



Bay Fusion
food design catering and events

Plated Menu

STANDARD LUNCH AND DINNER MENU

Menu can be tailored on request to reflect seasonal and local product.

Minimum charge: 30 people

- 2 courses (Main & Dessert) \$40.00 per person / \$44 per person with plates, cutlery, S&P**
2 courses (Entrée & Main) \$41.00 per person / \$45 per person with plates, cutlery, S&P
3 courses (Entrée, Main & Dessert) \$48.00 per person / \$54 per person with plates, cutlery S&P

ENTRÉE

(Select two of the following)

- ◆ Chicken terrine stuffed with roast pumpkin, semidried tomatoes and soft creamy feta, served with wispy rocket and walnut salad. (GF)
- ◆ Spanish frittata with Potato, smoked ham and three cheeses served with cherry tomato and spinach with red pepper mayonnaise dressing. (GF)
- ◆ Fresh hand rolled variety of sushi with wasabi mayonnaise and a wakame matchstick salad. (GF, DF)
- ◆ Thai style cream of pumpkin soup with Turkish croutons and shaved parmesan. (V)
- ◆ Crispy chicken tenderloins with sweet chilli mayonnaise and green bean and fine salad.
- ◆ Creamy mushroom and spinach crêpes with rich veloute sauce and salad. (V)
- ◆ Fish and shrimp cocktail with Mary rose, shaved red onion, baby capers and micro salad. (GF)

MAIN

(Select two of the following)

- ◆ Crispy chicken supreme on soft polenta served with wilted bok-choy and mango cream sauce. (GF)
- ◆ Creamy authentic Italian risotto with thyme, buttered asparagus and smoked chicken. (GF)
- ◆ Reef fish and scallop pie on creamy mash with asparagus and rich butter wine sauce.
- ◆ Beef brisket gourmet Guinness pie with whipped mash broccolini and cream mushroom sauce.
- ◆ Cracked pork belly with chicken winglet on braised potatoes, bacon and cabbage stew.
- ◆ Beef cheek with crushed peas, golden mash, buttered broccolini and rich demi jus.
- ◆ Slow braised lamb ragout with potato tower, buttered broccolini, sweet potato crisp.

DESSERT

(Select two of the following)

- ◆ Short bread and strawberry stack with whipped vanilla cream stack
- ◆ Rich chocolate brownie with butter scotch and ice cream. (Available GF)
- ◆ White and dark Chocolate mousse terrine with sugared wontons.
- ◆ Hand crafted profiteroles stuffed with cream patisserie whipped cream and chocolate sauce
- ◆ Mango Pannacotta with walnut shortbread. (Available GF)
- ◆ Italian Cannoli with white chocolate mousse, crumbled pistachios, orange glaze.



V = vegetarian | VG = vegan | GF = gluten free

Menu valid to **31st December, 2017**. All prices are subject to revision without notice. Prices quoted are GST inclusive and are FOOD ONLY—no service or equipment is included
25% surcharge on public holiday