

Dinner Selection

TOORAK
CATERERS
MOUNT ELIZA

The perfect way to enjoy a special evening.
Customize your own menu or choose from one of our special packages below.

Minimum 25 people

Entrée

- Bruschetta duo of rocket, pear, prosciutto & blue cheese and pesto, semi dried tomato and bocconcini.
- Smoked salmon, goats cheese and avocado parcels with a sweet chili jam
- Cold antipasto platters with ciabatta, roasted vegetables, Italian meats, pickles and melon
- Peking duck pancakes with spring onion, pickled cucumber & hoi sin sauce
- Heirloom caprese salad with medley of tomato, fresh basil, mozzarella, Montalto olive oil and balsamic reduction (V)
- Prosciutto wrapped chicken and leek terrine with spiced pears



Mains

- Kiev cut chicken fillet stuffed with spinach, sundried tomato & feta with parmesan garlic beans with a white wine sauce
- Beef Fillet served on a potato gratin with mushroom and thyme sauce
- Lentil cottage pie with spiced sweet potato mash (V)
- Tuscan pork with fennel, orange and lime on a trio of rice
- Maple roasted salmon served on creamed spinach
- Slow roasted lamb shoulder with lemon potatoes and zucchini eggplant bake
- Beef goulash on soft polenta with roasted baby root vegetables



All mains served with a green garden salad and petit crusty rolls.

Desserts

- Lemon meringue dessert jars with fresh blueberries
- Traditional Tart Tartin with vanilla bean ice-cream
- Cheese and fruit platters with lavosh and quince paste
- Espresso coffee creme Brulee
- Triple chocolate nutella brownie w/blood orange sorbet
- Banana & lime cheesecake with caramelized pineapple



Plunger coffee, tea & chocolates

Dinner Options

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Option A

Choose 1 Main and 1 Dessert

\$39.00pp

Option B

Choose 2 Mains and 2 Desserts

\$50.00pp

Served 50/50

Option C

Choose 1 Entrée, 2 Mains, and 1 Dessert

\$60.00pp

Option D

Choose 2 Entrée, 2 Mains and 2 Desserts

\$75.00pp

Served 50/50

Prices include supply of food, crockery, cutlery and tea/coffee facilities as per menu chosen.

*Staff hire, glassware & linen not included. Please see **Terms & Conditions**. GST included.*