

CATERCO

W E D D I N G S & E V E N T S

**Three course set menu
\$90 per person
Choose two from each course, alternate serve**

Entree

Twice cooked pork belly, charred corn kernels, candied apple, carrot puree, shaved fennel

Seared Canadian scallops, parsnip puree, bacon, spinach, burnt butter

Goats cheese mousse, textures of baby root vegetables, beetroot soil & thyme

Mushroom and leek terrine, truffled feta, lavosh with beetroot salsa

Grilled prawn cutlets, dill aioli, saffron potato, avocado, bisque reduction

Mains

Sous vide beef tenderloin, gratin potato, leek fondue, sautéed greens, beef jus

Grilled barramundi with braised red lentils, garlic spinach purée, baked potato, labna

Atlantic salmon, crab cake, crushed peas, asparagus, tomato, caper & chilli

Lamb rack, braised shoulder pie, butter mash, ratatouille, spiced jus

Sous vide chicken breast, crumbed leg, Swiss brown mushroom, caramelised onion,
cauliflower, bone jus

Dessert

Chocolate fondant, coconut crumb served with salted caramel ice cream

Deconstructed passion fruit meringue with berry textures

Lychee panna cotta, pineapple confit, rum sorbet, spun sugar

Inclusive of private chef, private wait staff, crockery, cutlery & equipment