

ORDER



AVMCatering
2022 – 2023

TEA BREAKS

LUNCH

NETWORKING
LUNCH

CANAPÉS

DINNER

BEVERAGES

OTHER
CHARGES

DINNER



SEATED DINNER

- › Set two-course **\$69.00** pp
- › Set three-course **\$90.00** pp
- › Set three-course with alternate main **\$92.00** pp
- › Choice of main additional **\$10.50** pp

All dinners are served with bread rolls & butter, finishing with freshly brewed coffee & a selection of T Bar teas

Pre-dinner canapés:

- › Chef's selection of three canapés **\$21.00** pp

Entrée:

- › Smoked confit salmon & salmon rillettes with watercress salad (GF, NF, S)
- › Prawn, squid & cockle salad with lemon olive oil dressing & avocado mash (DF, GF, NF, S)
- › Steamed chicken supreme with leek vinaigrette & black garlic (DF, GF, NF)
- › Steamed chicken with Asian slaw & sesame dressing (DF, GF, NF)
- › Marinated Australian herring, saffron pickled fennel & parsley salad (DF, GF, NF, S)
- › House-smoked lamb backstrap, beetroot hummus, rocket & grilled lemon (DF, GF, NF)
- › Roasted beetroot, feta, rocket & rosemary crouton with pomegranate dressing (GF, NF, V)
- › Cauliflower roasted in Hawaii spices with zhoug sauce (DF, GF, NF, PB)
- › Tataki beef fillet with tsukemono pickles & sesame dressing (DF, GF, NF)

Main:

- › Mushroom Wellington, watercress & radish salad (NF, V)
- › Port Lincoln kingfish, mussel, prawn & squid Zarzuela (DF, GF, NF, S)
- › Barramundi & sea succulent salad with lemon myrtle, sea parsley dressing & sweet potato purée (DF, GF, NF, S)
- › Chicken breast on corn purée with green beans & potato pumpkin hash (GF, NF)
- › Grilled chicken breast with saffron pilaf, apricot & almond khoresh & green beans (DF, GF)
- › Grilled chicken with steamed potatoes, salsa verde & charred carrots (DF, GF, NF)

- › Duck Florentino confit maryland with spinach, parmesan potato & cherry tomato sauce (GF, NF)
- › Master stock-braised duck maryland with Sichuan eggplant, bok choy & sesame rice (DF, NF)
- › Lamb shank with parmesan polenta, braised vegetables & gremolata (GF, NF)
- › Lamb rump on sour cream potato smash with grilled green onions & rosemary garlic jus (GF, NF)
- › Braised beef brisket with sweet potato purée, red cabbage & celeriac (GF, NF)
- › Beef fillet with polenta fries, thyme-scented mushrooms, creamed spinach & peppercorn jus (GF, NF)
- › Beef fillet with potato gratin, tomato tart, green beans & roasted garlic jus (GF, NF)
- › Pork belly with kohlrabi, red cabbage & sautéed potatoes (DF, GF, NF)

Dessert:

- › Chocolate cremeux with river mint gel & rosella flowers (NF)
- › Black sesame meringue with fresh diced mango, passionfruit, crème chiboust & finger lime syrup (GF, NF)
- › Lemon shortcake with yoghurt white chocolate mousse, Cointreau macerated strawberries & macadamia caramel biscuit
- › Wattleseed Pavlova with Davidson plum, blue berry compote & carob sauce (GF, NF, V)
- › Coconut & pandan panna cotta with grilled pineapple, peanut brittle & palm sugar sauce (DF, GF)
- › Walnut dacquoise with coffee cream & Madagascar chocolate (GF, V)

Cheese selection:

- › Chef's selection of South Australian cheese served with house-made quince paste, muscatels & crackers (NF)

DF – dairy free | GF – gluten free | NF – nut free | PB – plant based | S – seafood | V – vegetarian

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Call (08) 8210 6677 Email: sales@avmc.com.au

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