

The Orchard Brasserie

3 Course Plated Meal Menu

Set Three Course \$45.00 per person

Choose two selections from each course – minimum 30 people

Plated Entree

Alternate Serve – Choose Two

Creamy chicken, bacon & sweet corn in a puff pastry case

Cajun chicken tenderloins & sweet tomato relish on rice pila

Barramundi coujons w/ honey & soy glaze on Moroccan fruit cous cous

Caesar salad– cos lettuce, crisp bacon, shaved parmesan, croutons, w' creamy Caesar dressing

Pasta – creamy sundried tomato, ricotta, pesto & crumbled feta

Or

Hot Finger Food Entree

All items listed included

Moroccan spiced chicken fillet bites w' peach chutney

Crispy seasoned king prawns in a wonton wrap w' sweet soy & sesame glaze

Lemon pepper almond crumbed barramundi coujons w' tartare cream

Sundried tomato, caramelized onions & feta tartlets

Ricotta, Romano cheese & spinach filo pastries

Main Meal

Alternate serve - Choose Two

Grilled barramundi fillet w/ steamed vegetables, pumpkin, potato boullingere & chardonnay cream sauce

Lemon pepper crusted barramundi w/ hand cut potato wedges, mixed leaves, Asian slaw & Mary rose sauce

Garlic studded lamb rump w/ potato gratin, baked honey carrots, seasonal greens & port wine sauce

Pan fried chicken breast w/ Paris mash, corn cobette, steamed greens & redcurrant cream

Moroccan spiced chicken breast w/ mixed leaf garden salad, peach & sweet soy sauce on rice pilaf

Char grilled scotch fillet w/ smashed parmesan chats, Mediterranean vegetables & tomato peperonata sauce

Dessert

Alternate serve – Choose Two

Served with Chantilly cream

Steamed apple & almond sponge pudding w' crème anglaise

Rich chocolate mud cake w' ganash & strawberry coulis

Brioche bread & butter pudding w' caramel sauce

Sticky date pudding w' butterscotch sauce

Individual Pavlova w' fresh fruit & passionfruit coulis

**Menu choices are required a minimum on 14 days prior

**Food service time for this menu is 150 minutes