

SOMETHING MORE SUBSTANTIAL

TAPAS & STAND-UP PLATED

Items with a more elegant edge

Stand-up Plated

- Port braised beef cheeks, parmesan mash, light braise sauce, crushed minted peas (gf) 14.00
 - Flaked slow poached dill butter salmon, pesto potato gnocchi, snow pea tendrils (gf) 14.00
- *vegetarian options available on request

Tapas

- Deep fried salt & pepper squid, green papaya, bean noodle & fried shallot salad (gf) 7.70
- Twice baked goat's cheese & asparagus soufflé, watercress, rocket, sautéed Swiss brown mushrooms, lemon oil dressing (v) 6.60
- Slow braised citrus thyme chicken, trio of mushroom gnocchi, champagne cream sauce (gf) 6.90

Tastes

- Shepherd's petit pie, rich tomato & rosemary braised lamb, potato topped (gf) 4.90
 - Open petit kebab wrap served in a 5 inch tortilla cone with tabouli & iceberg
- *Gluten free available on request

Choose from the following flavours:

- » Penang peanut marinated chicken 4.80
- » Basil pesto marinated beef 4.80
- » Ras el Hanout lamb, yoghurt marinade 5.20
- » Honey soy prawn 5.20
- » Black bean dressed barbecued vegetable (v) 4.40

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free

Menu valid 30.05.2011 to 27.05.2012

All pricing is per piece, exclusive of GST & food only. Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

Before consuming any Sustainable Catering Services products, please consider that they are produced in facilities which handle the following ingredients: milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) and celery.

Products may contain traces of nuts & gluten unless otherwise noted.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



CUISINE STATIONS

Popcorn stations, fairy floss stations, no enquiry too strange!!!
Additional set-up costs may apply and vary between the stations

Sweet Indulgence

9.00

Minimum order of 30

"Life is uncertain. Eat dessert first" - Earnestine Ulmer

- Fresh fruit, marshmallows & assorted mixed lollies
- Chocolate fountain in your choice of milk, dark or white liquid chocolate

Seafood Station 10.00

Minimum order of 30

- Cooked & peeled Ocean King prawns
- Pacific oysters in the half shell
- Selection of sauces & citrus accompaniments
- Ask our friendly Event Coordinators about alternative station presentations to wow your guests!

Ham Station 8.00

Minimum order of 50

- Sliced honey & Dijon mustard short bone leg ham, slowly roasted & basted until richly caramelised
- Selection of fresh breads, rolls & condiments

Rump Roast Station 10.00

Minimum order of 30

- Grain fed beef with tomato herb crust finish. Rested then sliced
- Soft dinner rolls

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Noodle Box 8.80

Minimum order of 30

Choose one from the following

- Prawn & pork fried rice, BBQ or wok fried (gf)
- Kung pao chilli chicken, hokkien noodle & bean sprout wok stir fry
- Togarashi pepper battered whiting, shoestring fries, dill aioli & fresh lemon wedge
- Vegetarian alternatives available on request
- Have a favourite cuisine you'd like represented? Our Kitchen can provide the solution

Antipasto Misto 9.50

Minimum order of 30

*Contains gluten free components

- Italian style antipasto, table set to allow leisurely pre-event grazing
 - » Grissini & selection of crusty ciabatta bread
 - » Antipasti
 - » Salami
 - » Mediterranean dip selection

Sorbet Ice Wall 6.60

Minimum order of 60

- Ice art set gelati bar (includes ice sculpture)
- Flavour trio of gelato/sorbet served in petite waffle cones

Cheese Fetish 9.50

Minimum order of 50

Getting married? We can create a tiered cheese-wheel cake!

- Australian & international gourmet cheeses set on cheese boards
- Lavosh, water & falwasser crackers, paste, muscatels, dried fruit & nuts

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