



EVENTS AT CAULFIELD

# *Banquet Packages*

*Banquet  
Package*





EVENTS AT CAULFIELD

# *Banquet Package One*

**\$65.00 PER PERSON**

**ENTRÉE**

Selection of **two** items alternating

**THE MAIN AFFAIR**

Selection of **two** items alternating

**DESSERT**

Selection of **two** items alternating

**THE FINALE**

Freshly brewed coffee and tea  
served with chocolates



Valid until 31st December 2010  
Menus subject to change



**ENTRÉE** – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Salad of pink roasted veal girello, truffled potato, tapenade and rocket oil

Char grilled lamb tenderloins with spiced carrot, beetroot and onion salad, and Asian pesto yoghurt

Marinated chicken salad with young cos, coddled egg, crisp pancetta, pimentos and herbed foccacia

Crisp chicken fillet, soba noodles and Asian vegetable salad with sweet chilli soy dressing

Warm chilli prawns, wild rocket, caramelised pimento and gazpacho sauce

Salt and pepper squid, potato salad, pancetta, mixed greens and remoulade sauce

Lightly crumbed calamari pan fried, served on mixed greens, tropical fruit and spring onion salsa

Grilled atlantic salmon fillet on Asian greens, wasabi and soy dressing

Fennel and grapefruit salad, layered with cured salmon and toasted brioche

Gnocchi with wild mushrooms, aged parmesan and fresh herbs (v)



**MAIN** – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Grilled beef tenderloin with brown onion marmalade, sautéed baby leeks, asparagus and a rich jus

Beef fillet with herb polenta, confit shallots, cep oil and parmesan crackling

Garlic and herb marinated whole eye fillet with artichoke and lyonnaise potato, buttered beans, mushroom and tomato ragout and natural jus

Roast sirloin of beef english cut served on gratin potato with creamed spinach, Yorkshire pudding, and natural beef jus

Parmesan and lemon coated lamb rump on ratatouille vegetables and melitzanosalata

Egyptian dukkah and parsley scented lamb tenderloin with green olives, garden fresh peas, eggplant and garlic cucumber yoghurt sauce

Lamb saddle with mint pesto crust, oven roasted tomatoes and Italian potatoes

Roast spatchcock with wild mushroom and spinach risotto and burnt orange flavoured jus

Stuffed chicken breast with camembert, semi-dried tomato and a spinach and saffron herb risotto

Chicken with a parmesan and herb crust, artichoke mash, buttered beans and pimento vinaigrette

Corn fed chicken marinated in wild herbs, preserved lemon and olive oil, served on desiree mash, grilled vegetables and capsicum aioli

Roasted chicken seasoned with sweet paprika, cumin and garlic, glazed carrots, sugar snaps and lemon thyme scented pilaff

Grilled fish of the day served on prawn and potato cake with sauce Jacqueline

Pan fried baby snapper with potato and leek galette and béarnaise sauce

Seared atlantic salmon fillet with buttered linguine, fresh garden peas, fetta, olive and herb oil dressing



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**DESSERT** – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Warm chocolate cake served with Grand Marnier citrus reduction and bitter sweet chocolate sauce

Wild lime cheese cake with lemon myrtle anglaise and tropical fruit

Pecan and cherry tart with Frangelico cream and cherry compote

Chocolate pistachio fudge, honeycomb ice cream and fairy floss

Mixed berry brioche pudding with King Island cream and fruit confetti

Baked apple and pear pie with balsamic strawberries and vanilla bean ice cream

Rhubarb crumble with brandy cinnamon ice cream, vanilla cream and confit of apple

Baked apple and pear pie with balsamic strawberries and vanilla bean ice cream





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# *Banquet Package Two*

AVAILABLE MONDAY – THURSDAY

**2 COURSE      \$39.50 PER PERSON**  
**3 COURSE      \$49.50 PER PERSON**

## **ENTRÉE**

Selection of **one** item

## **THE MAIN AFFAIR**

Selection of **two** items alternating

## **DESSERT**

Selection of **one** item

## **THE FINALE**

Freshly brewed coffee and tea  
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**ENTRÉE** – PLEASE SELECT **ONE** ITEM TO BE SERVED:

Cream of butternut pumpkin soup flavoured with ginger and chilli,  
drizzled with coconut cream and fresh coriander

Braised lamb shank with vegetable and lentil soup, with rosemary and parmesan straw

Beef lasagne gratinated with parmesan cheese, grilled tomato, crisp rocket  
with balsamic and extra virgin olive oil

Cajun chicken caesar salad with baby cos, crisp pancetta, shaved parmesan,  
coddled egg and toasted foccacia

Chicken, apricot and pistachio nut terrine with mustard fruit pickle and mixed baby cress

Potato and herb gnocchi with bocconcini cheese, sautéed wild mushroom,  
spinach and cherry tomato (v)

Tuscan salad of sweet potato and herb frittata, olives, tomato, marinated grilled vegetables,  
with mixed lettuce, balsamic and olive oil dressing (v)





**MAIN** – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Roast sirloin of beef with dauphinoise potato, sautéed spinach, roasted capsicum, and natural jus

New York cut sirloin served with warm new potato and chorizo salad, and horseradish infused jus

Roast lamb with olive and thyme mash, caramelised onion, sautéed greens and natural jus

Braised lamb shank on forest mushroom polenta, buttered snow peas served with a rosemary jus

Pork sirloin steak marinated in teriyaki, served with Asian greens, croquette potatoes and oyster infused jus

Veal scaloppini saltimbocca with pumpkin risotto, crushed tomato and herb cream sauce

Herb baste chicken fillet on tomato, celery and lentils served with a roast capsicum jus

Lemon marinated chicken breast served with crushed potatoes, sautéed greens and herb relish

Chicken fillet with fetta, capsicum and spinach, served on a saffron and herb risotto

Gratinated mushrooms with pumpkin ricotta and herb stuffing, served on crisp rocket and grilled vegetables (v)



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**DESSERT** – PLEASE SELECT **ONE** ITEM TO BE SERVED:

Mango and berry covered meringue served with chantilly cream and fruit puree

Sticky chocolate and date pudding served with butterscotch sauce and double cream

Citrus tart with fruit confetti, double cream and orange syrup

New York cheesecake with balsamic strawberries, praline and raspberry sauce

Seasonal sliced fruit served with sorbet, berry coulis and almond tuille

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Package*





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## BANQUET OPTIONS

### CANAPÉS ON ARRIVAL

Chef's selection of canapés served on arrival for 1/2 hour duration

**Additional \$7.00 per person**

### AUSTRALIAN BOUTIQUE CHEESE PLATTER

Served with the season's finest fresh fruit and assorted watercrackers  
(Served per table as a finale)

**Additional \$10.00 per person**

### ALTERNATING COURSES (2 ITEMS SERVED)

- Entrée
- Dessert

**Additional \$3.00 per person, per course**

