



S O C I A L S
C A T E R I N G

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the PLATED MENU

\$55/PER PERSON

Choose
1 salad
1 starter
2 side
1 main
1 dessert

the PLATED MENU

STARTERS

TOMATO TARTAR

Fine beans | smoked paprika & creme fraiche

SEARED TUNA

Pickled cucumber | ginger & sesame dressing

GRAPE LEAVES

stuffed with rice & minced chuck beef | pomegranate molasses & cherry tomatoes confit

BAKED RICOTTA SOUFFLE

Charred asparagus | asparagus pesto

FRIED SHRIMP

SALADS

SMOKED CHICKEN CAESAR SALAD

tempura anchovies | grated parmesan | garlic & herby croutons

SMOKED CHICKEN

crisp beef pancetta | micro salad & mustard dressing

BABY ARUGULA SALAD

sun blessed cherry tomatoes | roasted pecans | red onions julienne | pomegranates & lemon vinaigrette.

GRILLED PEAR

roasted pecans | blackberry | micro herbs & honey lime vinaigrette

KALE SLAW SALAD

Dijon mustard mayo dressing & pickled red cabbage

Roasted beef roots

strawberries | roasted pecans | cinnamon glazed croutons | micro watercress & rocket leaf | dill dressing.

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SIDES

CREAMY MASHED POTATO

GARLIC AND HERBED POTATO WEDGES.

BUTTER & HERBED RICE PILAF.

SAUTEED MIXED VEGETABLES.

MUSHROOM & BABY POTATOES
COMPOUND BUTTER
CONFIT

STEAMED BUTTERED CREAM KERNELS
WITH MEXICAN TEX MEX

MAINS

BRISKET SMOKED BURN ENDS,
smoked asparagus | smoked baby carrots & cider jus.

BAKED FILLET OF COD,
truffled leeks | chorizo & basil cream sauce.

PORTOBELLA MUSHROOM
with wild mushrooms | sun-dried tomato & basil cream sauce.

BREAST OF CHICKEN
with white bechamel sauce, parsnip puree, & wild mushroom jus.

SEARED NEW YORK STEAK (6OZ)
grilled peas & compound butter jus.

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DESSERT

BAKLAWA CHEESECAKE
with pistachio mousse & orange rose syrup

MOLTEN COOKIE
butter cake with cherry confit

LEMON CURD
with fresh berries and mini

BRULEE MADE
with chocolate & raspberry & ginger snaps

DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK