

## Eclipse Food Packages

### Canape Menu

Minimum spend \$44pp

#### \$7 items (2 per serve)

##### **Meat**

Honey soy chicken tenderloin kebab with black sesame seed  
Lamb kofta with hummus and pomegranate  
Tandoori chicken with green chilli & lime yogurt (gf)  
Chargrill meatballs with smoky glaze  
Ripped Serrano ham, parsnip cream & red onion jam on sourdough

##### **Seafood**

Prawn and chive gyoza  
Mixed sushi and nigiri with wasabi and soy  
Crispy prawn twists from fresh chilli and soy

##### **Vegetarian**

Caramelised onion and gooey brie tartlet  
Zucchini flower with tomato relish  
Tomato, fetta and basil Bruschetta  
Roast pumpkin, goats curd and Spanish onion tartlet  
Mushroom and mozzarella arancini with herb dipping sauce  
Chargrilled capsicum and goats cheese tartlet

##### **Dessert Canapés**

Fresh fruit and custard tartlets and lemon meringue tartlets  
Hot Churros with chocolate dipping sauce

#### \$9 items (2 per serve)

##### **Meat**

Hot  
Slow cooked lamb shoulder, crushed minted peas, served in a crisp miniature Yorkshire pudding  
Fragrant Mediterranean lamb backstrap kebab with minted tzatziki  
Beef Wellington with roast tomato relish  
BBQ duck & Spanish onion marmalade tartlets  
Cold  
Rare roast beef served with balsamic beetroot relish & horseradish cream  
Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion  
Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

##### **Seafood**

Hot  
Pan fried scallops on wasabi pea puree with crispy pancetta  
Crispy tempura tiger prawn with chilli & soy dipping sauce  
Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)  
Cold  
Salmon gravlax, avocado tomato, lime salsa tartlet

Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots  
Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

### **Vegetarian**

Hot

Sweet potato and manchego cheese empanada

Mixed mushroom ragu topped with sourdough & herb crumb

Pan fried goat cheese and roast pear on toasted sourdough

Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden  
Cold

Chilled watermelon with haloumi & balsamic reduction (gf)

Roasted beetroot, Persian feta & orange tartlet

Moroccan spiced cauliflower salad with quinoa & honey yogurt

Vietnamese rice paper rolls with fresh chilli and soy (gf)

### **Dessert Canapes**

Gelatissimo Bambino Cones

Dessert Pops – Chocolate, Cranberry Crunch or Passionfruit, Coconut and White Chocolate

Chocolate Éclair filled with Chantilly Cream

### **Substantial \$8pp (1 per serve)**

#### **Banh Mi - Vietnamese French Baguette**

Smokey pulled pork, Asian slaw

Shredded beef, sauerkraut, melted gruyere, cornichons

Falafel with fresh hummus, mint & coriander (v)

Chipotle chicken, sweet corn & coriander salsa

Garlic king prawns, salsa rojo & shaved fennel

#### **Sliders on freshly baked brioche rolls**

Prime beef slider with aged cheddar cheese, tomato relish and pickle

Pulled pork, salsa fresca, green tabasco, coriander salad

Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

### **Deluxe Substantial \$10pp (1 per serve)**

Hot

Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)

Southern Indian style vegetable curry with basmati rice (v)

Classic beer battered flathead fillets with chips and tartare

Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

Cold

Thai salad - rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots  
(beef or chicken)

King prawns, limoncello dressing, orange & fennel salad (gf)

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)

Ocean trout with Israeli couscous, pickled cucumbers & pomegranate dressing

BBQ duck salad, lemongrass and ginger dressing (gf)

**Optional Extras**

**Grazing Supper Station \$14pp**

Choice of meat:

Glazed honey mustard baked leg ham

Or/

Chicken Buffalo wings with Sriracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

**Charcuterie Boards \$14pp**

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

**Fresh Fruit Platters \$8pp**

A delicious selection of fresh, seasonal fruits

**Cheese Boards \$12pp**

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

**Combination of all these \$24pp**

### **Classic Buffet \$56pp**

#### **Canapes on arrival**

Heirloom tomato and bocconcini tartlet (v)

Crispy prawn twist with fresh chilli and soy

#### **Buffet**

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

#### **Accompaniments**

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Fresh baked Laurent patisserie mini baguettes

#### **Dessert**

Crispy churros with chocolate dipping sauce and fresh strawberries

#### **Optional Upgrade \$10pp**

Smoked salmon with dill and baby capers

Sydney rock oysters

### **Premium Buffet \$75pp**

#### **Canapes on arrival**

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Rare roast beef served with balsamic beetroot relish & horseradish cream

#### **Buffet**

Lamb noisette, minted yoghurt (gf)

Corn fed chicken breast, creamy lemon and chive sauce (gf)

Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)

Queensland tiger prawns with aioli and lemons (gf)

#### **Accompaniments**

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)

Fresh baked Laurent patisserie mini baguettes

#### **Dessert Canapés**

Mixed fruit and custard tartlets, lemon meringue tartlets

#### **Optional Upgrade \$10pp**

Smoked salmon with dill and baby capers

Sydney rock oysters

## **Formal Menu \$94pp**

### **Choice of 3 Canapes to start**

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)  
Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill  
Baked forest mushroom tartlet with truffle oil (v)  
Tempura prawn with sweet chilli and soy dipping sauce  
Peking duck pancake with cucumber and hoisin sauce  
Mushroom and mozzarella arancini with roasted tomato salsa  
Heirloom tomato bruschetta tartlet with caramelised balsamic  
Smoked salmon roulade with cream cheese and chive  
Mediterranean lamb kebab with tzatziki  
Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

### **Choice of two main courses (served alternately):**

Wild mushroom ravioli with braised pearl onions, mozzarella & cold pressed olive oil  
Petaluma ocean trout fillet with crispy skin, pancetta, king Edward mushrooms & butter poached broccolini and baby carrots (GF)  
Pink Lady snapper fillet line caught lightly pan seared with fennel, parsnip chips, pickled beetroot & soft herbs (GF)  
Amelia Park free range lamb rack slow roasted with potato fondant, madeira reduction, light jus & butter poached beans  
Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

Served with a mixed salad on each table and fresh baked Laurent patisserie mini baguettes

### **Dessert**

Option 1: Gelatissimo bambino cones – assorted flavours After Dinner Mint, Salted Caramel, Apple Crumble, Bacio, Choc-Dipped Strawberry, Espresso (these look fabulous being served on dry ice)  
Option 2: Fruit tarts – sweet tart shell is lined with chocolate then filled with patisserie cream before being topped with a selection of exotic fruits

Cheese and fruit platters