



# Formal dinner party menu

## **Minimum number of guests: 10**

*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.*

**3 courses (1 selection per course) – \$68 per person (same dish served to all guests)**

**3 courses (2 selections per course) – \$75 per person (served on an alternate basis)**

**2 courses (1 selection per course) – \$60 per person**

**2 courses (2 selections per course) – \$68 per person**

*Sunday/public holiday 20% surcharge*

## **Entree**

- Crispy lamb, pomegranate, chickpea & mint salad, hommus dressing - GF, DF
- Smoked prawns, potato tartare salad, salsa verde - GF
- Chargrilled Chorizo sausage & haloumi, with quinoa and rocket salad - GF
- Crisp polenta, rich mushroom ragout and greens - GF, V
- Home smoked duck breast, red onion & thyme puree, chargrilled asparagus - GF

## **Main course**

- Homesmoked Atlantic salmon, warm prawn, fennel & beetroot salad - GF, DF
- Lamb backstrap, crispy potatoes, greens, parsnip puree & rich red wine jus - GF
- Pork belly, quinoa & kale, hommus, apple sauce - GF
- Beetroot tarte tartin, feta & pesto salad - V
- Braised beef cheeks, potato fondant, carrot puree, greens, rich red wine reduction - GF

## **Dessert**

- Tonka bean brûlée, dried strawberry salad & apricot purée - GF
- Dark chocolate mousse, toasted almonds, roasted pear salad - GF
- Individual apple & rhubarb crumble, brown sugar custard, raisin puree
- Vanilla pannacotta, raspberry salad, chocolate cinnamon shortbread
- Chilled lemon soufflé, orange & mint salad - GF

### **Let Eat Your Words Catering take over your kitchen for the night.**

Crockery, cutlery and glassware included | Add \$250 per staff member (4–5 hours) to serve food and beverages

Dietary requirements can be catered for with notice | Sunday/public holiday 20% surcharge

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