

Plated Alternate Drop Menu



FEEDING *Hungry* HUMANS

2 COURSE OPTION \$55 per person

Entrée & main or Main & dessert

3 COURSE OPTION \$70 per person

Entrée, main and dessert

Personal Chefs \$65ph, minimum 3 hours

Bar & Floor staff \$55ph, minimum 3 hours

Please choose 2 menu items from each course | Add sides \$8 per side

ENTREES

Sweetcorn and coriander fritters, smoked salmon, creme fraiche, beetroot puree and pickled zucchini (GF)

Seared Canadian scallops with chowder cream, bacon and chive crumb

Three cheese and roasted cauliflower croquettes, mixed cress salad, saffron aioli (V)

Soba noodle and sesame pickled vegetable salad, marinated rare beef, mirin soy, hot mint

Tuna tataki with edamame, spring onion, sesame and ginger (GF)

Provencal tart, eggplant puree, roasted peppers, grilled zucchini, torn Buffalo mozzarella and basil (V)



MAINS

Crispy skinned Atlantic salmon, baked Hasselback potato, sautéed French beans, roasted pumpkin puree, white wine, lemon and caper butter sauce (GF)

Prosciutto wrapped free range chicken breast, filled with brie, semi dried tomato and basil, served with truffled potato mash, broccolini and jus (GF)

Marinated rib eye, sticky balsamic onions, pomme puree, red wine jus (GF)

Slow braised Frenched lamb shank, saffron and pea risotto, baby spinach and gremolata

Half duck, confit leg, roasted breast, fondant potato, sautéed spinach, Cassis sauce (GF)

Blue swimmer crab risotto, tiger prawn, mascarpone, fried capers and dill (GF)

Dukkah roasted cauliflower, chargrilled smoky eggplant DuPuy lentil and vegetable braise, tahini lemon dressing (GF) (VGN)

Pumpkin lemongrass dahl, roasted sweet potato, Asian greens, fried tofu, crispy shallots, coriander and mint (V) (GF)

(GF) Gluten Free (V) Vegetarian (VGN) Vegan

A site inspection is highly recommended at least two weeks prior to the event.
Menus are required at least two weeks prior.

📍 CONTACT US

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**Requires minimum 1 chef and 1 waitstaff*

SIDES

Baked seasonal farmhouse vegetables

Cauliflower bake with vegan cheese, smoked paprika and panko crumbs

Sauteed greens, grains and toasted hemp seeds

Rocket, pear and parmesan salad

Mixed leaf salad, olive oil and lemon dressing

Roast chat potatoes with rosemary, garlic and sea salt

Buttered French beans with whipped feta and yoghurt

DESSERTS

House made pavlova, seasonal berries, passionfruit curd, double cream, mango and freeze dried berries (GF)

Glazed pear frangipane tart, almond tuille, nut crumb, chantilly cream

Individual lemon meringue pie, lemon curd, soft meringue, berry coulis

Couverture chocolate ganache tart, burnt dehydrated orange, raspberry gel, double cream

Sticky date pudding, butterscotch sauce, salted caramel ice cream, nut praline



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Travel fee applies for events in regional Victoria.

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