

Formal dinner party menu

Let us take over your kitchen – we'll cook and serve the menu items you choose. Complimentary canapés on arrival and freshly baked bread rolls included.

Minimum number of guests: 10

3 courses (1 selection per course) – \$66 per person (same dish served to all guests)

3 courses (2 selections per course) – \$73 per person (served on an alternate basis)

2 courses (1 selection per course) – \$58 per person

2 courses (2 selections per course) – \$65 per person

Entree

- *Home-smoked duck breast with plum, orange and crackling (gf, df)*
- *Warm salad of prawn and chorizo, with cauliflower purée (gf)*
- *Pan fried haloumi with pickled red cabbage salad (gf, v)*
- *Homemade potato gnocchi with smoked tomato (v)*
- *Crispy lamb with hommous, mint and pomegranate (df, gf)*
- *Turducken terrine with fruit chutney and crostini*
- *Warm salad of roasted pumpkin and mushrooms with truffle aioli (v, gf)*

Main course

- *Olive oil poached Atlantic salmon fillets served with beetroot risotto and asparagus (gf)*
- *Home-smoked lamb cutlets with creamy polenta, vegetables and mint pistachio pesto (gf)*
- *Seared beef fillet, roasted kipfler potatoes, green beans and sauce béarnaise (gf)*
- *Thyme and balsamic marinated chicken breast with vanilla-scented mushrooms and blue cheese (gf)*
- *Pan-fried swordfish steak with potato tartare salad and salsa verde (gf)*
- *Crispy skin pork belly with watermelon and feta salad (gf)*

(any of these dishes can be done as a vegetarian dish, we'll just add something else to it)

Eat Your Words Catering will take over your kitchen for the night

Crockery, cutlery and glassware included | Add \$200 per staff member (4–5 hours) to serve food and beverages |

Dietary requirements can be catered for with notice | Sunday/public holiday 15% surcharge

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Dessert

- *Chocolate and marmalade bread and butter pudding with double cream*
- *Chargrilled pineapple with chocolate and coconut tuile (gf, df)*
- *Poached pears with orange toffee sauce (gf, df)*
- *Beetroot torte and fruit smoothie (gf)*
- *Individual apple and rhubarb crumble with crème anglaise*
- *Poached pear and frangipane tart and mocha sauce*
- *Rich dark chocolate tart with dried fruit compote and salted caramel sauce*
- *Palm sugar pavlova with lime curd (gf)*

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