

# Dinner & Buffet

Menu 2023/24



**paranaple**  
convention centre



# Dinner

Three Course Dinner - \$72.50pp

Two Course Dinner - \$62.50pp

Minimum numbers 40pax

Dietary surcharge \$5.00 per head for Vegan, Lactose Free, Gluten Free (Vegetarian no charge)

Allergies and lifestyle diets incur a \$7.00 per head fee

Canapes on Arrival - \$12.00pp (optional extra)

Chef's selection of canapes for 30min suitable with pre-dinner drinks

## Entree/Starters

*Select 2 Entrees served alternatively:*

Slow cooked pork belly, braised red cabbage, apple puree and crackling (GF) Thai style pumpkin soup with coconut cream and fried shallots (GF, V)

Smoked salmon & corn fritters with coriander capsicum salsa (V)

Roast pumpkin and fetta arancini with and roast garlic aioli (V)

Thai beef eye fillet with rice noodle salad

Butter milk chicken with corn fritter and salsa

House made potato gnocchi, with truffled mushroom cream

## Mains (All mains served with local season vegetables or salad)

*Select 2 Mains served alternatively:*

Seared ocean trout, pea puree, Pinot Gris sauce, smashed potato (GF)

Sous vide whole chicken and leek galantine, potato gratin and roast baby carrots (GF)

Slow cooked local lamb shoulder, thyme and garlic potatoes (GF)

Whole roast eye fillet sautéed mushrooms, spinach and truffled potato puree (GF)

Grilled chicken breast wrapped in prosciutto, sage, parmesan polenta and testarossa salsa

Piri Piri spiced chicken Maryland with garlic and lemon potatoes

Braised beef cheeks with herb crust and Paris mash

## Desserts

*Select 2 Desserts served alternatively:*

Vanilla panna cotta poached dried fruits and cinnamon (GF)

Sticky date pudding, butterscotch sauce and vanilla ice-cream

Anvers chocolate brownie, warm fondant sauce and Chantilly cream

Apple crumble with ice cream

Crème brûlée with Buttersnap

Lemon meringue with praline crumb Chantilly Cream

Includes freshly brewed coffee and tea

To discuss variations to the menu below please contact Elevated Catering on 0400 443 266 or [enquiries@elevatedcatering.com.au](mailto:enquiries@elevatedcatering.com.au)

# Buffet

\$64.50 per person Minimum Numbers 60pax

## Entree

Chef's share plate of antipasto, cheese and small goods

## Mains

*Select two roast meats with condiments:*

Pork with crisp crackle (GF)

Roast Chicken (GF)

Slow Roasted Lamb (GF)

Oven roasted garlic and mustard crusted beef with crisp Yorkshire puddings

*Select three hot dishes:*

Mild coconut butter chicken with turmeric Jasmine rice

Mini chicken parmigiana with tomato concasse, smoked ham and cheese

Rich and hearty Beef Stroganoff with buttered Fettuccini

Gourmet Cottage pie, chunky lamb and vegetables smothered in creamy Paris mash

Peter and Una Salmon portions lightly grilled and served with herbed lemon butter sauce (GF)

Stir fry vegetables with rice noodles (VV) (GF)

Chicken Singapore noodles (GF)

Roast vegetable lasagna with béchamel and Ashgrove cheese (V)

Mild chicken curry and rice

Beef vindaloo and rice

Served with:

Bread and seasonal vegetables

## Dessert

French vanilla cheesecake

Rich chocolate mousse

Meringue lemon curd

Seasonal fruit platter

Freshly brewed coffee and tea

## Extras

Soup - \$3.00pp (Per soup)

Creamy roast pumpkin (V)

Cream of mushroom (V)

Hearty potato and leek (V)

Thick and chunky farmhouse chicken and vegetable

Salads - \$3.00pp (Per salad)

Minty cous cous salad

Roast pumpkin, spinach and pine nut salad

Caesar salad

Farmhouse garden salad

Potato salad

Coleslaw

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