

# Peter Ford

## Catering



## TABLE BANQUET

Many bowl & main course selections are suitable for the table banquet. Please note that the potatoes may be removed from the selection so to avoid a double up in the banquet mains.

Each protein course is served sequentially.

### CANAPÉS

Selection of five canapés from our *Canapé Menu*

*sample*

## TABLE BANQUET

Snapper pan roasted, warm freekeh beetroot and beet leaf salad, yoghurt, horseradish and dill sauce.

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

Chargrilled Sher wagyu rump, chimichurri, sauteed swiss chard, raisins and smoked almonds. GF

Rosemary pan roasted local 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 or butter.

### DESSERT

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

\$94.90 per person (ex. GST)

Additional entrée add \$19.00(ex. GST)

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

Minimum numbers apply. Staff prices on application.