



URBANENTERTAINING

A love of beautiful
food, atmosphere
& people...

Menu One

CANAPÉS ON ARRIVAL - 4 x per person

- Mini skewers of roasted mushrooms, stuffed olives, bocconcini, prosciutto and tomatoes drizzled with salsa verde
- Baby handmade gourmet pizzas topped with roasted pumpkin, basil pesto, caramelized onion and goats cheese

ENTRÉE - select one option below

- Potato, asparagus & smoked salmon stack drizzled with a lemon-dill sauce topped with Yarra Valley pearls
- Fresh pea, asparagus & mint risotto with shaved reggiano parmigano
- Fresh ravioli filled with ricotta with a sage and burnt butter sauce

MAIN - select one option below

- Lamb and semi-dried tomato parcels filled with fetta, basil and pine nuts
- Roasted duck breast with preserved cherries and celeriac puree

MAIN ACCOMPANIMENTS

- Crunchy roast potatoes with rosemary and garlic
- Rocket salad with shaved parmesan, spanish onion with a pear & walnut dressing
- Basket of crunchy dinner rolls with pots of butter

DESSERT - select one option below

- Double chocolate tart with orange infused mascarpone
- Individual summer berry puddings with a tangy berry coulis and double cream

Menu Two

CANAPÉS ON ARRIVAL - 4 x per person

- Rice paper rolls filled with smoked salmon, shaved cucumber, avocado, mango and coriander with a wasabi mayo
- Tom yum chicken balls

ENTRÉE

- Spicy Thai pumpkin and coconut soup

MAIN - shared dishes

- Roast Peking duck in a red curry sauce
- Beef fillet skewers with a spicy peanut sauce
- Barbequed king prawns with a curry-mango dipping sauce and fresh lime
- Wok tossed asian greens with sesame and garlic
- Steamed jasmine rice
- Hot roti bread

DESSERT - select one option below

- Lemon tart with double cream and fresh berries
- Individual layered double chocolate mousse with pistachio praline

Menu Three

CANAPÉS ON ARRIVAL - 4 x per person

- Mini tomato tarts with creamed goats cherve and fresh basil
- Chicken goujons with a fresh herb mayo

ENTRÉE

- Individual plates of Antipasto
 - fresh oysters
 - prawns
 - homemade risotto balls
 - frittata
 - grissini
 - imported olives
 - imported cheeses

MAIN - shared dishes

- Cajun spiced lamb cutlets
- Spanish style roasted chicken thigh pieces with chorizo, lemon zest, paprika, black pepper and fresh rosemary
- Cous cous with roasted vegetables, chickpeas and Moroccan spices
- Salad of braised beetroot, peas and green beans

DESSERT

- Tangy lime syrup cake served warm with orange blossom mascarpone

Menu Four

CANAPÉS ON ARRIVAL - 4 x per person

- Blinis topped with Yarra Valley salmon caviar, crème fraiche and fresh dill
- Peking duck crepes with hoisin sauce

ENTRÉE - select one option below

- Parsnip, pear & fennel soup drizzled with walnut oil
- Individual goats curd tarts with roasted vine ripened tomatoes and caramelised onion

MAIN

- Spiced slow cooked lamb shanks served with creamy mash potatoes
- Steamed green beans with garlic butter
- Spinach salad with snow peas, avocado, semi-dried tomatoes, crisp pancetta and shaved parmesan with a balsamic vinaigrette
- Warm crusty rolls with pots of butter

DESSERT - select one option below

- Individual hot fruit crumble with vanilla bean ice cream and double cream
- Traditional rich chocolate soufflé with vanilla bean ice cream

Alternate Main Course Options

- Char-grilled eye fillet with a rich red wine & balsamic glaze served with sweet potato and leek gratin
- Ocean trout fillet baked with chermoula with preserved lemon and buttered spinach
- Roasted lamb cutlets on a potato & rosemary gratin with wilted rocket and a red currant glaze
- Grilled chicken breast stuffed with caramelised onion, spinach, pine nuts and marscarpone served on parmesan & black truffle mash
- Char-grilled swordfish steaks served on a bed of potato and olive ragu

Accompaniments and Salads

- Shaved fennel salad with fresh peas, torn mint, shaved parmesan with a white balsamic dressing
- Goats cheese, watercress, baby beetroot and praline salad
- Panzanella salad-fresh buffalo mozzarella, basil, cherry tomatoes, kalamata olives & toasted sourdough with virgin olive oil
- Grilled zucchini salad with fresh Italian parsley, mint, spanish onion, Yarra Valley Persian fetta, sprinkled with toasted pistachios and a lemon-honey-mustard vinaigrette