

T.I Catering

T.I Hospitality



Boardroom / Dinner Party Sample Menu

Entrée

A selection of canapes on arrival, share plates or individually plated entrées

Local goats curd, smoky eggplant puree & grilled zucchini tart with salsa verde (V)

Orange glazed Hiromasa king fish, crisp prosciutto, shaved radish, aioli, citrus & baby rocket salad

Tasmanian smoked salmon, kipfer potato, pickled onion, shaved pear & herb salad

King prawn angel hair pasta, confit cherry tomato, pea puree, dill, chives & horseradish cream

Grilled quail fillets, caramelised fig, potato gnocchi & sage nut butter

Main

Pan-Fried Tasmanian salmon fillet, confit cherry tomato, celeriac remoulade & fried enoki mushroom

Rosemary roasted lamb loin with poached potato, smoky eggplant puree, lemon parsley salad

Pan-fried barramundi fillet with cauliflower puree, spring vegetable salad, lemon, tomato & salsa

Slow roasted beef fillet with caramelised onion, fondant potato, baby peas & red wine sauce.

Roasted, free range chicken breast with sweet potato pearl cous cous, pepita, goji berry & crisp kale

Ricotta & lemon filled tempura zucchini flowers, with baba ghanoush, tomato, cucumber & mint salsa

Other bespoke options available include ~ duck breast, venison, seafood, lamb rump, beef cheek and many more.

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Dessert

Sticky macadamia and maple syrup tart with double cream

Vanilla bean brulee tart with berry & mint salad

Lemon verbeena panna cotta with raspberries & crisp meringue

Mango pavlova roulade with passionfruit cream & blueberry compote (seasonal)

Praline, hazelnut parfait with blueberry compote & anglaise

Chocolate tasting plate

Australian Cheese & Fruit Plate

Two Courses with Bread & Handmade Chocolates \$66.00 or Three Courses \$75

Additional cost may be occurred for boardrooms with less than 10 guests.

How our menu is determined

We tailor the menu to suit your function. We look at what cuts of meat are at their prime (aged), and what seafood is around locally, at its best. We take this produce and put together a menu for today. This guarantees the freshest product for you. The menu is based on simple fresh flavours & is changing every day. The above menu example is an example of the style of food we offer.

We know most people have favourite items so where possible we will create any dish you may prefer. Lamb, beef, salmon, duck etc, anything is possible. Let us build a menu for you.

COVID-19 Practices – Safe food handling practises apply.

A Covid-19 safety assessment will be done for each event, to meet the regulations at the time of your event.