



SOMETHING MORE SUBSTANTIAL

TASTES

Signature stand up plated, tapas & entrée sized meals

pricing includes serving equipment

Preserved lemon wild mushroom & polenta medley , mixed leaf & micro salad, truffled honey dressing (v)	7.50
Porcini & sage risotto , parmesan & baby rocket dressing (v)	7.50
Smoked salmon & dill fritatta , peppered cress & tobiko salad, yuzu mayonnaise	7.90
Open mini kebab, sumac beef skewers , smoked tomato & mesclun salad, garlic tahini on a mini tortilla	7.60
Peppered veal carpaccio , fennel micro insalata, smoked tomato & pickled cucumber salsa	8.10
Blood orange braised beef cheeks , smoked paprika sweet potato mash, snow pea tendrils & cinnamon jus (gf)	14.00
Cajun grilled salmon fillet , tomato, toasted fennel & chickpea salad, citrus yoghurt	14.00
Basil ginger crusted barramundi , creme fraiche tossed new potatoes, garlic chives, rice wine hollandaise	14.00

SPOON WALL

Chinese spoons presented on custom made perspex stands for self service – per piece	2.90
---	------

Savoury

- Claypot roasted **Peri Peri chicken** & lime sour cream savoy
- Liquorish salted beef** sous vide, seared cherry tomato & parmesan dust
- Yuzu **avocado mousse**, salmon floss, keta caviar
- Petite **caprese** insalata, "salsa verde" salt, balsamic praline (vg)

Sweet

- Petit fours** with strawberry coulis & double cream
- Fresh seasonal **wild berry & mint salad** with raspberry coulis & greek yoghurt
- Petite New York **cheesecake** with mango & passionfruit coulis

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

Menu valid 01.03.2010 to 27.02.2011.

All pricing is per piece, exclusive of GST & food only. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

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



STATIONS

We suggest a minimum of 50 guests for each selection. Please consult with your Event Consultant.
Additional set-up costs may apply and vary between the stations

Seafood – per person 9.90
minimum 50 serves

Allows for 2 prawns & 2 oysters per person

Fresh **ocean king prawns** peeled, with tails on & freshly shucked **oysters**

A trio of asian influenced dipping sauces & lime mayonnaise

Chocolate fountain - per person 9.00
minimum 50 serves

Chocolate fountains with an assortment of the following to be dipped:

Marshmallows, Whole fruits, Licorice & Turkish delight

Cheese – per person 9.50

Set on large cheese boards both **australian & international** gourmet cheeses.

Lavosh, misura, water & falwasser crackers

Quince paste, dried fruit & condiments

Roasting Station

Served with crusty breads & a selection of condiments.

Orange glazed **leg of ham** – minimum of 50 serves – per person 8.00

Red grape mustard **wagyu beef** – minimum of 30 serves – per person 10.00

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

Menu valid 01.03.2010 to 27.02.2011.

All pricing is per piece/menu, exclusive of GST & food only. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

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