



Plated Service Menu



The plated service menu offers a formal dining experience. A large selection of dishes are available, with your choice of two unique dishes, served alternately to your guests. This is similar to a restaurant style of service where guests are seated and served an individual entrée, main and dessert. Menu items are made using local & fresh produce and there is a selection of gluten free and vegetarian options for guests with dietary requirements.

The Essential Caterer
25 Burgess Road
Bayswater North Victoria 3153

Phone: (03) 9761 4188
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Reg Food Business HLTH 994////FOODC2 ABN 63 946 518 928

Soup

Classic pumpkin soup with crème fraiche & fresh chives (V)(G)

Minestrone with capsicum & tomato stack, cannellini beans & pesto oil (G)

Maple syrup roasted ham hock & green lentil finished with extra virgin olive oil (G)

Entree

Tasting platter; YV Persian fetta & caramelised onion tartlet, lamb back strap with avocado & tomato salsa, warm salad of saffron roasted vegetables with crispy prosciutto & basil mayo

Roasted pumpkin bruschetta with capsicum coulis, goats cheese & crispy basil (V)

Smoked Trout salad with roasted kipflers, green beans, tomatoes & herb vinaigrette (G)

Roasted tomato, olive & herb tartlet with rocket salad & red capsicum crumbs (V)

Pan tossed prawns with potato, chorizo, cos & caper salad; tomato & Spanish paprika dressing

Duck confit salad, garlic mayo dressed leaves, cucumber, pear & parsley salad.

Mains

Roasted beef medallions, potato roesti, mushroom gratinee, green beans, confit garlic, shallot & jus (G)

Chicken breast roasted with balsamic & honey on ratatouille salad with citrus pan juices (G)

Tasmanian salmon fillet, green herb crust, potato galette, buttered spinach, white wine & lemon sauce

Herb crust lamb cutlets, lamb wellington, green pea puree & caramelised spring vegetable & sage jus (G)

Pork fillet escalopes, pistachio crust, warm vegetable salad of tomato, Spanish onion, beetroot & kipflers with fig infused jus

Tuna & swordfish medallions, shitake mushrooms, bok choy, ginger & lemongrass broth (G)

Oven roasted veal rump, resting on a ragu of asparagus, roasted carrots, broad beans & zucchini with parsley sauce (G)

Potato & zucchini roesti layered with Provençale vegetables, herb marinated fetta & olive tapenade cream (G) (V)

V~ Vegetarian, G~Gluten free Travel fees and additional equipment fees may apply, but vary depending on locations & circumstances.



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Desserts

Bread & butter pudding, rum scented raisins, maple spiked cream sauce

Rich chocolate mousse, ganache crumbs & double cream (G)

Pear & frangipane torte with honey crème

Flourless chocolate, orange & hazelnut cake, candied zest & cinnamon sauce (G)

Baked lemon tart, blackberry coulis & vanilla cream

Individual Pavlova Melba, vanilla poached peaches, mint cream & citrus syrup

Australian Cheese Platter (individual or platter per table)

Pricing Structure

2011 2012

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|--|---------|---------|
| Selection One: Entrée/main per person (2.5 hour service period) | \$46.00 | \$48.00 |
| Selection Two: Main/dessert per person (2.5 hour service period) | \$46.00 | \$48.00 |
| Selection Three: Soup/main/dessert per person (3 hour service period) | \$52.00 | \$54.00 |
| Selection Four: Entrée/main/dessert per person (3 hour service period) | \$58.00 | \$60.00 |
| Selection Five: Soup/entrée/Main/dessert per person (4 hour service period) | \$63.00 | \$65.00 |

*Pricing per person based on minimum numbers of 40,
Selection of two menu items per course served as an alternative drop.*

All prices are inclusive of:

the @essential difference

GST Chefs Waiters Napkins
Stanley Rogers Cutlery Stanley Rogers Crockery
Place Settings Set-up

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Optional Extras

| | |
|--|------------------|
| Chefs' selection of hot & cold canapés 6 items served over 30 minutes | \$14.00 per head |
| Trio of dips with warm Turkish bread | \$3.50 per head |
| Antipasto; to include: Olives, cured meats, Mediterranean frittata, marinated vegetables, dips and grilled Turkish bread | \$8.50 per head |
| Bowls of salad OR steamed vegetables per table | \$3.50 per head |
| Chefs' petit fours platter | \$4.50 per head |
| Cut and plate up wedding/birthday cake | \$2.50 per head |
| Plate up with cream & seasonal berry coulis | \$3.50 per head |
| Australian Cheese Platter, Tarago river brie, Maffra cloth vintage cheddar, Gippsland Blue, dried fruits, water crackers and fruit loaf. Platters as an extra are | \$8.50 per head |

Beverages

| | | |
|--|--------------------------|------------------------|
| Bags of ice | \$5 per bag | |
| Tea & Coffee Buffet, percolator Yarra coffee and tea | \$3.00 per head | |
| Espresso coffee bar with barista, serving café lattes, cappuccino, espresso, macchiato, long black and hot chocolates- maximum 4 hour duration | | |
| | 100 or less people \$500 | 100 - 200 people \$700 |

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