

Embellish

— CATERING —

Feasting Style or Buffet

Choice of 2

Roasted Angus sirloin of beef & shiraz reduction
Braised lamb shoulder w/ honey & mint jus
Slow roasted maple mustard glazed pork sirloin & apple pepper salsa
Moroccan spiced lamb backstrap on red pepper relish & garlic yoghurt
Tarragon infused chicken breast w/ honey cream sauce

Sides

Choice of 3

Steamed seasonal greens
Maple sesame roasted carrots
Beetroot, feta & baby spinach salad
Baby potatoes tossed in fresh herbs & butter
Wilted baby spinach & cous cous salad
Hasselback potatoes
Caesar salad
Creamy sweet potato mash
Wild rocket, shaved pear & walnut salad, w/ balsamic & honey dressing

AUSTRALIAN GOOD FOOD GUIDE

AGFG



READERS' CHOICE
WINNER
2020

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Bronze Package (sit down)

Main

Choice of 2

- Crackling roast pork leg & apple & fennel sauce, & gravy
- Roasted grass fed sirloin of beef & shiraz deduction
- Braised lamb shoulder w/ honey & mint jus
- Slow roasted maple mustard glazed pork sirloin & gravy
- Tarragon infused chicken breast w/ sage jus

Mains are served w/ roasted vegetables & hot greens

Silver Package (sit down)

Main

Choice of 2

- Slow roasted maple mustard glazed pork sirloin & apple pepper salsa
- Baked saltwater barramundi fillet w/ lemon & herb gremolata
- Braised beef cheeks in Borambola shiraz w/ soft polenta
- Thyme roasted chicken breast supreme w/ honey cream sauce
- Roasted Angus sirloin w/ hassle back potato, Portobella mushroom jus
- Braised lamb shank w/ red wine & tomato, on a bed of creamy mash

Mains are served w/ seasonal vegetables

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Gold Package (sit down)

Main

Choice of 2

4 bone Riverina rack of lamb w/ a sage sweet potato mash & rosemary shiraz reduction

Baked Atlantic salmon w/ lemon, pea & rocket risotto

Chicken breast supreme stuffed w/ semidried tomatoes, baby spinach & brie w/ a creamy brandy sauce

Roasted Riverina Black Angus scotch fillet w/ burgundy jus

Eye fillet of beef on potato & garlic mash w/ red wine jus

Chorizo stuffed Chicken Supreme, w jewelled black beans

Roasted pork rib eye fillet w/ sweet potato mash, capsicum jam

Mains are served w/ seasonal vegetables

Vegan option

Please choose 1

Pumpkin, sage & baby spinach risotto

Roasted stuffed mushroom w/ mint & cous cous

Sweet potato & chick-pea curry w/ steamed rice & coconut yoghurt

Gourmet roasted vegetable tower w/ balsamic glaze

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Canapes

Served for 1hr; choice of 4, at least 1-2 cold option

Cold

Sourdough bruschetta topped w/ Tumut River smoked trout pate & dill
Mini buttermilk pancakes topped w/ crème fraîche, smoked salmon & caviar
Smoked duck breast on crostini w/ onion jam
Pulled pork slider, Bbq dressing w fennel & apple slaw
Salami, cream cheese, green olive bite (GF)
Thai beef cucumber cups (GF)
Finger ribbon sandwiches (chicken, celery & aioli)
Sushi (GF)

Hot

Goats cheese, fig & caramelised onion tart (V)
Lamb & rosemary sausage rolls
Spinach & ricotta triangles
Mini Cottage beef pies w piped mash
Beef & chorizo meatballs w/ tomato relish (GF)
Stuffed mushrooms (V) (GF)
Crumbed arancini cheese balls, w/ aioli (V)
Seared scallop w/ Thai sweet chilli & orange (GF)
Crispy skin pork belly, infused w apple cider & w caramel dressing (GF)
Savoury mini meat pies (chicken, steak & pepper, lamb)
Moroccan spiced lamb cutlets, mint yoghurt & capsicum dip (GF)
Hand rolled chicken spring rolls w/ sweet chilli sauce
Tempura battered king prawns w/ lime aioli
Mini quiche (tomato, goats cheese & basil) (can make GF frittata)
Steamed pork & prawn dumplings w/ black sauce

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Additional Options

Grazing Table

Feasting Table filled w/ salami, cured meats, olives, preserved vegetables, fresh & dried fruit, local cheeses, dips, crackers, biscuits

Entrées

Choice of 2

Smoked trout, fennel & beetroot salad (GF)

Housemade spring rolls w/ sweet chilli jam

Goats cheese, fig & caramelised onion tart (V)

Garlic king prawns w creamy garlic sauce (GF)

Crispy skin pork belly, Asian slaw, caramel dressing (GF)

Truss tomato, basil bocconcini tart (V)

Stuffed arancini balls, w semi dried tomato, cheese w aioli (V)

King prawn & asparagus salad (GF)

Chicken tikka skewers, cucumber mint raita on steamed rice (GF)

Dessert

Choice of 2

Vanilla bean panna cotta, mix berry compote (GF)

Warm apple & cinnamon crumble, vanilla ice cream

Chocolate decadent tart w/ raspberry coulis

A trio of profiteroles, berry coulis & persian fairy floss

Fresh fruit salad w honey & mint yoghurt (GF)

Individual pavlova, fresh whipped cream seasonal fruit (GF)

Sticky date & ginger pudding, butterscotch sauce, vanilla ice cream

Lemon & lime curd tart, creme anglaise, berries

Poached Pear in spiced brown sugar syrup, double cream (GF)

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Inclusions

GST
Food waiting staff
Mobile Kitchen, w fridges & oven
Salt & pepper shakers
Quality white paper napkin (we have "linen look" paper napkins too)
Dinner rolls & butter

Exclusions

Venue hire reception
Cutlery & crockery (plates, knives, bread & butter plates etc)
Table/chairs
Setting up the tables
Coffee & tea
Travel (for over 40km)
Cups & saucers
Linen for tables
Glassware
Decorations

Contact Details

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