



**Tapas / Canapé / Walk & Fork Menus**

## CANAPE / TAPAS MENUS – More Options available on request

**Menus start from \$43.50 pp**

**Prices are based on minimum 30 people – Smaller groups price on application.**

**Minimum of : 6 Tapas / or / 5 Tapas + 1 Walk & Fork / or / 4 Tapas + 2 Walk & Fork**

### *\$7.25 pp – Options provide 3 pieces per person*

Bruschetta: Roma tomatoes infused with mint & basil on toasted baguette topped with fresh Parmesan

Grilled Mediterranean vegetable frittata topped with capsicum jam

Marinated chicken & mushroom vol au vents

Moroccan lamb mince with hummus & pine nuts in crisp pastry cups topped with King Island yoghurt

Smokey beef stroganoff presented in crisp pastry cups topped with crème fraiche

Fresh local prawn swans served with a fresh mango salsa

Double crumbed camembert in pappadums & sesame seeds with a cranberry dipping sauce

### *\$8.45 pp - Options provide 3 pieces per person*

Chinese duck pancakes laced with hoi-sin & julienne vegetables

Honey roasted pumpkin & smoked chicken filo parcels

Lime & coconut tempura prawns with a mango salsa or sweet citrus mayonnaise

Fresh local reef fish crumbed in lemon pepper served with honey lime aioli

Morton Bay bug meat with avocado, mango & passionfruit salsa in crisp pastry cups with fresh lime

Garlic & herb marinated prawn skewers with a citrus aioli

### *\$8.45 pp – Options provide 2 pieces per person*

Mud crab salad laced with rice wine, chilli, mint & coriander on Chinese spoons

Qld scallops set upon creamed leek laced with Galliano sauce & topped with caviar served in bamboo boats

Sugar cane cured Ocean trout with Ruby grapefruit & Goat's fetta served in Chinese spoons

Marinated beef & vegetable skewers

Asian crumbed chicken tenderloins with lime & chilli mayonnaise

***\$9 pp - Antipasto Platter***

Selection of crisp breads, sliced cold meats, olives, stuffed bell peppers, gourmet cheeses & fresh made dip

***\$11 pp - Substantial - Options provide 2 pieces per person***

Citrus & herb marinated Lamb cutlets with a honey mint aioli

Mini Fillet Mignon's with prosciutto & a silky béarnaise sauce

***Sweet/Dessert Canapés - Pettifours List and Prices available on request***

**\$11 pp - Walk & Fork Options – More Options available on request**

***Options provide 1 serve per person***

Sweet Thai chicken curry with seasonal greens, steamed Jasmine rice & pappadums

Chicken Cacciatore with olives, sun dried tomatoes & Penne pasta

Chicken Caesar with poached egg, croutons, bacon & fresh made dressing

Linguini pasta with spinach, pine nuts, sun dried tomatoes, egg, fetta, prosciutto & marinated chicken

Fresh local reef fish crumbed in lemon pepper served with beer battered chips or petite salad

Baby salt & pepper calamari set upon a delicious wakame salad drizzled with a honey lime mayonnaise

Thai beef salad laced with cashew nuts, rockette, soy, corriander & mint

Beef & Red wine casserole with sweet potato chips

Lamb Rogan Josh with saffron rice & King Island yoghurt

Mediterranean vegetable Fusilli pasta with Rosa sauce topped with fresh parmesan

***Prices include GST and valid from 1<sup>st</sup> July 2012 – 30<sup>th</sup> June 2013.***

***Site inspection may be necessary – Venue surcharge may apply depending on kitchen facilities.***

***Travel surcharge may apply depending on location.***

***Tapas/Canapé prices include platters and napkins.***

***Wait staff are charged at \$30 per hour (minimum 4 hours).***

***Ratio of 1 wait staff for every 25-30 people.***



## **Plated Meals & Gourmet BBQ Menu**

## **PLATED MENU – PRICE GUIDE**

### **Dinner for 2-4 People**

Daily rate of \$385 plus food costs  
(approx \$80-\$200 depending on menu and number of people)

### **Dinner for 5-8 People**

Daily rate of \$550 plus food costs  
(approx \$200-\$500 depending on menu and number of people)

### **Dinner for 9-29 People**

Price on application – minimum spend will apply

### **Dinner – Price based on minimum 30 people**

2 Course Plated Menu - \$45 pp - \$65 pp

3 Course Plated Menu - \$65 pp - \$85 pp

4 Course Plated Menu - \$85 pp - \$105 pp

### **Alternate Drop Menus**

Additional \$2 pp for each alternate course

### **Gourmet Buffet or Banquette Menu– Price based on minimum 30 people**

Starting from \$55 pp

*Please contact Chriso for a personally tailored menu and formal quote.*

*Breakfast, Brunch and Lunch menu options and prices are available on request.*

*Tapas Platters can be added to your plated menu, buffet menu and/or banquette menu.*

*Cake -age fee is \$5 pp – Includes cutting, serving and crockery/cutlery.*

*Prices include GST and are valid from 1<sup>st</sup> July 2012 – 30<sup>th</sup> June 2013.*

*Quoted price will be based on number of people, menu options, time of year and venue/kitchen facilities.*

*Price includes crockery, cutlery and napkins.*

*Travel surcharge may apply depending on location.*

*Wait staff are charged at \$30 per hour (minimum 4 hours).*

*Ratio of 1 wait staff for every 15-30 people (plated menu).*

*Ratio of 1 wait staff for every 20-35 people (buffet/banquette).*

## Plated Meals – Entrée's & Main's – More options available on request

### Vegetarian

Grilled vegetable, toasted almonds & Goat's fetta salad

Bruschetta: Roma tomatoes infused with mint & served on toasted baguette with fresh parmesan

Tempura vegetables with rice wine, chilli & coriander dipping sauce

Double crumbed camembert in pappadums & sesame seeds with a cranberry dipping sauce & rockette salad

Stuffed mushrooms with spinach, pine nuts & fresh parmesan drizzled with a capsicum coulis

Mediterranean vegetable Fusilli pasta with Rosa sauce topped with fresh parmesan

Vegetable stack with rockette pesto & grilled Haloumi cheese

Sautéed vegetable & pine nut fusilli pasta laced with a Rosa sauce

Mixed mushroom risotto topped with crispy sweet potato shards

Thai green vegetable curry with bamboo shoots & chick peas with steamed Jasmine rice

### Poultry

Honey roasted pumpkin & smoked chicken in crisp filo pastry

Chicken tenderloins on a petite salad with a honey soy dressing

Chicken Caesar salad with crispy croutons, poached egg & fresh made dressing

Chicken, bacon & mushroom fettuccini with a white wine creamy sauce

Chicken breast encasing bacon, almonds & Goat's cheese with a pear & baby rockette salad

Cajun grilled chicken thigh set upon Mediterranean Couscous topped with tomato lime salsa

Chicken Cacciatore with olives & fusilli pasta

Chicken Laksa with glass noodles

Chicken tenderloins with a cherry tomato, toasted almond & Goat's fetta salad

Poached chicken roulade nestled on seasonal greens drizzled with a honey thyme aioli

Orange glazed duck breast nestled on an Asian salad with coriander & lime

Confit duck laced with sweet soy Bure Blanc nestled on mixed potato Dauphinoise & seasonal greens

Crispy pork belly braised with a plum glaze

## **Plated Meals - Entrée's & Main's – More Options available on request**

### **Meat**

Citrus & herb Lamb cutlets served with a honey mint aioli

Fillet Mignon with a silky Béarnaise sauce served with garlic mash & sautéed greens

Crusted rare beef nestled on a ribboned salad stack drizzled with a ginger, palm sugar & soy dressing

Tender eye fillet of beef with grilled Kipfler potatoes, caramelised onions & Red wine & pepper Jus

Marinated Lamb loin with a Cajun & herb crust nestled on sautéed potatoes & seasonal greens

Beef Wellington with mushroom duxelle & Blue cheese set upon smoked tomato Risotto

Marinated Strip loin of beef nestled on mushroom & prosciutto Risotto topped with fresh parmesan

Honey soy beef salad laced with coriander & chilli topped with crispy noodles

Lemon & thyme marinated Lamb fillet with a marinated grilled vegetable salad

Crumbed Veal with a parmesan, lemon & parsley crust served with soft polenta & a red current & rosemary Jus

Roasted pork fillet with balsamic pears & red onions with a spiced plum glaze

### **Seafood**

Bug meat, avocado & Pappardelle pasta laced with honey lemon cream

Seared Tuna steak with a saffron vinaigrette, Kipfler potatoes & balsamic onion salad

Oven glazed Atlantic salmon with maple & mango nestled on sweet citrus giant Couscous

Hoi Son & lime grilled Morton Bay Bugs with fragrant rice laced with lemongrass & coconut

Freshly cooked Mud Crab laced with chilli soy

Fresh local reef fish set upon a sweet potato, rockmelon & cashew nut salad laced with a citrus Bure Blanc

Sugar cane cured Ocean trout with Ruby grapefruit & Goat's fetta served in ceramic spoons

Salt & pepper squid with a petite salad & citrus aioli

Fresh natural oysters /or / Kilpatrick oysters

Lime & coconut tempura prawns set upon a petite salad with mango salsa

Garlic prawn skewers with a honey lime aioli

Pan seared Scallops in the half shell with creamed leek laced with Galliano sauce & topped with caviar

Fresh local reef fish crumbed in lemon pepper with a cherry tomato, toasted almond & Goat's fetta salad

Seared Tuna salad laced with a mango & coconut vinaigrette

**Desserts – More Options available on request**

Bomb Alaska: Liqueur sponge, & meringue encasing gourmet ice cream

Chocolate & Frangelico mousse with freshly made hazelnut wafers

White chocolate & Galliano mousse topped with Persian fairy floss

Baked banana in crispy filo pastry & pocketed with Cadbury chocolate & served with vanilla ice cream  
& berry coulis

Chocolate & macadamia nut brownie with gourmet vanilla ice cream & chocolate ganache

Mango, white chocolate & raspberry cheesecake

Crème Brulee: Oven baked custard with fresh rhubarb & a crisp sugar crust

Tiramisu laced with coffee & Kahlua

Sticky date pudding with caramel Rum butterscotch sauce & gourmet vanilla ice cream

Pear & almond tart served with gourmet vanilla ice cream

Apple & boysenberry crumble laced with white chocolate

Gelato in martini glasses with fanned tropical fruit

Cheese Platter – Selection of local and imported cheeses, dried fruit and nuts and crackers



## **Gourmet BBQ Buffet or Banquette Menu – From \$55 pp**

### **Salads/Vegetables – Choose 3 options (4<sup>th</sup> option – POA)**

Grilled vegetable, toasted almonds & Buffalo fetta salad

Cherry tomatoes, tangelo, mint, Macadamia nut & Goat's fetta

Mediterranean pasta salad with a sweet balsamic dressing

Linguini pasta with spinach, pine nuts, sun dried tomatoes, egg, fetta & prosciutto

Sautéed potatoes with seasonal greens, garlic & fresh herbs

Oven roasted candied root vegetables

### **Meat/Poultry – Choose 2 options (3<sup>rd</sup> option – POA)**

Tender eye fillet of beef with a silky Béarnaise sauce

Hoi Sin and honey beef kebabs

Mustard & herb crusted whole baked beef tenderloin

Citrus & herb marinated Lamb cutlets with a honey mint aioli

Chicken breast pocketed with bacon, toasted almonds & Goat's fetta drizzled with a plum sauce

### **Seafood – Choose 2 options (3<sup>rd</sup> option – POA)**

Grilled fresh local reef fish with a citrus Bure Blanc

Lime & garlic marinated prawn skewers with a mango salsa

Fresh Tasmanian natural oysters & Oysters Kilpatrick

Cooked local Tiger prawns on ice

Grilled Morton Bay Bugs

### **Dessert (optional) - \$10 pp – Choose 2 options (3<sup>rd</sup> option – POA)**

Chocolate & macadamia nut brownie with gourmet vanilla ice cream or fresh cream

Mango, white chocolate & raspberry cheesecake

Pear & almond tart served with gourmet vanilla ice cream or fresh cream

Apple & boysenberry crumble with vanilla ice cream or fresh cream

Crème Brulee laced with fresh rhubarb & topped with a crisp sugar crust

***Or***

Variety of Petite Fours (3 pieces per person) - **\$10 pp**



**Chriso**  
THE PERSONAL CHEF

[www.chriso.com.au](http://www.chriso.com.au) or call **0434 829 218**