

GATHER
& EAT
CATERING

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Share Plates

SIT DOWN FEAST

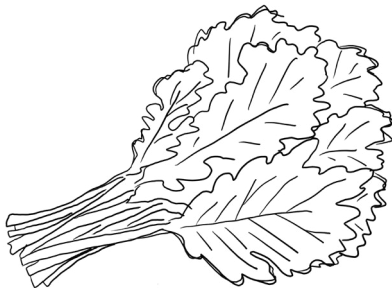


Starters

Antipasti platter – grilled vegetables, rocket pesto, prosciutto, honey roast ham, bocconcini, sun dried tomatoes and crostini
Bruschetta – classic tomato, basil & olive tapenade, balsamic glaze
Burrata with charred peach, heirloom tomatoes and toasted fennel dressing
Beetroot cured salmon with melba toasts, lemon dill ricotta
Grilled miso butter oysters
Spiced lamb cutlets with saffron yoghurt
Porcini crusted beef carpaccio with rocket and parmesan

Mains

Rare roast eye fillet with horseradish cream
Kari kari chicken with spiced yogurt
Fennel and mustard pork fillet
Moroccan spiced slow roast lamb shoulder
Winter citrus salmon with herbed butter and fennel
Barramundi with olive, tomato and caper salsa
Roasted eggplant, harissa lentil and mint yoghurt
Roast beetroot, goat's cheese and thyme tart



Salads / Sides

Charred broccoli, kale and toasted almonds
Radicchio, fennel, rocket and orange salad
Grilled zucchini, pea, rocket and mint salad topped with feta
Sumac roasted pumpkin, spiced seeds, pomegranate
Mesclun, avocado, toasted pepitas and lemon dressing
Israeli couscous, currants, fresh herbs topped with slivered almonds
Roasted chat potatoes with salsa verde

Desserts

Eton mess board – meringues, cream, fresh berries and fruit coulis
Chocolate and fruit board – decadent chocolate treats and fresh seasonal fruits
Cheese platter – three cheese platter with cracker, nuts, fruit paste and honeycomb
Petit fours platter

**Eat Well
Love Life**



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