

SIT DOWN DINNER



Entree

Pan seared foie gras with apple gastrique
Lamb cultets with tomato infused couscous
Grilled asparagus with fried quail
egg & veal crumbs
Chicken ballotine with onion puree
and parsley salad
Seafood brochettes with saffron rice
and citris foam
Braised beef with crisp onions
and root vegetables
Roasted beef cherry tomatoes
with burrata & basil granite
Barley risotto with lemon twist
and roasted vegetables coulis

Salads

Roasted salmon with trio of
bean salad with sumac evoo
Grilled chicken Caesar salad with
soft poached organic quail egg
Bbq tiger prawns with chickpea
& roasted pepper salad
Hickory smoked chicken, sweet corn,
avocado salad drizzled with lime dressing
Classic tuna nicoise
Roasted beetroot, organic goat cheese
and toasted walnut salad
Tomato, burrata salad with pesto vinaigrette
Fresh lemon infused artichoke
salad with asparagus spears salad
Prawn, rocket & mango salad with a citrus aioli

Seasonal "Amuse Boushe"

Main Course

Slow braised beef cheek with creamy
mash potato and roasted root vegetable
Open faced lasagne with roasted
root vegetables and tomato foam
Roasted master stock chicken breast with
truffle infused mash potato and Asian greens
Seared dory with shaved vegetable
and tomato consommé
Mushroom and asparagus risotto and
mushroom sauce and grana pandno
Seared beef tenderloin with garlic
mash potato and mushroom sauce

Desserts

Rose water rice pudding with pistachio
and chocolate foam
Chocolate fontant with raspberry couile
raspberry and vanilla ice cream
Coconut pannacotta with mango salsa
and puffed rice
Chocolate brownie roasted pears
and caramel sauce
White chocolate cheese cake with
macerated strawberries
Mixed berries with orange
meringue and whipped cream

Side dishes to complement main course are available on request.

DON'T FORGET YOU CAN MIX & MATCH FROM ANY 54° EAST MENU!

Minimum 10 persons | Beverage packages available upon request | Additional items can always be added

CALL 54° EAST CATERING CONSULTANTS TO CUSTOMIZE YOUR MENU
04-224 9688 | CATERING@54EAST.COM