



Classique Catering

ALTERNATE DROP MENU



Main Only – \$35.00/person
Entrée & Main – \$55.00/person
Main & Dessert – \$50.00/person
3 Course – \$65.00/person

Please Choose two(2) options from each course that you would like served.

Additional choice will be charged at \$10.00/person.

All Menu Items can be changed to suit dietary requirements.

All accompaniments can be changed to suit individual preference.

After something not listed? Please ask & I will endeavour to fulfil your request.



Entree

Please select two (2) for alternate drop.

Lemongrass Chicken Skewers

asian salad, thai dressing

Roast Beetroot & Apple Salad

walnuts, feta & poppy seed dressing

Grilled King Prawns

mixed leaf, toasted coconut & mango
salsa

Peking Duck Breast

sweet & sour cabbage, toasted cashews
& sweet soy sauce

Pan Seared Beef Fillet

orange maple glaze, mint & pistachio
rice

Moroccan Spiced Chicken

basil pesto, Greek yoghurt & sweet
potato puree



Main

All meals are served with chat potatoes, baby carrots & steamed greens.

Please select two (2) for alternate drop.

Roast Vegetable Stack

eggplant, capsicum, zucchini , feta , roast vine tomatoes, basil pesto

Chicken Supreme

baked pancetta, grilled king prawn, Cafe Di Paris butter

Baked Salmon Fillet

lemon & lime crust, seared asparagus, chive & caper cream cheese mousse

Baked Lamb Roulade

spinach, prosciutto, fried leek, red wine jus

Macadamia Chicken

macadamia crust, beetroot puree , tarrogon & port cream sauce

Grilled Eye Fillet

mushroom ragout, roasted capsicum, rich beef jus

Stuffed Chicken Supreme

semi dried tomato, basil feta, capsicum jam, balsamic glaze

Grilled Eye Fillet

spiced beetroot puree, vine roasted tomatoes, rich beef jus

Baked Pork Fillet

roasted garlic ecshallots, calamelised apple, sage & port cream sauce



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Dessert

Please select two (2) for alternate drop.

Berry Mille Feuille

fresh berries, chantilly cream, crisp puff pastry, macadamia brittle

Salted Caramel Crepe

crepe, banana, rich caramel sauce, cream, salted popcorn

Choc Hazelnut Bavarois

choc hazelnut custard, chocolate dirt, frangelico sauce, dipping tuilles

Lemon Coconut Cheesecake

tangy coconut cheesecake, pineapple saffron compote, cream

Sticky Chocolate Brownie

rich chocolate ganache, cream, white chocolate shards