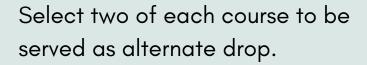
Sit Down Dining



September 2022 – March 2023





CRACE CATERING & EVENTS by Elizabeth Andrews

Dietary requirements will be individually catered for.



Grazing Station



Grazing station OR Shared boards presented with a full selection of antipasto, seafood, charcuterie, cheese, dips, breads and condiment





Entrees

Please select two entrees

- Crispy skinned salmon with a soft herb and macadamia tobouleh and tahini yoghurt
- Beef carpaccio with pickled vegetables, seed mustard emulsion, endive and parmesan grissini (NF)
- Ceviche of ocean trout, nam chin, coconut yoghurt and toasted corn and apple (GF NF)
- Tofu, charred corn and oyster mushroom wontons with black vinegar and mushroom broth (VEG NF)
- Dukkha spiced slow cooked lamb, mint, parsley, lemon zest, chick pea and persian fetta salad (GF NF)
- Japanese nori and sesame crumbed eggplant with pickled enoki, tatsoi and miso glaze
- Hainanese poached chicken with rice noodle papaya salad and nam jim dressing (GF)

Please select two mains

- Peppered rolled beef fillet with truffled potato, buttered beans and madeira red wine jus (GF)
- Crispy skinned barramundi on a potato rosti with a fennel and herb salad and tarragon emulsion (NF)
- Mandarin star anise spice rub duck breast with lemon herb potatoes, poach pear and duck jus (GF NF)
- Crispy slow cooked pork belly with cauliflower puree, apple watercress salad and apple glaze (GF)
- Gnocchi Alla Sorrentina Gnocchi with a rich tomato ragout, basil and buffalo mozzarella (VEG)
- Roasted chicken breast on a potato skordalia with a warm tomato salsa (GF)
- Fumiaki panko cauliflower steak with Asian broccoli, spiced teriyaki and puffed noddle (VEGAN)



Mains



Side Dishes

- Rosemary roasted chat potatoes
- Smoked garlic and jalapeno corn ribs
- Colcannon potato and olive oil mash
- Seasonal vegetables topped with miso butter
- Green leaves, chives, cucumber and honey mustard dressing
- Charred radicchio, blue cheese walnut and creamy balsamic dressing









Dessert

Please select two desserts

- Lemon curd tart with passionfruit stones, coconut macaron, coconut mousse
- Chocolate hazeInut tart with praline and vanilla poached peach and raspberry cream
- Strawberry meringue and vanilla bean cream Eton mess
- Chocolate malteser mousse with white chocolate bubble shards
- Potted berry compote and vanilla bean cheesecake
- Coconut yoghurt panna cotta with lemon curd and biscotti
- Sour cherry and chocolate cake with raspberry sorbet and Persian fairy floss (VEGAN)



Contact

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