

WESTERN FUSION



SIT-DOWN DINNER



MY KIND OF CHEFS

- MENU -

MY KITCHEN ♥ YOUR PLACE

## MY KIND OF CHEFS | SIT-DOWN DINNER MENU

[No Drop-Offs; only Full Services]

### COCKTAIL PACKAGES

MINIMUM 30 GUEST

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### ROVING PLATE

#### COLD

Sushi Tray, Assorted Nigiri  
Poached King Prawn Skewers, Cocktail Sauce  
Buffalo Mozzarella Salad, Cherry Tomato, Sweet Basil, Balsamic (V/Gf)

#### HOT

Tempura King Prawn, Kewpie Mayo  
Rosemary Lamb Cutlets, Tzatziki (Gf)  
Tandoori Chicken, Biryani Rice, Raita (Gf)  
Seared Barramundi, Fennel and Corn Salad, Hollandaise (Gf)  
Tempura Flathead, Shoe String Fries, Lemon  
Smoked Salmon and Leek Quiche  
Sausage Rolls, Bush Tomato  
Wild Mushroom Pizza, Truffle Oil  
Angel Bay Meatballs, Sweet Chilli, Mayo

# PLATED DINNER MENU

**PRE-DINNER CANAPES                      \$12.50pp**

**YOUR CHOICE OF 3 ITEMS FROM BELOW**

## **COLD**

Tasmanian Smoked Salmon Florists, Blini, Dill Cream  
Malay Chicken Salad, Green Papaya Slaw (Gf)  
Pesto Rice Cake, Sun Dried Tomato, N Brie (V/Gf)  
Prawn Rice Paper Roll, Vietnamese Mint, Plum Sauce (Gf)  
Thai Rare Beef Salad, Julienne Vegetables, Coriander

## **HOT**

Chicken Skewer, Cajun Spice, Minted Yoghurt  
Pesto Arancini, Parmesan Crust, Aioli (V)  
Braised Lamb And Rosemary Gourmet Pie, Bush Tomato  
Hot Flat Head Goujons, Caper and Lime Tartar  
Wild Mushroom Vol Au Van, Moroccan Spice  
Smoked Salm  
on, Leek Quiche, Tomato Relish  
Crispy Lentil Cake, Chilli Relish

# PLATED DINNER

[ MINIMUM 30 GUEST ]

PLATED DINNER ARE INCLUSIVE OF BREAD ROLLS, BUTTER,  
FRESHLY BREWED COFFEE AND TEA.

ALTERNATIVE SERVICE CHARGE OF EXTRA \$ 5 PER PERSON PER COURSE

TWO COURSE	\$55.00pp
THREE COURSE	\$65.00pp

## ENTREE SELECTION

### CHOICE OF ONE ITEM

Smoked Tasmanian Salmon, Fennel and Corn, Creme Fraiche  
Roasted Portobello, Roma, Feta, Baby Basil, Balsamic Reduction (V/Gf)  
Tandoori Chicken, Naan Bread, Crisp Lettuce, Minted Yoghurt  
Prawn Cocktail, Cos Leaves, Avocado Mousse, Mango Jelly  
Pepper Crust Rare Beef, Green Papaya and Chili Salad, Kaffir Lime Leaves

## MAIN SELECTION

Prosciutto Wrapped Chicken Breast, Honey Baked Pumpkin, Sauteed Asparagus, Pan Jus  
Crispy Skin Barramundi, Coconut Rice, Bok Choy, Lemongrass Sauce  
Porterhouse Steak, Creamy Mash, Broccolini, Red Wine Jus  
Plum Pork Belly, Stir-Fried Singapore Egg Noodles, Vegetables, Coriander. Shallots  
Slow Braised Lamb Shanks, Polenta, Cannellini Beans, Rocquette  
Risotto, Pumpkin, Asparagus, Sundried Tomato, Parmesan, Roquette (V/GF)

## **DESSERTS**

Warm Apple and Rhubarb Streusel, Mango Sorbet, Vanilla Anglaise  
Dark Chocolate Panna Cotta, Pistachio Macarons, Summer Berries  
Baileys Belgian Chocolate Mousse, Lemon Macaron, Berry Couli  
Sticky Date Pudding, Spiced Butterscotch, Vanilla Cream  
Lemon Meringue Tart, Berry Compote, Gelati



[www.mykindofchefs.com.au](http://www.mykindofchefs.com.au)

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