

# 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  
catering.w.style

# entrée collection

|   |         |
|---|---------|
| Chef's Selection Seasonal Soup  | \$ 9.00 |
| Tian of Grilled Vegetables, Hummus, Baby Olives and Capers Berries (V)(DF)                    | \$12.00 |
| Wild Mushroom & Fetta Tart with Caramelised Red Pepper Dressing (V)                           | \$13.50 |
| Pork Salad with Vietnamese Mint, Beanshoot & Chilli Salad with Coriander & Lime Dressing (DF) | \$14.00 |
| Chermoula Chicken, Pumpkin & Almond Cous Cous, Crispy Green Beans & Cumin Yoghurt             | \$14.50 |
| Vodka Cured Salmon with Beetroot Remoulade, Wild Rocket & Wasabi Mayo (GF)                    | \$15.00 |
| King Prawn & Chickpea Salad with Lemon Anchovy Dressing (GF)                                  | \$15.00 |
| Lamb Loin, Confit Tomato & Artichoke Salsa, Parmesan Wafers & Salsa Verde (GF)                | \$16.50 |

All prices are exclusive of GST and are current to 31st July, 2010  
 Menu selections are subject to change, availability and are seasonal  
 Minimum 20 guests



# main collection

*All meals served with freshly baked dinner rolls*

Sweet Pea, Asparagus & Persian Fetta Risotto (V)(GF) **\$24.00**

Chicken Supreme, Lemon Thyme Risotto, Asparagus & Blistered Cherry Tomatoes (GF) **\$28.00**

Dukkah Crusted Lamb Rack, Soft Polenta, Caponata & Aioli **\$30.00**

Roast Duck, Sweet Potato Mash & Bok Choy with a Bittersweet Orange Sauce (GF) **\$30.00**

Herb Crusted Ocean Trout, Green Pea Puree & Braised Baby Fennel with a Saffron Beurre Blanc **\$30.00**

Steamed Snapper, Coconut Rice with a Prawn Laksa Sauce (DF) **\$32.00**

Chargrilled Sirloin, Crispy New Potatoes, Broccolini & Mustard Jus (GF)(DF) **\$32.00**

Eye Fillet, Carrot Mash, Minted Beans & Port Wine Glaze (GF)(DF) **\$32.00**

## ADD-ONS—Price Per Bowl

Bowl of Seasonal Steamed Vegetables **\$ 6.00**

Bowl of Garden Salad with Balsamic & Olive Oil Dressing **\$ 5.00**

*We suggest 2 bowls per table*

All prices are exclusive of GST and are current to 31st July, 2010  
Menu selections are subject to change, availability and are seasonal  
Minimum 20 guests



# dessert collection

## PLATED SERVICE OPTION

|   |         |
|---|---------|
| Individual Vanilla Bean Cream filled Profiterole                    | \$13.50 |
| Lemongrass Pannacotta with Fresh Summer Fruits                      | \$13.50 |
| Housemade Soft Gingerbread, Muscat Poached Pear & Spiced Mascarpone | \$14.00 |
| Flourless Orange & Almond Cake with a Cardamon & Orange Syrup       | \$15.00 |
| Fresh Fruit Tart with Passionfruit Syrup & Vanilla Cream            | \$15.00 |
| Chocolate Bavaois with Macaroons & Rich Chocolate Sauce             | \$15.00 |
| Blackforest Cake with Macerated Cherries                            | \$16.00 |
| Raspberry Cheesecake with Berry Compote & White Chocolate Shavings  | \$16.00 |

SWEET & SAVOURY OPTION TO SHARE - Price per person **\$15.00**  
*1 platter of each served per table*

A Platter of Local Cheeses served with Quince Paste, Muscatels & Lavosh  
 A Platter of Hand Crafted Petit Desserts

All prices are exclusive of GST and are current to 31st July, 2010  
 Menu selections are subject to change, availability and are seasonal  
 Minimum 20 guests

