

Deluxe Menu Selections

Frankston International Catering are happy to create menus to suit your taste and budget. Listed below is a selection of options available for you to choose.

please select 2 of each course to be served 50/50 alternate to all function guests.

Entrée

Char sui duck breast wrapped in a delicate crepe with cucumber & spring onion

Smoked salmon presented on baby potato salad served with capers & lemon

King prawns nestled on baby lettuce with avocado and lime salsa

Tasting plate with olive bread, cured meats, pickled vegetables, cheese and beetroot dip

Chicken, spinach, pancetta, pumpkin and macadamia nut roulade

Nut encrusted deep fried camembert cheese with plum sauce

Pan fried scallops and prawns in pernod cream sauce presented with steamed jasmine rice

Sweet potato and corn fritter with rocket salad, sour cream and chive dressing

Main Course

Healthy seafood selection of grilled barramundi, calamari, prawns, scallops & mussels displayed on garden salad with roasted potato

Atlantic salmon fillet with fresh lime, coriander & cracked pepper

Sirloin steak with your choice of mushroom, garlic or pepper sauce

Roasted lamb backstrap with a black cherry demi-glaze

Chicken breast layered with roasted pumpkin, capsicum, baby spinach & feta cheese, served with crispy pancetta & creamy semi dried tomato sauce

Roasted capsicum filled with rice, pinenuts, pumpkin and spinach with a rich tomato and basil sauce

Peppered Pork fillet on creamy mash potato with sweet and sour cabbage & rhubarb compote

Deluxe Menu

1 course – Main only - \$36.00pp

2 Course - Entrée & Main or Main & Dessert – \$44.00pp

3 course – Entrée, Main & Dessert - \$52.00pp

Variations or "add ons"

½ hour of chefs selection canapes on arrival + \$8 per person

Miniature chefs selection dessert buffet + \$10pp

Tea and Coffee included

Desserts

Individual lemon tart with passionfruit coulis & cream

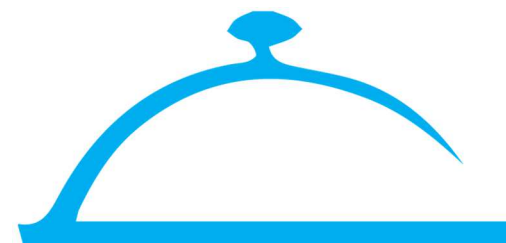
Warm chocolate & raspberry pudding with bitter chocolate sauce and vanilla ice-cream

Fresh berry selection presented with strawberry sorbet

Premium cheese selection with fresh seasonal & dried fruit, crackers and nuts

Blueberry and white chocolate individual cheesecake

Vanilla bean panna cotta with iced orange & passionfruit crush and coconut macadamia crumb



Frankston International Catering

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