

Peter Ford

Catering



TABLE BANQUET

Many bowl & main course selections are suitable for the table banquet

CANAPÉS

Selection of five canapés from our *Canapé Menu*

sample

TABLE BANQUET

Beetroot cured lamb rump, beetroot puree, golden beetroot confit, fennel pollen fraiche, lamb fat potato

Preserved lemon and saffron marinated chicken fillet on slow cooked Lebanese style Mount Zero freekeh, spinach and pine nuts

Tasmanian Salmon fillet, pan roasted mushroom varieties, broccolini and garlic, caramelised potato crush, Bottarga mayonnaise

Pan roasted Kipfler potatoes, rosemary salt

Green salad with soft feta, little tomatoes, cucumbers & olives with a lemon & virgin olive oil dressing

Crusty bread served with extra virgin olive oil & balsamic

DESSERT

A selection of three dessert canapés on table platters from our *Canapé Menu*

Filtered coffee & loose leaf tea

\$89.50 per person (ex. GST)

Additional entrée add \$18.50 (ex. GST)

Mon - Sat prices. Please ask for our Sunday prices.

Minimum numbers apply. Staff prices on application.