

M E R Y A N M C R O B E R T
THE *h*UNTED GOURMET
EVENT AND PRIVATE CATERING
148 KELLY STREET SCONE NSW 2337 TEL: 0407 781 871

Many thanks for your interest in using The Hunted Gourmet for your catering needs. Following are examples of some menu=s. Please note that these change frequently and are subject to seasonal variation and specific needs.

These menus are a guide only and can be custom made to suit your tastes, budget and format objectives of your function or wedding.

As well as set menu options there are some lists for you to choose your own menu and I will provide you with a cost.

Please do not hesitate to call if you have any questions or queries.

Yours sincerely

Meryan McRobert
MOB: 0407 781 871

Web: www.thehuntedgourmet.com.au

SIT DOWN MENUS

MENU

\$50.00 pax + GST

HAND ROUNDS

- Chicken Pieces with Plum dipping sauce
- Mini pies with traditional tomato sauce
- Salt and Pepper Squid with garlic Aioli

MAINS

choose 1 or 2

- Tenderloin of Beef served on Kumara Puree with Seasonal Greens and Red Wine Jus
or
- Atlantic Salmon Fillets served on Potato and Wasabi Mash with seasonal
Greens and Lemon Caper Butter
or
- Chicken breast Supreme served on creamy polenta with seasonal Greens and Jus

- Bread rolls

COFFEE TABLE

- Tea and plunger coffee
- Selection of chocolates

MENU

\$65.00 pax + GST

HAND ROUNDS

- Finger Sandwich - Poached Chicken, currants, almonds, rocket bound in a creamy mayonnaise
- Prawn twists with mango mayonnaise
- Steamed pumpkin and ginger wonton with spicy plum dipping sauce
- Mini king Island beef pies with traditional tomato sauce

MAIN

- Roasted Tenderloin of beef served on kumara mash with seasonal greens, caramelised onion and Jus
Or
- Chicken breast supreme served on creamy potato mash with seasonal greens, chicken jus and salsa verde
- Bread roll

DESSERT/COFFEE STATION

- Chocolate brownie squares
- Lemon curd merangues

MENU

\$85.00 pax + GST

HAND ROUNDS

Or choose a sit down entrée from list

- Corn and coriander pikelet with avocado salsa
- Fresh oysters with ginger, lime, soy dressing
- Deep fried coconut prawns with mango mayonnaise
- Goats cheese and caramelised fennel tartlet
- Chicken dumpling with spicy plum dipping sauce
- Steamed Peking duck and apple wonton

MAIN

Choose 1 or 2

- Rack of lamb served on roasted potato with broccolini, mint salsa verde and red currant jus
- Or
- Crisp skin Barramundi fillet served on mashed pumpkin, asparagus and roasted beetroot, zucchini salsa and lemon butter
- Or
- Tenderloin of Beef served on creamy polenta with Seasonal Greens, Red Wine Jus and Caramelised Onion

- Bread roll

DESSERT-served to tables on platters

Or choose a sit down dessert from list

- Mini lemon curd tarts
- Shot glasses of coconut panna cotta topped with fresh mango
- Shot glasses with chocolate mousse
- Strawberries dipped in chocolate
- Caramel banoffee tartlets

CHOOSE YOUR OWN SIT DOWN MENU

ENTREES

Choose 1 or 2

- Selection of Antipasto
- Herb Panna Cotta served with Prosciutto, semi dried Tomatoes, Rocket and Caramelized Balsamic Vinagrette
- Smoked Trout served on Kumara Rounds with a Light Salad and Caviar Cream
- Peking duck Breast Salad
- Chicken Liver Parfait served with Caramelized Onion Jam and Croutons
- Grilled Red Capsicum and Goats Cheese Tart with a Rocket Salad
- Asparagus and Rocket Salad with Parmesan Shaves
- Thai Chicken Salad with Witlof, Snow Peas, Mango and Sprouts
- Salad with Roasted Beetroot, Walnuts, Feta and Rocket Aioli
- Smoked Trout Mousse with Cucumber Salad

MAINS

Choose 1 or 2

- Tenderloin of Beef served on Creamy Polenta with Seasonal Greens, Red Wine Jus and Caramelised Onion
- Atlantic Salmon Fillets served on Potato and Wasabi Mash with Coriander Herb Salad and Parsley Oil
- Crispy Skinned Barramundi fillet served on Spiced Mashed Pumpkin, Asparagus, roasted Beetroot, Zucchini Salsa and Lemon Butter
- Chicken Breast Supreme with a Chilli, Ginger and Mustard Seed Dressing, served on Roasted Potatoes and Wilted Spinach
- Confit of Duck with Parsnip Puree, sautéed Red Cabbage, Seasonal Greens, Crispy Prosciutto, Hazelnuts and Duck Jus
- Lamb Rump served on a bed of Du Puy Lentils, Mashed Roasted Pumpkin, seasonal Greens and Lamb Jus
- Rack of Lamb served on roasted Potatoes with Brocollini, Mint Salsa Verde and Red Currant Jus

DESSERT

Choose 1 or 2

- Chocolate and Hazelnut Torte with Soft Cream and Strawberry Sauce
- Panna Cotta with Berries and Persian Fairy Floss
- Orange and Almond Torte with Blueberry Compote and Creme Fraiche
- Chocolate Whiskey and Raisin Cake served with Soft Cream and Raisin Syrup
- White Chocolate Mousse with Berries and Raspberry Sauce
- Mango Jelly with Tropical Fruit Salad and Lychee Sorbet

WANDERING MENUS

WANDERING MENU

\$50.00 pax + GST

- Prawn Twisters with Mango mayonnaise
- Spiced Pumpkin and Fetta Tartlets
- Little Corn and Coriander Fritters with Avocado Mach, Crème Fraiche and Chilli Jam
- Chicken Pieces with Plum dipping Sauce
- Barramundi and sesame spring rolls with soy and lime dipping sauce
- Little Triangle Sandwiches with Ham, Rocket and Mustard Mayonnaise
- Mini Pies with traditional tomato sauce

WANDERING DESSERT

- Bite size sticky date cake topped with butterscotch cream
- Lemon curd tartlets with raspberry
- Mini Banoffee Pies

WANDERING MENU

\$65.00 pax + GST

- Tartlet with Avocado and Coriander
- Melon and Prosciutto sticks
- Fresh Oysters with Lime, Soy, Ginger and Coriander Dressing
- Prawn, Chorizo, Cherry Tomato Bruschetta with Smokey Paprika Mayonnaise
- Chicken, Almond, Currant, Rocket and Mayonnaise Ribbon Sandwiches
- Salt and Pepper Squid with Garlic Aioli
- Mini Beef Hamburgers with Baby Spinach, Chutney and Dijon Mustard
- Steamed Pork dumplings with Plum dipping Sauce

WANDERING DESSERT

- Coffee Mousse
- Mini Gelato cones
- Mini Meringues with Coffee Cream
- Lemon curd tartlets

CHOOSE YOUR OWN MENU

WANDERING MAIN

Vegetarian

- Little Corn and Coriander fritters with Avocado Mash, Crème Fraiche and Chilli Jam
- Arancini with Roasted Garlic Mayonnaise
- Zucchini, Mint and Haloumi Fritters with Dukkah and Tahini Aioli
- Vegetarian Spring Rolls with Ginger and Chilli dipping Sauce
- Samosas with Mango Chutney
- Beetroot Soup Shooters with Horseradish Cream and Chives
- Thai Kumara and Coconut Soup served in Espresso Cups
- Vegetarian Rice Paper Rolls with Ponsu dipping Sauce
- Baby Pea and Fetta Rice Cakes

Steamed Dumplings

- Spinach and Tofu with Spicy Plum
- Peking Duck and Apple
- Pumpkin and Fetta with Soy sauce
- Pork and Bok Choy with Ponsu dipping sauce
- Chicken, Lemongrass and Chilli with Spicy Plum
- Chinese Pork Buns

Finger Sandwiches

- Smoked Salmon, Cream Cheese, Capers, Dill, Spanish Onion and Cucumber
- Chicken, Almond, Currant, Rocket and Creamy Mayonnaise
- Egg mayonnaise, Chives and Cress
- Shaved Leg Ham with Rocket and Grainy Mustard Mayonnaise
- Herbed Ricotta, Grilled Red Capsicum, Eggplant, Zucchini and Pesto

Seafood

- Chilli-dressed Smoked Salmon bruschetta with Thai Cucumber Salsa
- Prawn, Chorizo, Cherry Tomato bruschetta with Smokey Paprika Mayonnaise
- Deep Fried Coconut Prawns with Mango Mayonnaise
- Salt and Pepper Squid or Prawns with Lemon Aioli
- Pea and Smoked Trout Vol-au-vents with Salmon Roe
- King Prawns with Seafood Sauce
- Fresh Oysters with Lime, Soy, Ginger and Coriander Dressing

Mini Tartlets

- Tartlet with Persian Fetta, Semi-dried tomato and Pesto
- Smoked Trout with Avocado and Crème fraich
- Spiced Pumpkin, Persian Fetta and Pine nuts
- Avocado and Coriander
- Ragout of Mushroom

Mini Quiche

- Caramelised onion and Fetta

- Vegetarian-selection of roasted vegetables
- Bacon, onion and tasty cheese

Cocktail pies-served with chutney or traditional tomato sauce

- Moroccan Lamb
- King Island Beef
- Chicken and Leek
- Sausage rolls

Stick food

- Chicken Kebabs with Satay Sauce
- Melon and prosciutto
- Mini Hamburgers with baby Spinach, Relish and Dijon Mustard
- Prosciutto Grissini Sticks with Garlic Aioli

Fork food-served in pales-rice bowls-bamboo

- Thai Green Risotto with Soy Baked Atlantic Salmon served in Rice Bowls
- Fish and Chips
- Thai Beef Salad
- Chilli and Lime Dressed Smoked Salmon and Cucumber
- Mushroom Risotto with Shaves of Parmesan
- Classic Prawn and Chicken Cocktail

Other

- Chicken and Rocket/Pork and Fennel/Lamb and Mint/Beef Chipolatas with Tamarind Chutney
- Lamb Cutlets with Chutney
- Peking Duck Crepe with Shallot, Cucumber and Hoi Sin

WANDERING DESSERTS or DESSERT BAR

- Coffee and Tea
- Triple Chocolate Brownies
- Mini Gelato Cones
- Banoffee Tartlets
- Lemon Curd Tartlets
- Macarons
- Mini Meringues with Coffee Cream
- Cup Cakes

Shot Glasses filled with

- Chocolate Mousse
- Coffee Mousse
- White Chocolate Mousse
- Tira Misu
- Coconut Panna Cotta with Tropical Fruit Salad
- Berry Trifle
- Citrus Jelly and Raspberry Sorbet
- Espresso Cups with Crème Brulee
- Pots of Berries

- Cheese Platters with Nuts, Apricots, Lavosh

LOLLIE/CANDY BAR

Selection of candy, fruit and sweets filled vases