

# A DINING EXPERIENCE

A sit down set menu served alternately to your guests.

## CANAPES

SERVED TO YOUR GUESTS UPON ARRIVAL

*Brioche slider with smoked salmon, avocado & rocket*

*Caramelised onion and goats cheese quiche (v)*

*Porcini mushroom & parmesan arancini with roasted tomato ragout (v)*

## BREAD

YOUR CHOICE OF 1 ITEM

*Assorted stone baked artisan breads with parsley butter*

*French baguette garlic bread*

*(Gluten free bread is available - please advise event coordinator)*

## ENTREES

YOUR CHOICE OF 2 ITEMS

*4 x "AA grade" oysters topped with salmon ceviche (gf) (df)*

*Baked seafood marinara with roast garlic cream sauce & parmesan crumble*

*Soy poached chicken "poke bowl" with a selection of salad greens & wakame seaweed*

*Peking duck spring rolls with cucumber, shallot & hoisin dipping sauce*

*Porcini mushroom & parmesan arancini with roasted tomato ragout, aioli & parmesan (v)*

*Baked gnocchi with cherry tomato, roasted pumpkin, cashew pesto & 3 cheeses (v)*

## MAIN COURSE

YOUR CHOICE OF 2 ITEMS

*King prawn, kimchi & kale stir fry with crispy rice noodles (gf)*

*Steak Diane, pan seared angus sirloin in cognac cream sauce, rosemary & sea salt chat potatoes with steamed broccolini (gf)*

*Slow roasted duck confit with roasted cauliflower, almonds, creamed spinach & port wine jus (gf)*

*Braised lamb shank, red wine & vegetable pie topped with colcannon mash potato & cheese (gf)*

*Roasted chicken breast supreme served with smashed chat potatoes, grilled asparagus wrapped in prosciutto, roasted tomato & lemon rosemary cream sauce (gf)*

*Asian vegetable & mixed mushroom noodle salad with fragrant tea poached egg(v)*

**Dessert Package available upon request.  
Including Tea & Coffee Station for \$15 per person.**

**Please refer to our Desserts Page.**

**For more information:  
email [hello@caterco.com.au](mailto:hello@caterco.com.au) or call 0414 705 755**



**CATERCO.**  
WEDDINGS & EVENTS