

seated dinner menu

The successful event begins with the perfect menu. Our sit-down dinner options emphasise the best in taste and presentation. Whether at an offsite location or at your premises the Cuisine On Cue sit-down dinner menu has been designed to suit any occasion, from a casual to an elegant affair.

We take pride in offering the finest ingredients that make up this menu. Exquisitely prepared and served with a sense of style and elegance.

We are completely flexible, so if you find that this menu doesn't suit your needs, the choice is yours; we can help you design a custom menu with the right combination of Cuisine On Cue culinary flair.



07 3210 2281
catering@cuisineoncue.com

cuisine.on.cue
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seated entrée

Requires a minimum of 20 guests

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| Roasted red pepper & tomato soup .w. cumin yoghurt & fried basil (V)(GF) | \$10.00 |
| Grilled chilli squid .w. glass noodle salad & tamarind dressing (GF)(DF) | \$15.00 |
| Pumpkin & goats cheese ravioli .w. basil, semi-dried tomato, olive & garlic oil (V) | \$14.00 |
| Seared scallops .w. zucchini fritter, chilli jam & caramelised prosciutto (DF) | \$18.00 |
| Lemon & herb chicken tenderloin .w. grilled haloumi, asparagus & spinach (GF) | \$16.00 |
| Double baked potato & caramelised garlic soufflé .w. salmon tartar (GF) | \$16.00 |

All prices are exclusive of GST and are current to 31st January, 2012
Menu selections are subject to change, availability and are seasonal

Dietary requirements catered for upon request



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seated main

Requires a minimum of 20 guests

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| Oven roasted chicken breast .w. steamed wild rice, pakchoy & chilli tomato relish (GF)(DF) | \$32.50 |
| Char grilled beef eye fillet .w. salt crusted potatoes, buttered greens & béarnaise sauce (GF) | \$36.00 |
| Slow roasted lamb rump .w. mascarpone risotto, rosemary parmesan wafer & seeded mustard jus (GF) | \$38.00 |
| Seared pork medallions .w. sweet potato mash, apple & pawpaw jus (GF)(DF) | \$35.00 |
| Crispy skin barramundi .w. wasabi mash, braised shitakes & asian greens (GF) | \$35.00 |
| Duck confit .w. whipped parsnip & potato, fennel & orange jus (GF) | \$37.00 |
| Herb & olive polenta .w. spiced beets, roast garlic aioli & charred asparagus (GF)(V) | \$27.00 |

All meals served with freshly baked dinner rolls & seasonal greens

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seated dessert

Requires a minimum of 20 guests

| | |
|--|---------|
| Your Celebration Cake Plated, Garnished, Dressed & Served | \$10.50 |
| Individual lemon & lime curd tart .w. vanilla bean cream & macerated berries | \$15.00 |
| Mango & mascarpone tart .w. sour raspberry coulis | \$15.00 |
| Warm citrus & polenta slice .w. vanilla bean butter (GF) | \$15.00 |
| Choc mud cake, clotted cream, raspberry coulis | \$16.00 |
| Chocolate panna cotta .w. honey comb shards & cointreau soaked strawberries (GF) | \$16.50 |
| Individual cheese trio plate .w. dried fruits, lavosh & quince paste | \$15.50 |
| Tea and Coffee | \$ 5.00 |

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