

# freshwater catering



## SIT DOWN MENUS

Freshwater catering's sit down menus bring a true restaurant experience to you and your guests. Whether it be a private dinner party for 10 guests or a marquee wedding for 150, our incredible food will delight your guests and create a memorable and successful event.

The below menus are samples of what we can offer, and of course are changed regularly and with the season. You may prefer to serve a shared style offering, with feasting platters for mains and canapés for entrée, the choice is yours. Simply contact us for a menu tailored to your unique style and event

### *Sample menus*

#### *Entrée*

Hot smoked Tasmanian ocean trout, local potato roesti, horseradish cream, and herb salad

Twice cooked crispy pork belly, chili caramel, Asian slaw

Cashmere goats cheese tart fine, roasted cherry tomatoes, and balsamic glaze

Poached Crystal Bay prawns, soba noodles, compressed cucumber, enoki mushrooms, mirin ginger dressing

New season asparagus, parmesan panacotta, golden crumb, garden herbs

Beef carpaccio, citrus dressing, rocket and parmesan

Serrano Jamon with candied walnuts, shaved pear, romesco salsa and manchego cheese

Vignerons tasting boards, selection of delicacies, may include; cured meats, dips, olives, cheeses, marinated vegetables and smoked salmon

#### *Mains*

Roasted eye fillet, creamed confit garlic potato puree, herb buttered broccolini, roasted field mushroom, truffle jus

Barramundi fillet, saffron prawn risotto, shaved fennel, crispy capers

Roasted duck breast, French lentils, chorizo, white polenta

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Grilled prosciutto wrapped chicken breast, smoked eggplant puree, roasted rosemary kipfler potatoes, cavalo nero, rocket pesto

Italian Lamb two ways, slow cooked shoulder, grilled two point rack, fondant potato, spinach puree and pepperonata

Seasonal vegetable risotto with goats curd and crispy leeks

## *Sides*

Rocket, pear and parmesan salad

Roasted local potatoes with crushed garlic and rosemary

Truffled mashed potatoes

Sautéed greens with miso butter

Fried Brussels sprouts with crispy chorizo

## *Dessert*

Peninsula honey spiced pannacotta with gingerbread crumble and poached pear

Pavlova with lemon curd, mascarpone and fresh berries

Chocolate silken tart with coconut ice cream and chocolate soil

Walnut and butterscotch tart with toffee sauce

Cheese boards to share with accompaniments

\*\*Ask about our dessert canapés as an alternative option





### *Feasting Platters*

A feasting style wedding is a simple and elegant way to serve your guests. You can also do this as a main course only with the option to add on some canapés for a roaming entrée - the choice is yours

### *Entrée Platters*

Vingerons' tasting platters with a selection of cured meats, pate and rillettes, marinated vegetables, dips, pickles, olives, cheese and condiments

\*\* OR choose 3 hot and 3 cold canapés as a roaming entrée

### *Main Course Platters (select 2)*

- Roasted sirloin, potato puree, truffle jus
- Atlantic salmon fillet, salsa verde, roasted peppers
- Greek style chicken skewers with olives, lemon & cous cous
- Tuscan Slow cooked lamb ragout with orechiette and cavolo nero

### *Sides (select 2)*

- Rocket, pear & parmesan salad
- Roasted chats
- Broccolini

**(minimum 50 people)**