## 8 SPROUT Sit Down Meal Catering

## 2024 MENU

Our menus are tailored specifically to the time of your event, whether it is held at your home, or at a venue of your choice We are also happy to help if you need a Venue.

## BANQUET MEAL

The 'Banquet' is a new take on a traditional buffet. Rather than your guest having to leave their seats, The feast served to the individual tables and shared between guests

Crusty Sourdough rolls offered on arrival with butter

## HOT MEAT $\begin{gathered}\text { O FISH }\end{gathered}$

Select two Main items from:

Pan seared Salmon with Caper, watercress $\mathbb{O}$ Fennel salad. Roasted Chicken with Lemon © thyme.
Southern Fried Chicken with Chipotle Mayo
Roasted Beef with Mustard.
Rosemary Roasted Lamb with Pea puree

Roasted Pork Belly with roasted Apples.
Slow Braised Beef with Mushrooms. Moroccan inspired slow cooked lamb Shoulder.

5 CANAPÉS, BANQUET MAINS \& 'ALTERNATE DROP' DESSERT \$69.00 PER PERSON

GRAZING TABLE, 5 CANAPES, BANQUET MAINS \& MINI SWEETS STATION \$82.00 PER PERSON

## SIDES

ADD YOU SIDES - choice of 3 from below:
Caesar Salad w Crispy Prosciutto.
Rocket, Parmesan, Walnut © Roasted Beetroot salad.
Garden salad with French dressing.
Moroccan Cous Cous salad.
Potato salad with Bacon, Shallot © Herbs. Green Bean salad with Roasted Almonds © Olives.

Tomato and Mozzarella salad with Basil Pesto. Chickpea salad with Fresh Tomato and Lemon © Herb dressing.
Roasted Warm Vegetable salad.
Homemade Coleslaw salad.
Potato Bake
Porcini Macaroni © Parmesan Cheese
Brown Rice Salad with fresh herbs, nuts, tomato $\not \subset{ }^{\circ}$ Currants.

Roasted Carrot, Ply Lentil © fetta, Mint Salad. Charred sweet corn with garlic Paprika butter Honey roast pumpkin with roast sesame seeds §o crispy Kale.

Roasted Chat Potato with garlic \&og sage butter.
Fresh Thai Pinapple 8 Peanut Salad with Nam Jim dressing

## SEATED ALTERNATE DROP

Crusty Sourdough rolls offered on arrival with butter

## STARTERS

## Classic Caesar Salad

Pumpkin Ravioli with Sage, Almond $\AA$ © brown butter sauce
Chicken Galantine with pickles, herb salad \&of sourdough toast Fresh prawn cocktail with iceberg lettuce, mayonnaise $\%$ Tomato chutney
House Cured Salmon toasted Brioche, Watercress \% crème fracihe Crispy Pork Belly with Apple $\because$ Radish Salad Duck Pithivier with Grape, frisse $\begin{gathered}\text { © celeriac Salad }\end{gathered}$ Tomato, Prosciutto \& Mozzarella salad GF Pumpkin Arancini with basil mayonnaise, leaf salad $\not \subset$ Dukkah Prawn © O Tomato pasta with garlic and fresh herbs Twice baked cheese Soufflé with frisse and currant salad Roasted Tomato $\not \subset$ Goats Cheese tartlets Seared Scallops with Braised oxtail © cauliflower puree (add \$2)

## SEATED ALTERNATE DROP

MAINS<br>Roasted Lamb Rump with Pea puree, potato galette \% sauce nicoise

Roasted Beef with Seed mustard potato salad, Crips green beans Salad ※ watercress

Pork chop, apple and celeriac remoulade, lemon $\begin{gathered} \\ \text { ® watercress }\end{gathered}$
Barramundi with Cauliflower Puree $\not \subset{ }_{\delta}$ Fennel salad Lamb Shank braised with roasted vegetables $\not \subset{ }^{\circ}$ mash potato Roasted Chicken breast with potato Galette, Carrot Puree, Bean rocket Parmesan salad

Pan-fried Salmon with eggplant puree ©o Ratatouille Slow Cooked beef with Parsnip mash, sautéed Mushroom $\not \subset$ spinach
Chicken Coq au Vin with roasted eshallots, carrots, bacon © parsnip
Sirloin steak with mash potato, Autumn Vegetables
Confit Duck with potato galette $\%$ Grape salad (add \$3) Lamb Pithivier with Mash Potato Pea Fennel © Mint Salad

## SEATED ALTERNATE DROP

## DESSERT

Dark Chocolate Mousse with Cherries © Coconut Sorbet
Rich Chocolate $\not \subset$ Coffee Tiramisu

Vanilla Panna Cotta with Poached muscat dried fruits Crème Caramel with Plum Compote (or seasonal fruit) GF Chocolate sauce pudding with Coffee ice cream Sticky Date pudding with Caramel Sauce |  |
| :---: | Vanilla bean ice cream

Lemon Cheesecake with Berry Compote
Meringue with Raspberry ice cream and Raspberry compote GF
Passion fruit curd Tartlet with Fresh Berries $\not \subset$ crisp Meringue

ALTERNATE DROP PRICING (TWO MENU ITEMS AT EACH COURSE)

ENTREE \& MAIN
\$61.00 PER PERSON

MAIN \& DESSERT
\$59.00 PER PERSON

ENTREE, MAIN \& DESSERT
\$73.00 PER PERSON

