



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

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 strips tossed through Asian greens with a coriander, lime and mint dressing

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

Blackened Salmon Tart

With mango salsa, watercress salad and salmon roe garnish

Beetroot and Orange Soup V, avail G

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



G = gluten free

V = vegetarian



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MAIN

Fragrant Spiced Coconut Salmon

Seared Salmon infused with exocitic flavours served with Jasmine Rice & Asian Greens

Chicken Ballotine

With pancetta, leek and mushroom in a red wine jus served with potato and pumpkin gratin

Baked Barramundi with French Remoulade

Resting on crunchy kiflers 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 infused rice, 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 water-cress salad

Baked Maple Glazed Salmon

Served with Duchess potatoes and steamed greens

Char Grilled Eye Fillet

Pocketed with Bacon and Pate Succulent beef resting on a pea puree potato mash with fresh greens and creamy mushroom sauce

Eye Fillet Mignon

Served on sweet potato chips, English spinach and a creamy hollandaise sauce

Salmon Potato Tarte Tatin

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

Duck a l' Orange G

With crispy potato rosti, Bok Choy and traditional orange sauce

Spring Lamb with Roasted Macadamias and Minted Yoghurt G

With beetroot compote, roast potatoes and pea puree

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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

Moroccan Lamb Shanks

French trimmed shanks, slow cooked in a sweet aromatic sauce on spiced pearl cous cous and Chickpea Pilaf with buttered winter greens

Salsa Verde Snapper

Succulent baked fish served with pommes Anna, finished with a tangy salsa verde and micro herb salad

Port Wine Chicken

Pocketed chicken with port wine macerated figs and creamy mascarpone, sweet potato puree, drizzled with roast chicken jus

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DESSERT



Chocolate Fondant

Indulgent and moist chocolate pudding with a flow of rich chocolate molten centre served with a berry coulis and crème anglaise.

Apple and Salty Caramel Tart

Caramel frangipane tart topped with salty caramelized apple, finished with a smear of double cream

Pear and Walnut Pudding **G**

Served warm with a crème anglaise and vanilla bean ice cream

Baked Berry Cheesecake

A creamy New-York Style Cheesecake served with a mixed berry compote and a dollop of Chantilly cream

Opera Cake

Layers of hazelnut biscuit joconde, coffee cream and ganache, topped with a macaron and musical score

White Chocolate and Baileys Charlotte

Silken white chocolate cream with a Baileys and coffee crème brûlée centre and light sponge

Strawberry White Chocolate Cheesecake **G**

White chocolate cheesecake with a fresh berry compote

Passionfruit Sour Cream Tart

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

Apple and Rhubarb Tart

Poached rhubarb, apple wedges and spices in butter shortbread pastry with hazelnut crumble and crème anglaise

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

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