

Seated Dining

Our seated dining menu provides you & your guests with restaurant quality plated meals, perfect for weddings, dinner parties or those important corporate lunches.

Pricing includes a fully qualified chef to prepare your menu, quality cutlery, crockery & serviettes. We will even set the tables for you & provide customised table menus!
This menu requires waiting staff, see our staff hire rates for prices.

1 course	\$28.0 per person
2 courses	\$37.0 per person
3 courses	\$46.0 per person

extras/options:

- add 2 premium finger food items - \$6.0 per person
- add 4 premium finger food items - \$10.0 per person
- coffee & tea - \$3.0 per person
- after dinner chocolates - \$3.00 per person

Gluten Free - Most of the options on this menu can be prepared as gluten free dishes suitable for celiac's. Please discuss this with us at time of booking. Vegetarian meals are marked with V.



Menu

Starters (choose 2)

- Traditional style pumpkin soup with a dollop of cream & snipped parsley (V)
- Sweet potato & roasted capsicum soup with parmesan croutons (V)
- Chicken & field mushroom risotto drizzled with pesto & topped with parmesan (V)
- Caesar Salad - baby coz lettuce tossed with crisp pancetta, grilled chicken & chefs own creamy aioli
- Galantine of veal & pork bound with pistacio nuts, apricots & wrapped in bacon
- Peking Duck: Chinese pancake filled with twice cooked duck, cucumber & hoi sin sauce
- Crispy skinned pork belly served over a thai salad with melon, mango & caramelised pineapple
- Smoked tassie salmon & baby spinach roulade served atop a mesculin salad with apple balsamic
- Poached tiger prawns with fried rice stick & avocado salad finished with a roasted capsicum coulis
- Tender calamari pan seared with garlic butter & parsley, served on wild rocket with citrus dressing
- Chilled chargrilled vegetable terrine splashed with a beetroot glaze (V)

Mains (choose 2)

- Chargrilled sirloin of beef served with wild mushroom sauce & caramelised baby onions
- Eye fillet rolled in Moroccan spices accompanied by roasted vegetable rubble & red wine jus
- Veal scaloppine: pan fried veal finished in a mushroom & garlic cream sauce served on a bed of fettuccine
- Oven roasted lamb rump filled with apricot & pinenut stuffing served with a redcurrant sauce
- Twice cooked duckling served on sweet potato mash & flooded with a beetroot glaze
- Chicken breast crammed with prawn mousse finished with a veloute cream sauce
- Oven baked parmesan & parsley crusted chicken fillet served on potato fondant with tomato & basil coulis
- Asian marinated chicken fillet served with wok seared chinese vegetables & jasmine rice
- Panfried pork cutlets accompanied by stir fried bok choy, caramelised apple & soy glaze
- Pork fillet rolled with prosciutto, spinach, capsicum & encased in puff pastry, baked golden & served with homemade apple relish
- Baby barramundi fillet brushed with citrus butter, fried capers & served with fat hand-cut chips
- Atlantic salmon resting on smashed green peas with braised fennel & prawn oil
- Chargrilled vegetable stack - Capsicum, eggplant, zucchini & fennel layered with potato rosti & drizzled with pesto (V)
- Vegetable & coconut korma presented in a pappadum basket with jasmine rice (V)

Desserts (choose 2)

- Vanilla bavarois served with seasonal fruits poached in cinnamon & star anise sryup
- Sticky date pudding with butterscotch sauce & vanilla bean icecream
- Lemon curd tart accompanied by king island cream
- Chocolate trio - mocha mud cake, chocolate mousse & white chocoalte blondie served with ice-cream
- Creme Caramel - classic french dessert with fresh strawberries & double cream
- Espresso Brulee - coffee infused creme brulee with vanilla bean icecream
- Open Apple Salzberg - open apple tart baked on a sweet pastry base & glazed with calvados zabaglione
- Individual summer berry pudding with raspberry coulis
- Selection of local & imported cheeses with fresh & dried fruits

V = Vegetarian VO = Vegetarian Option-ask at time of booking
GF = Gluten Free GFO = Gluten Free Option-ask at time of booking

www.rodamzcatering.com.au