

Catering Package #2

Modern Three Course



MFC

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FUNCTION CENTRE


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Modern Three Course

Canapés (choice of three)

- Sui mai baby dim sim served with sweet chilli and soy
- Atlantic smoked salmon on cucumber with crème fraiche
- Oriental barbeque pork, drizzled with star anise sauce and spring onion
- Button mushrooms with garlic and feta
- Homemade sausage rolls

Soup (choice of two)

- Roast pumpkin with herb oil
- Minestrone with rissoni pasta
- Potato and leek with croutons and chive sour cream
- Pea and parmesan

Main (choice of two)

- Prosciutto wrapped chicken breast stuffed with feta and spinach with asparagus and baby herbs
- Pan roasted margaret duck breast with potato fondant and chocolate cherry jus
- Roast porterhouse with spinach, pressed double galette and red wine jus
- Eight hour pork shoulder with roast potatoes, roast autumn vegetables and gravy
- Pan fried blue eye with chorizo, capsicum and caper stew with yoghurt dressing
- Slow cooked blade of beef with creamed cabbage, horseradish mash and roast garlic

Dessert (choice of two)

- Deep lemon custard tart with raspberry coulis and rosettes of cream
- Classic Italian tiramisu with hazelnut biscotti and espresso sorbet
- Pavlova roulade with berry capote
- Raspberry chocolate indulgence cake with whipped cream
- Rich chocolate fondant served with coffee gelato
- Trio of sorbets with berry coulis and orange and almond truffles
- Apple crumble with cinnamon anglaise and French vanilla ice cream

PRICES:

Modern Three Course: \$95.00 per person

Prices quoted are for your choice of two soups or two entrées, two mains and two desserts from the selection listed.

Manningham Function Centre caters for between 100 and 420 guests. Prices includes food and beverages, hire of the venue, audiovisual equipment, chair covers and bows, and table decor. Prices valid from July 2011 to June 2012.

Please feel free to speak with us about your specific catering requirements.
Call 9840 9333 or email enquiriesmfc@manningham.vic.gov.au

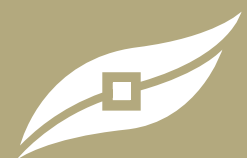
Catering Package #3

Modern Buffet



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Modern Buffet (Option One)

Selection of canapes served with pre-dinner drinks.

Main

- Premium roasted angus sirloin served medium, and carved to order served with red wine jus or peppercorn sauce
- Your choice of tandoori or mild red curry chicken with fresh lime and cucumber salad
- Pumpkin and ricotta agnolotti served with sautéed spinach, sage and brown butter sauce with freshly shaved parmesan
- Oven roasted chat potatoes tossed with rosemary, salt and caramelized garlic
- Asparagus and zucchini risotto finished with basil and a trio of cheeses
- Fresh ocean green prawn tails sautéed in garlic and herb butter with chives
- Green beans tossed through truffle, parsley and sherry vinegar dressing with roasted flaked almonds
- Rocket folded through cherry tomatoes, cucumber and parmesan herb dressing

Dessert

- French lemon tart with fresh berries and whipped vanilla cream
- A selection of fine Australian cheeses and large platters of seasonal fresh fruit
- Homemade rocky road

Modern Buffet (Option Two)

Selection of canapes served with pre-dinner drinks.

Canapé

- Crisp filo tartlets with smoked salmon pate' and fresh prawns
- North East Asian prawn and shitake mushroom gyoza dumplings
- Prawn and pork sui mai dim sum with soy and sweet chilli

Entrée

- Antipasto platters of cured meats and marinated vegetables
- Fresh seafood platters of local oysters, premium Tasmanian smoked salmon, green prawns and sweet chilli mussels

Main

- Premium grain fed angus sirloin roasted to medium with a shiraz red wine sauce
- Herb crusted free range chicken breast stuffed with basil, tomato and mozzarella
- Fresh fish pieces lightly fried in a crisp golden batter with house made tartare sauce and fresh lemon
- Creamy parmesan and herb mash
- Roasted baby potatoes tossed in thyme and Murray River flake salt
- Scallops served in the half shell with parsley, garlic and lemon crust
- Pumpkin and ricotta tortellini tossed through spinach and parmesan cream with fresh pine nuts
- Green prawns sautéed in garlic and herb butter with fresh parsley and chives
- Rocket leaves tossed through fresh pear, parmesan with balsamic vinaigrette
- Mixed leaf salad with assorted tomatoes, cucumber and Dijon herb dressing
- Selection of freshly baked breads with Danish butter

Dessert (served to the table - choice of two)

- Orange and almond flourless cake with cinnamon cream and lemon sauce
- Selection of premium Australian cheeses with muscatel grapes and grissini
- French lemon tart with raspberry cream
- Apple and rhubarb crumble with vanilla ice cream
- Tea, coffee and petit fours

PRICES:

Modern Buffet (Option 1): \$81.00 per person

Modern Buffet (Option 2): \$103.00 per person

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Catering Package #7

Classic Buffet



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Classic Buffet

Selection of canapés served with pre-dinner drinks.

Entrée

Large platter served to each individual table

- Antipasto platter to include marinated olives, fetta, sliced mortadella, pancetta, seasonal vegetable frittata, semi sundried tomatoes, dips and Turkish bread

Main Course Buffet

Choose three dishes from the first six main selections

- Chicken saltimbocca, pan fried chicken wrapped in prosciutto and sage, with a marsala jus.
or
Traditional French style coq a vin, braised with a Yarra Valley cabernet
 - Black Angus rump steak medallions served with a cabernet Jus
or
Rustic osso bucco served with gremolata
 - Market fish of the day served with a lemon beurre blanc sauce
or
Garlic prawns served with a herbed aioli
 - Mediterranean vegetable penne pasta
 - Creamy garlic mash potato
 - Panzanella salad, tomato, cucumber, basil and croutons
 - Baby spinach, roast pumpkin, Spanish onion, coriander and mint salad
- Selection of rye, sour dough and wholemeal breads

Dessert Buffet

Choice of four

- Rich chocolate truffle cake, mocha sauce
- Traditional Italian tiramisu
- Citrus lemon tart served with cream
- Apple strudel served with chantilly cream
- Baked New York cheesecake topped with berry compote
- Chocolate mousse seasonal berries and cream quenelle

PRICES:

Classic Buffet: \$98.00 per person

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Catering Package #8

Table Buffet



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Table Buffet

Selection of canapés served with pre-dinner drinks.

All dishes are served to the table on three tiered stands, with guests serving themselves from their own table buffet. This is a fantastic and communal way to eat, encouraging a lot of interaction among your guests.

Starter

- Antipasto platter to include marinated olives, sliced mortadella, pancetta, seasonal vegetable frittata, semi sundried tomatoes, dips and Turkish bread

Extras: oysters \$2.50, prawns \$3.50, smoked salmon \$3.00, Persian fetta \$3.00

If there is anything else you might like to add to your platter that is not in the extras list please ask, we would be more than happy to discuss.

Main

Please choose from two of the following

- Slow roasted shoulder of pork with caramelised apples and cider jus
- Roast sirloin of beef with Yorkshire pudding and red wine sauce
- Chargrilled sliced lamb forequarter with garlic, lemon and fresh herbs
- Moroccan chicken with green olives, preserved lemon and couscous
- Baked Atlantic salmon fillets with du puy lentils and salsa verde
- Tandoori chicken breast steamed jasmine rice, spiced yoghurt and pappadums
- Mediterranean vegetable stack with bocconcini and balsamic reduction (V)

Sides

Please choose from two of the following

- Garlic and rosemary roasted chat potatoes (V,G)
- Steamed medley of seasonal vegetables (V,G)
- Buttered pine nut beans (V,G)
- Baby rocket, roasted pine nut and parmesan salad (V,G)
- Asian coleslaw with traditional Thai dressing (V)
- Mediterranean penne pasta salad (V)
- Roast pumpkin, spinach, Spanish onion, mint and coriander salad (V,G)
- Mixed bean salad with lemon poppy seed dressing (V,G)
- Moroccan roasted sweet potato, couscous salad (V)
- Classic garden salad with balsamic dressing (V,G)

Dessert

Please choose from two of the following

- Seasonal fresh fruit platter (G)
- Couverture chocolate tart, raspberry cheesecake and zesty lemon tart platter
- Individual chocolate mousse
- Profiteroles with orange cream and white chocolate
- Australian cheese platter: Tarago river brie and Maffra cloth vintage cheddar, Gippsland Blue, dried fruits, water crackers and fruit loaf

V - Vegetarian, G - Gluten free

PRICES:

Table Buffet: \$96.00 per person

Price quoted is for your choice of two entrées, two mains and two desserts from the selection listed.

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Catering Package #9

Plated Table Service



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Plated Table Service

Selection of canapés served with pre-dinner drinks.

Soup

- Classic pumpkin soup with crème fraiche and fresh chives (V)(G)
- Minestrone with capsicum & tomato stack, cannellini beans and pesto oil (G)
- Maple syrup roasted ham hock & green lentil finished with extra virgin olive oil (G)

Entree

- Tasting platter; YV Persian fetta and caramelised onion tartlet, lamb back strap with avocado and tomato salsa, warm salad of saffron roasted vegetables with crispy prosciutto and basil mayonnaise
- Roasted pumpkin bruschetta with capsicum coulis, goats cheese and crispy basil (V)
- Smoked trout salad with roasted kipflers, green beans, tomatoes and herb vinaigrette (G)
- Roasted tomato, olive and herb tartlet with rocket salad and red capsicum crumbs (V)
- Pan tossed prawns with potato, chorizo, cos and caper salad; tomato and Spanish paprika dressing
- Duck confit salad, garlic mayonnaise dressed leaves, cucumber, pear and parsley salad

Mains

- Roasted beef medallions, potato roesti, mushroom gratinee, green beans, confit garlic, shallot and jus (G)
- Chicken breast roasted with balsamic and honey on ratatouille salad with citrus pan juices (G)
- Tasmanian salmon fillet, green herb crust, potato galette, buttered spinach, white wine and lemon sauce
- Slow braised lamb shanks, sweet potato and rosemary puree finished with gremolata (G)
- Pork fillet escalopes, pistachio crust, warm vegetable salad of tomato, Spanish onion, beetroot and kipflers with fig infused jus
- Tuna and swordfish medallions, shitake mushrooms, bok choy, ginger and lemongrass broth (G)
- Beef and stout pie, parsnip crust, rocket and caramelised onion salad, tomato relish jus
- Potato and zucchini roesti layered with Provençale vegetables, herb marinated fetta and olive tapenade cream (G) (V)

Dessert

- Bread and butter pudding, rum scented raisins, maple spiked cream sauce
- Rich chocolate mousse, ganache crumbs and double cream (G)
- Pear & frangipane torte with honey crème
- Flourless chocolate, orange & hazelnut cake, candied zest and cinnamon sauce (G)
- Baked lemon tart, blackberry coulis and vanilla cream
- Individual pavlova melba, vanilla poached peaches, mint cream & citrus syrup
- Australian cheese platter (individual or platter per table)

V - Vegetarian, G - Gluten free

PRICES:

Plated Table Service Option One: Soup/main/dessert \$92.00 per person

Plated Table Service Option Two: Entrée/main/dessert \$98.00 per person

Plated Table Service Option Three: Soup/entrée/main/dessert \$103.00 per person

Selection of two menu items per course served alternatively.

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Catering Package #11

Classic Two Course/Three Course



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Classic Two Course/Three Course

Selection of canapés served with pre-dinner drinks.

Entrée (alternating)

- Cajun chicken served on a creole salad
- Beef ravioli in a fresh basil and tomato sauce
- Twice baked pesto gnocchi with parmesan
- Caesar salad
- Roasted pumpkin, feta and fresh peas risotto
- Coconut poached chicken with a salad of snow peas, mango and herbs
- Tian of crab with avocado, tomato and herb oil
- Parmesan and spinach tortellini with wild mushrooms, chevre and pine nuts
- Moroccan spiced lamb on a warm salad of chickpeas, cauliflower and parsley
- Smoked salmon, lemon and chive tart with crème fraiche and rocket
- Penne matriciana, spicy tomato sauce with bacon and onion

Mains (alternating)

- Seared chicken breast, caramelised leek and cheese stuffing and a pan reduction sauce
- Grilled beef sirloin with Dijon mustard and pepper butter (served medium)
- Fresh lasagna of ricotta, baby peas, broad beans, spinach and asparagus with napoli and béchamel sauce
- Corned beef and white sauce with bacon, cabbage and cauliflower
- Baked fresh sea fish with a grilled artichoke and fresh tomato and olive dressing
- Honey roasted pork loin with apple and sage stuffing
- Spinach and ricotta stuffed cannelloni with napoli sauce
- Roasted vegetable risotto served with baby spinach, pine nuts and crumbled feta
- Crispy skinned chicken breast, marinated in

white wine, rosemary and garlic served with creamy mash potato, sautéed spinach and a light chicken jus

- Sirloin of beef, char grilled and accompanied by pomes puree, roasted Roma tomato and a red wine and pepper jus
- Sweet potato filo with goat's cheese and ricotta served with a pesto dressing on a bed of snow peas (V)
- Braised lamb shank with sautéed greens and parsnip puree

All mains served with the option of seasonal vegetables and crushed potatoes or a fresh garden salad and chips

Main course is served with baskets of assorted bread rolls and butter

Dessert (alternating)

- Baked seasonal fruit crumble with vanilla bean ice cream
- Chocolate fudge cake with King Island double cream and berry compote
- Blueberry cheesecake with kiwi fruit coulis and cream
- Sliced seasonal fresh fruits served with vanilla and star anise syrup and creamy frozen yogurt
- Sticky date pudding with butterscotch sauce and double cream
- Meringue disc with summer berries, double cream and mint
- Belgium chocolate fudge brownie with a bittersweet chocolate mousse and orange
- Old fashioned apple pie with vanilla custard and vanilla bean ice cream
- Zesty lemon tart with double cream and berry coulis swirls

PRICES:

Classic Two Course: \$80.00 per person

Classic Three Course: \$96.00 per person

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Catering Package #12

Deluxe Three Course



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Deluxe Three Course

Selection of canapés served with pre-dinner drinks.

Entrée (alternating)

- Seared scallops wrapped in pancetta on pea puree finished with cress, osso bucco and truffle oil jus
- Crispy pork with an Asian salad of carrot, daikon crushed peanuts and herbs dressed with a chilli caramel sauce
- Smoked duck salad with watermelon, goats curd, frissee and mint oil
- Warm salad of smoked lamb with minted carrots, caraway seeds and salsa verde
- Grilled chermoula marinate garfish fillets with a layered salad of shaved fennel, orange segments, mint, preserved lemon and accompanied by beetroot hummus
- Assiette of mini tomatoes and caramelized onion on a butter puff pastry base with a blue cheese sauce
- Sugar cured ocean trout topped with a salad of cress, red onion, capers and a drizzle of horseradish cream
- Slow rare roasted eye of beef, accompanied by a petit salad, baby capers, aged parmesan and a quail egg

Mains (alternating)

- Pomegranate marinated lamb rump with cous cous, smoked eggplant and a salad of baby beets, fennel and orange, dressed with harissa oil
- Pan fried local snapper fillet on a classic nicoise salad of tomato, wild olives, and pomes Parisienne, baby beans, capers and a quail egg
- Confit of pork with crisp skin on a pea puree with baby root vegetables and fig chutney
- Sirloin of premium grade beef, char grilled and accompanied by pomes purees, roasted roma tomato, and a red wine and pepper jus

- Crispy skinned duck breast, slow roasted with a sweet corn galette, spiced red cabbage and a cherry sauce
- Zatar crusted thick cut vegetables sandwich with a smokey eggplant puree and accompanied by tomato, beetroot hummus and chili oil
- Poached chicken breast with apple, currants and caraway accompanied by a sweet potato mash, spring vegetables and finished with a cider and green peppercorn sauce

Dessert (alternating)

- A cappuccino of passion fruit brule topped with liquorice bavoir and espresso foam
- Vanilla poached fruit with a gorgonzola panna cotta, praline and amaretto sauce
- Summer berries and crème patisserie sandwiched between butter puff pastry with a berry coulis
- Rum macerated raisins in a chocolate genoise, with caramel mousse, honeycomb and chocolate sauce
- Classic summer trifle of pork soaked genoise, poached stone fruit port

Extras

- Antipasto platters *\$5.50 per person*
- Dips and Turkish bread platters *\$5.00 per person*
- Seafood platters *\$8.00 per person*
- Fruit platters *\$4.00 per person*
- Cheese platters *\$6.00 per person*
- Bowls of garden salad *\$3.00 per person*

PRICES:

Deluxe Three Course: \$107.00 per person

Prices quoted are for your choice of three entrees and five mains.

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Catering Package #14

Deluxe Buffet



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Deluxe Buffet

Selection of canapés served with pre-dinner drinks.

Mains

- Sweet soy glazed blue eye with choy sum, Chinese sausage and oyster sauce
- Seared salmon on a salad of mizuna, avocado, snow peas and avocado with lemon vinaigrette
- Sugar cured ocean trout with a salad of cress, red onion, baby capers and horseradish cream
- Thai fish cakes with a warm noodle salad with sweet chilli and lime mayonnaise
- Grilled chicken breast on pepperonata with spinach and lemon
- Chermoula chicken skewers served on cherry tomato and parsley burghul with a roasted garlic sauce
- Char grilled quail marinated in lemon, oregano and garlic served with a panzanella salad
- Grilled lamb cutlets with maple glazed sweet potato, green beans and a mint salsa
- Rare roasted sirloin of beef with a seed mustard crust, roasted root vegetables and a port wine jus
- Warm Cambodian beef salad with vermicelli noodles, hot mint, toasted peanuts and lime
- Ricotta tortellini with a semi dried tomatoes, roasted capsicum, pesto and shaved capsicum
- Wild mushroom, brie and thyme tart with a baby beetroot, candied walnut and spinach salad

Salad and Vegetables

- Salad of frisée lettuce, soft boiled eggs, candied bacon, broad beans and a creamy ranch dressing
- Shaved fennel, marinated fetta and green bean salad with ciabatta croutes
- Chorizo sausage and chickpea salad with semi dried tomatoes, charred zucchini and basil
- Herb and citrus cous cous with flaked almonds and currants
- Roasted potato salad with cornichon, seed mustard, sour cream and parsley
- Garlic sautéed beans with roasted Roma tomatoes and flaked almonds
- Steamed asparagus, sugar snap peas, snow peas and baby corn with toasted sesame seeds
- Wedges of maple glazed pumpkin, sweet potato and parsnip
- Creamy potato and chive mash

All buffets served with crusty bread and butter

Dessert

- Dutch apple crumble pie with vanilla ice cream
- Double chocolate cake with King Island cream and berry compote
- Blueberry cheesecake with kiwi fruit coulis and cream
- Sliced seasonal fresh fruits served with vanilla and star anise syrup
- Individual lemon meringue tart with passionfruit coulis and double cream
- Pecan pie with butterscotch sauce and cream
- Selection of fine Australian cheeses with dried fruits and water crackers

PRICES:

Deluxe Buffet Matisse Package – one main course with two salads and one dessert: \$ 86.00 per person.

Deluxe Buffet Renoir Package – two main courses with three salads and one dessert: \$ 88.00 per person.

Deluxe Buffet Botticelli Package – three main courses with three salads and two desserts: \$ 93.00 per person.

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Catering Package #22

Modern Three Course – Premium



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Modern Three Course – Premium

Canapés (choice of three)

- Sui mai baby dim sim served with sweet chilli and soy
- Atlantic smoked salmon on cucumber with crème fraiche
- Oriental barbeque pork, drizzled with star anise sauce and spring onion
- Button mushrooms with garlic and feta
- Homemade sausage rolls

Entrée (choice of two)

- Goats cheese tortellini with sage burnt butter and rocket
- Lamb cutlet with borlotti beans pesto
- Wild mushroom fettuccine with parmesan and basil sour cream
- Cured salmon with feta, beetroot, horseradish and pea shoots
- Warm chorizo with green beans and almond salad

Main (choice of two)

- Eye fillet with potato galette, french beans, red wine jus and baby herbs
- Prosciutto wrapped chicken breast stuffed with feta and spinach with asparagus and baby herbs
- Pan roasted margaret duck breast with potato fondant and chocolate cherry jus
- Roast porterhouse with spinach, pressed double galette and red wine jus
- Rack of lamb w pea puree, crushed potatoes, confit tomatoes and tarragon jus
- Eight hour pork shoulder with roast potatoes, roast autumn vegetables and gravy
- Pan fried blue eye with chorizo, capsicum and caper stew with yoghurt dressing
- Lamb shanks w parsnip puree, crispy leek, bacon and jus

Dessert (choice of two)

- Deep lemon custard tart with raspberry coulis and rosettes of cream
- Classic Italian tiramisu with hazelnut biscotti and espresso sorbet
- Pavlova roulade with berry capote
- Raspberry chocolate indulgence cake with whipped cream
- Rich chocolate fondant served with coffee gelato
- Trio of sorbets with berry coulis and orange and almond truffles
- Apple crumble with cinnamon anglaise and French vanilla ice cream

PRICES:

\$108.00 per person

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