

# Any Event Catering



## FORMAL MENU ONE

Choice of 2 meals from Entrées, Mains and Desserts (served alternate)

Canapés on Arrival  
Choice of 3

### *Entrées*

Garlic and Olive King Prawns in a rich tomato concasse sauce  
served with crispy panecotta bread

Chicken and Pumpkin Ravioli with Chervil and light cream

Tender Thai Beef Salad with pad noodle, thai vegetable cashew chili jam

Crispy Salt and Pepper Squid, served on a dressed roma tomato, red onion  
and cress salad with lemon cheek

### *Mains*

Oven Roasted Chicken Breast served on a Porcini Mushroom Risotto  
and sun dried tomatoes

Herb and Mustard Crusted Rack of Lamb served on a bed of roast garlic and  
kumara mash with wilted spinach and a roast jus

Grilled Fillet of Red Fish served with roasted marinated Italian vegetables  
and a chive buerre blanc

Tender Veal Roulade of Ricotta Spinach and Prosciutto sliced and  
served in a light tomato cream sauce with eggplant chips and a balsamic reduction

**All mains accompanied with a selection of either hot steamed mixed vegetables  
or with a dressed garden salad**

### *Desserts*

Fresh Fruit Flan with a sauce anglaise  
Grand Marnier filled Chocolate coated Profiteroles with raspberry coulis  
Passionfruit and Lime Creme Brulee

Tea and coffee

**The above menu is accompanied with all formal dinnerware and choice of two glasses  
Menu can be customized upon request**

Guest No	Price
20 - 50	100.00
50 - 100	95.00
100 - 150	90.00
150 - 200	85.00
200 +	80.00

Prices effective from 1 April 2010, Prices are subject to change without notice

*Any Event Catering* 02 9896 6550 or 0410 590 337