

ECLIPSE CATERING AND BEVERAGE MENU

Canape Menu

Minimum spend \$48pp

\$8 items (2 per serve)

Meat

Honey soy chicken tenderloin kebab with black sesame seed

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

Popcorn Cauliflower Tempura (New)

Crispy Spring roll with sweet chilli sauce

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

Pumpkin and fetta arancini (GF)

Dessert Canapés

Portuguese tarts (1 pp) (New)

Hot Churros with chocolate dipping sauce

\$10 items (2 per serve)

Meat

Hot

Fragrant Mediterranean lamb backstrap kebab with minted tzatziki

Beef Wellington with roast tomato relish

Duck Spring Roll (New)

Twice cooked crispy pork belly with apple glaze (New)

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

Scallop and prawn dumplings (New)

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

Kingfish ceviche with coconut, chilli and lime (New)

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

Chocolate Éclair filled with Chantilly Cream

Substantial \$9pp (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

Classic beer battered flathead fillets with chips and tartare

Deluxe Substantial \$12pp (1 per serve)

Hot

Southern Indian style vegetable curry with basmati rice (v)

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

Cold

Lobster roll with avocado, eschalot and lime mayonnaise on brioche roll (New)

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)

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 \$9pp

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 \$25pp

Fixed Item Budget Menu \$40pp + Chef charge \$400 (New)

Chargrilled meatballs with tomato relish

Assorted party pies

Mixed sushi

Vegetable Spring rolls

Salt and pepper prawns

Pumpkin and fetta arancini

Chef Favourites Menu \$50pp

Tandoori chicken with green chilli & lime yogurt (gf)

Crispy prawn twists from fresh chilli and soy

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

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

Yum Cha Menu \$48pp

Vegetable Spring Rolls
Steamed bbq pork buns
Har gow
Siu mai
Salt and pepper prawns
Stir fried egg noodles

Classic Buffet \$59pp

Canapes on arrival

Mixed sushi and nigiri
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 \$8pp

Smoked salmon with dill and baby capers

Premium Buffet \$79pp

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

Portuguese Custard Tarts

Optional Upgrade \$8pp

Smoked salmon with dill and baby capers

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 caramalised 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):

Sage and spinach pesto risotto (V)
Petaluma ocean trout fillet with crispy skin, steamed broccolini and paris mash
Amelia Park free range lamb rack slow roasted with salsa verde, potato fondant, light jus & butter poached beans
Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, honey poached carrots
Roast chicken with salsa tartufata truffle sauce and butter poached beans

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

Choice of two Desserts (served alternately):

A decadent warmed flourless chocolate cake served with chantilly cream and warm chocolate sauce (GF)
Vanilla pannacotta with a raspberry coulis (GF)
Apple tarte tatin on top of a golden puff pastry disc and King Island double cream
Lemon curd tart in a sweet butter shell and a mixed berry compote
Tiramisu with vanilla bean mascarpone cream, chocolate crumb soil and pistachio biscotti

Beverages (min 3 hours)

Classic Package

\$14.00pp/ph

White Wine: De Bortoli Lorimer Semillion Sauvignon Blanc, Chardonnay

Red Wine: Deen Vat 8 Shiraz, Cab Sauv

Sparkling Wine: Lorimer Chardonnay Pinot Noir, Pink Moscato, Fizzero (0%)

Rose: Rose Rose (King Valley, VIC)

Beer: Great Northern, VB, Furphy, XXXX Gold, Better Beer Zero

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Beer Upgrade \$2pp/ph

Optional Standard Spirit Upgrade \$7pp/ph

5 Star Premium Package

\$17.00pp/ph

White Wine: Yarra Valley Villages Chardonnay, La Boheme Pinot Gris

Red Wine: Yarra Valley Villages Pinot Noir, Villages Heathcote Shiraz

Sparkling Wine: Este Non-Vintage

Rose: La Boheme Act Two Dry Rose

Beer: Peronii, Corona, Sommersby Apple Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Standard Spirit Upgrade \$7pp/ph

7 Star Premium Package

\$24.00pp/ph

White Wine: Tulloch Julia Semillon, Tulloch EM Limited Release Chardonnay

Red Wine: Lusatia Park Pinot Noir, Tulloch Limited Release 88 Cab Sauv

Sparkling Wine: Josef Chromy

Rose: Miraval Cotes de Provence

Beer: Stone & Wood, Peroni, Birra Moretti, Corona, Sommersby Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Standard Spirit Upgrade \$7pp/ph

Optional Spirit Standard (\$7pp/ph)

Gordons Gin, Smirnoff Vodka, Jim Beam, Red Label Scotch, Captain Morgan Spiced Rum, Bundaberg Rum, Aperol

Optional Spirit Top Shelf (\$12pp/ph)

Hendricks Gin, Grey Goose Vodka, Woodford Reserve Bourbon, Johnny Walker Black Label, Jack Daniels, Canadian Club, Southern Comfort, Captain Morgan Spiced Rum, Bundaberg Rum, Tequila, Aperol

Non-Alcoholic Beverage Package \$5pp/ph

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Cocktails \$18

Margarita (classic/coconut/spicy)

Mojito

Moscow Mule

Summer Rum Punch

French 75

Cuba Libre