everydayfood

MELBOURNE EVENT CATERING

Seated Dining Menu

Refined table service with each course presented individually.

SHAPE YOUR EVENT

Two or three courses, alternate drop where appropriate, and tailored menus can be planned around the event.

01 / SEATED DINING MENU

Entrées

Choose entrée selections as part of a tailored two- or three-course menu.

Beef tartare
Cornichons, chives, black garlic and crispy potato

Kingfish ceviche
Citrus, chilli, coriander and avocado

Pumpkin tortellini
Burnt butter, sage, capers and parmesan

Chargrilled prawns
Lemon, herb butter and fennel

Chargrilled lamb cutlets
Rocket and shaved fennel salad

Ocean trout sashimi
Crispy rice, avocado, sriracha and salmon pearls

Beetroot carpaccio
Whipped goat's cheese, walnuts and rocket

Smoked chicken breast
Charred corn, herbs and citrus dressing

Burrata
Heirloom tomato, basil oil and balsamic

02 / SEATED DINING MENU

Mains

Current plated main-course selections. Final availability and dietary variations are confirmed with your proposal.

Eye fillet
Pomme purée, seasonal greens and red wine jus

Lemon & thyme chicken breast
Potato gratin, charred asparagus and roasted garlic velouté

Butterflied chicken breast
Ginger, soy, garlic and mirin, jasmine rice, Asian greens and fragrant broth

Duck breast
Sweet potato purée, baby carrots and cherry glaze

Barramundi
Fennel salad and beurre blanc

Twice-cooked pork belly
Pomme purée, charred greens and maple mustard glaze

Slow-cooked lamb shoulder
Purée, baby carrots and salsa verde

Mushroom risotto
Porcini, parmesan and truffle oil

Burnt butter gnocchi
Sage and crispy shallots

Crispy-skin salmon
Crushed kipfler potatoes, seasonal greens and dill beurre blanc

03 / SEATED DINING MENU

Desserts

Finish with an individually presented dessert.

Vanilla bean crème brûlée
Seasonal berries

Dark chocolate mousse
Raspberry, honeycomb and crème fraîche

Lemon meringue
Lemon curd, torched meringue and berry compote

Coconut panna cotta
Mango, passionfruit and toasted coconut

Tiramisu
Mascarpone, espresso and cocoa

Sticky date pudding
Butterscotch sauce and vanilla bean cream

Basque cheesecake
Macerated berries

Seasonal pavlova
Vanilla cream, berries and passionfruit