



A LA CARTE MENU

- Minimum numbers apply
- Enquire for Prices
- Option for Three-course or Two-course meals
- Available with alternate drop (choice of two dishes per course)
- Kitchen and wait staff supplied
- Crockery, glassware and linen supplied
- Vegetarian and special dietary meals available
- Beverage package available
- Outside catering (other venues- Marquee's)



www.garnishescatering.com.au

P 07 3852 6644

E chris@garnishescatering.com.au

18 Edmondstone Rd Bowen Hills QLD 4006



A LA CARTE MENU

Bread and Butter

A crusty Italian bread roll served with butter

ENTRÉE

Smoked Salmon Terrine with Dill Mustard

Served with crispy bread, salad greens and balsamic glaze

Warm Arabic Lamb, Roasted Baby Beets, Sweet Potato and Persian Fetta Salad **G**

Finished with spiced yoghurt and torn basil leaves

Thai Beef Salad **avail G**

Tender beef fillet tossed through Asian greens with a coriander, lime and mint dressing, sprinkled with toasted cashews and crunchy noodles



Traditional Bruschetta **V**

Roasted cherry tomatoes, basil, Spanish onion, marinated bocconcini on crispy sour-dough with balsamic glaze

Cauliflower and Coriander Spiced Soup **V, avail G**

A flavoursome winter soup to tantalize the taste buds, served with a herb infused toasted pita.

Caramelised Onion and Potato Tart **V**

Served with a Beetroot chutney smear, dressed rocket and Parmesan salad

Beetroot and Orange Soup **V, avail G**

A silky-smooth vibrant soup, perfectly balanced with a delightful dill cream garnish and crunchy croustades.

Pumpkin and Goat's Cheese Tartlet

Crumbly Shortcrust pastry filled with roasted honey pumpkin, goat's cheese, parmesan and leek, garnished with a balsamic herb salad

G = gluten free

V = vegetarian

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MAIN

Fragrant Spiced Coconut Salmon

Poached Salmon infused with exotic flavours served with Jasmine Rice & Asian Greens

Chicken Prosciutto Ballotine

In a red wine jus served with potato and pumpkin gratin, balsamic beetroot, maple carrots and pumpkin puree

Baked Barramundi with French Remoulade

Resting on crunchy kiplers with a fennel and beetroot salad and balsamic reduction

Crispy Pork Belly with Caramel Sauce

Served with pumpkin, Parmesan, macadamia risotto, roasted baby carrots and crispy prosciutto

Sweet Asian Duck Risotto

Succulent Peking style duck with coconut risotto, steamed greens and a sweet soy and ginger reduction

Macadamia Crusted Barramundi

With roasted kipfler potatoes, mango, lime and mint salsa finished with a light watercress salad

Baked Maple Glazed Salmon

Served with Duchess potatoes and steamed greens

Fillet of Beef

Filled with Pancetta & Pate resting on a green pea potato smash with fresh greens and mushroom dijon jus

Eye Fillet Mignon

Served on sweet potato battons and English spinach drizzled with a light hollandaise sauce

Salmon Potato Tarte Tatin

Baked Salmon resting on a potato and caramelised onion Tarte Tatin drizzled with a tangy lemon hollandaise sauce with crisp green beans

Rack of Lamb ^G

With beetroot compote, roast potatoes, pea puree, macadamias and minted yoghurt

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MAIN (continued)

Lemon Butter Barramundi

Served with a pea puree and Pommes Au Gratin

Pan Grilled Snapper with Creamy Macadamia Pesto

Resting on a tangy bean salad, served with a seasoned potato stack

Beef Cheeks

Slow-cooked in a red wine beef jus with winter herbs, served on a pea puree mash with buttered asparagus

Mediterranean Chicken

Tender chicken breast pocketed with sun-dried tomatoes, basil and cream cheese with a creamy potato mash and crisp greens

Salsa Verde Snapper

Succulent baked fish served on a warm potato, tomato and asparagus salad, finished with a tangy salsa and served with haloumi fries

Confit Cherry Duck

Resting on a potato and parsnip puree, buttered asparagus spears and beetroot arancini

Sweet and Sour Snapper

Pineapple, roasted corn & herb salsa with an almond croquette, tortilla crumb and a watercress salad

Almond, Eschallot, Mascarpone Chicken

Served with wilted spinach, potato fondant, fig gravy and duchesse carrots

Olive Tapenade Snapper

On a tomato, chickpea and borlotti bean stew with a toasted pita garnish

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DESSERT

Passionfruit Sour Cream Tart

Buttery shortbread pastry filled with passionfruit and sour cream and topped with a passionfruit curd

Raspberry, Almond and Coconut Tart **G**

Moist, golden ground almond tart filled with raspberry compote and topped with coconut macaroon

Speciality Sticky Date Pudding

Served warm with ice cream and butterscotch sauce

Choc Cherry Tart

Smooth chocolate creme in a buttery shortbread pastry finished with a sour cherry compote

Hazelnut Chocolate Tart

Chocolate shortbread pastry filled with a chocolate and hazelnut praline topped with dark chocolate ganache

Apple Cranberry Charlotte

Sponge, creme brulee and apple caramel layers with a cranberry marshmallow top

Chocolate Tasting Plate

Petite desserts of chocolate mousse tart, milk chocolate yuzu & sesame and baked white chocolate and coconut cheesecake made with Valrhona chocolate

Raspberry, Lychee and White Chocolate

Raspberry mousse filled with layers of raspberry & lychee compote, white chocolate crunch and white chocolate mousse on top a vanilla shortbread base

Coffee Stone

A flourless chocolate and soft caramel hazelnut cake wrapped in coffee mascarpone mousse with a crisp outer chocolate shell

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