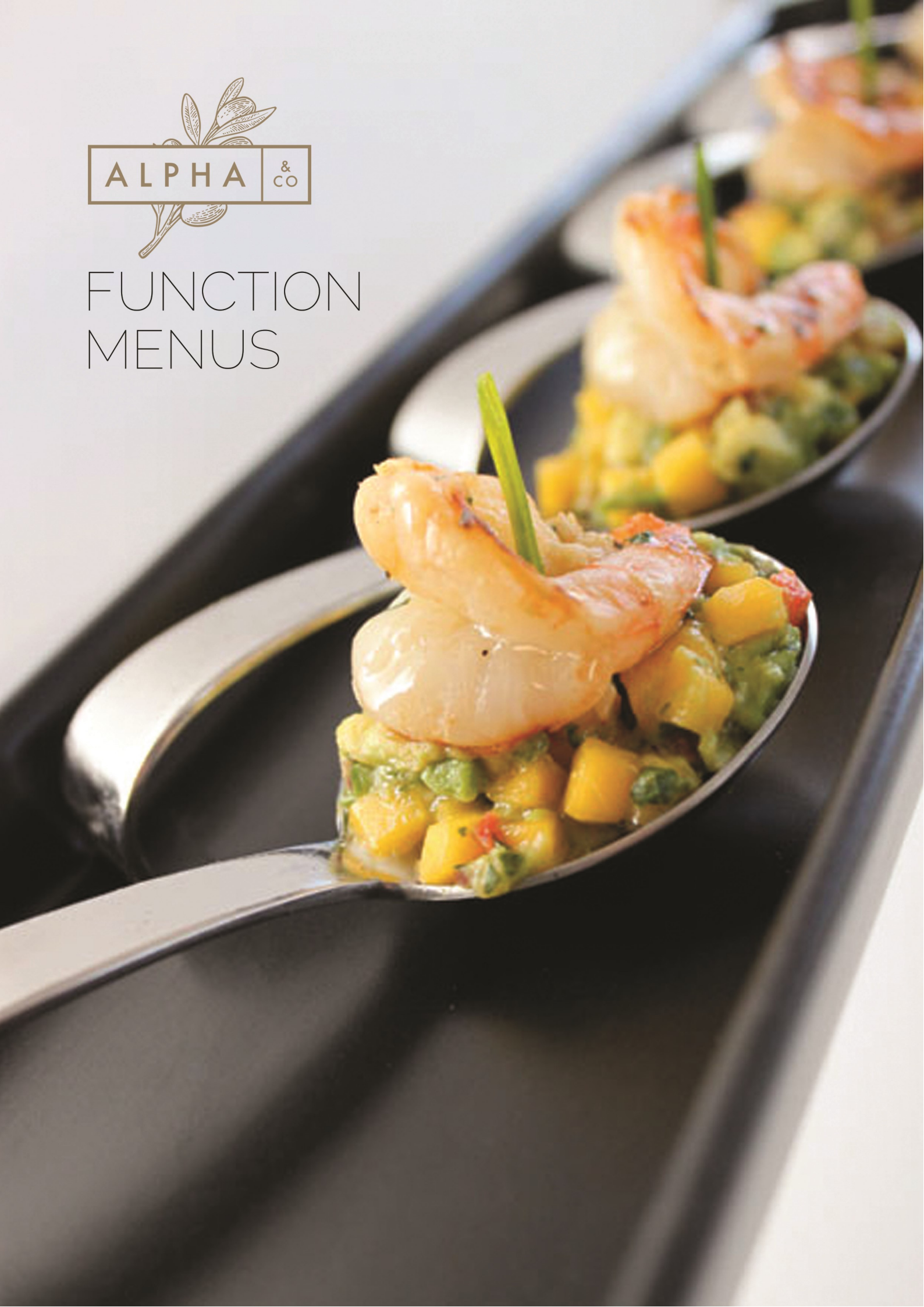




# FUNCTION MENUS



# CANAPE MENU

Bronze Package \$16/head  
*Choice of 3 cold and 2 hot dishes*

Silver Package \$19/head  
*Choice of 2 cold and 3 hot dishes*

Gold Package \$24 /head  
*Choice of 3 cold – 3 hot – 1 dessert*

Platinum package \$28/head  
*Choice of 3 cold – 3 hot – 2 desserts*

## **Cold Selections**

Bloody Mary Shots

Lemon Pepper Chicken with Honey Mustard

Rare Beef, Onion Jam & Chives

Prawn, Mango & Avocado Salsa Spoons

Smoked Salmon Mousse Bruschetta with Fried Capsicum, Sour Cream, Capers, Tomato & Fetta

Crab, Chives, Lime & Baby Cos

Vegetables & Baba Ganoush

Smoked Chicken Crispy Wonton with Garlic Aioli

Assorted Sushi Rolls

## **Hot Selections**

Spring Rolls with a Chilli & Ginger Dipping Sauce

Lamb Koftas with Tzatziki

Mixed Kebabs with Assorted Dips

Coconut Prawns & Charred Peach Salad

Arancini Balls with a Red Wine Tomato Sauce

Salt & Pepper Squid with Chilli & Lime

Honey Soy and Sesame Drumettes

Mini Assorted Quiches

Mini Assorted Pizzas

Twice Cooked Pork Belly, Poached Pear & Radish

## **Dessert Selections**

Profiteroles with a Vanilla Anglaise

Mini Lamingtons

Mini Cheesecakes

Double Fudge Chocolate Brownie

Tiramisu

Chocolate dipped Strawberries

# SET MENU

**Set Menu 1** \$28 per head – One Course

**Set Menu 2** \$34 per head – Two Courses

**Set Menu 3** \$40 per head – Three Courses

## Entrees

Ham Hock Terrine, radish, capers & candied pistachios  
Lemon thyme chicken, rocket, blistered tomato & honey mustard cream  
Rare Beef, Spanish onion, segment of lemon & horse radish cream  
Chargrilled squid with a garlic & chili, olive tapenade, rocket  
Caesar salad, crispy prosciutto, parmesan cheese & croutons  
Soup of the day

## Mains

Grilled barramundi, macca mash, wilted spinach, capers, mayo & lemon butter  
Chargrilled scotch fillet, sweet potato, green beans & roasted shallots  
3 mustard porterhouse steak, sea salt & rosemary potatoes, broccolini & a port jus  
Pork cutlet, potato celeriac puree, chilli jam, roasted beets & spuds  
Spinach, leek & camembert chicken wrapped in prosciutto with roasted spuds, green beans and a seeded mustard honey glaze  
Sweet potato gnocchi with butter sage, parmesan & rocket  
Lamb cutlets served with pearl cous cous, dates, roasted carrots & a red wine jus  
Burnt bamboo salmon fillet with sea salt & rosemary roasted spuds, asparagus & lemon hollandaise

## Desserts

Sticky date pudding served with a butterscotch sauce & vanilla anglaise topped with toffee praline  
Apple & rhubarb crumble, vanilla anglaise & ice-cream  
Lemon cheese cake, double cream & a citrus coulis  
Rich chocolate mud cake, chocolate ganache & hazelnut dirt  
Fruit salad with fresh mixed berries & Greek yogurt, topped with a berry coulis & toffee  
Blueberry pannacotta with a mixed berry compote, vanilla anglaise & toffee praline

## Sides – Additional \$15 per table for one item

Garlic buttered beans & almonds  
Seasalt & rosemary roasted potatoes  
Mixed steamed vegetables  
Ratatouille  
Roasted sweet potato  
Garlic mash with wilted spinach  
Corn on the cob



**Group Bookings**

Phone Kathryn 0477 888 988 or

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