

# Seated



## canapés (4 chef's selection)

### entrees

- panfried ricotta & potato gnocchi w/ rich tomato passata
- Kingfish ceviche—currarong kingfish marinated in coconut & lime w/ avocado salsa
- terrine of chicken, pistachio & muscatel w/ sticky red onion + brioche toasts
- asian braised porkbelly w/ bok choy + crispy wonton

### mains

- pan fried chicken breast w/ paris mash+ wild mushroom cream
- eye fillet w quince glaze, taleggio, rosemary potatoes + jus
- chinese braised duck w/ shitake + ginger fricassee & asian greens
- barramundi fillet w/ green bean, spicy tomato salsa & herb potatoes

### desserts

- maple glazed pears w/ spiced mascarpone + sticky ginger cake
- frangelico + white chocolate pannacotta w/ burnt orange syrup
- chocolate & almond tart w/ vanilla cream + berry compote c
- crème catalan w/ roast almond biscotti
- baked ricotta cheesecake w/ passionfruit + vanilla crème anglaise

**\$87 per person - canapés + choose 2 entrees, 2 mains and 2 deserts (served alternately)**

NB bookings under 20 people will receive 1 selection of entrée, main & dessert only

### Add sides of:

- Mixed leaf salad \$7 p/bowl
- Herb crushed potatoes \$10.5 p/bowl
- Baby root veg \$16 p/bowl
- Mixed seasonal greens \$15 p/bowl

Staff Wages: \$38 p/h

Sundays - \$45 p/h

& Public Holidays \$52p/h



duck duck goose catering & events