



Cocktail Food & Specialist Catering

BANQUETTE SHARING MENU SERVED FAMILY STYLE

Antipasto

Selection of artisan cured meats; cheeses and marinated vegetables, olives served with freshly baked breads

Main Course

Choose any three mains to share

Slow cooked Lamb Shoulder

with harrissa, and tahin yoghurt

Baked whole Salmon Fillet

with salsa Verde and panzanella salad

Roasted Pork Belly

with pumpkin and sage jus

Spice rubbed Spatchcock

with roasted bullhorn peppers and chimmi churri

Peppered Beef Brisket

with roasted Dutch carrots and red wine sauce

Pearl couscous risotto

with wild mushrooms, peas and Parmesan

Served with

Rocket and Parmesan salad and roasted garlic potatoes

Desserts

Choose 1 selection

Smashed Pavlova

with seasonal berries lemon curd and chantily cream

Apple Tarte Tatin

with vanilla ice cream

Classic Italian tiramisu

Ideal for a family gathering or special Occasion

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