



ENTRÉES

- 🍷 Pan seared Black Tiger Prawns on a Vegetable Noodle and Shitake Mushroom Broth
- 🍷 Lemongrass Skewered Quail basted with Sweet Soy and Lime leaf Wok fried Sautee of Asian Greens
- 🍷 Oven baked Risotto of Peking Duck garnished with a salad of Rocket Lettuce drizzled with a Soy Vinaigrette
- 🍷 Tuna Carpaccio Stack layered with crispy won ton sheets, Wild Rocket lettuce and an Avocado Salsa
- 🍷 Prawn and Crabmeat Pasta parcels with ricotta and herbs served with an Asian infusion
- 🍷 Thinly sliced smoked Salmon, shaved Fennel and Apple Salad drizzled with a lime and Dill Dressing
- 🍷 Salad of Oven Roasted Heirloom Carrots, Basil pesto infused grape tomatoes and Avocado with crunchy Ciabatta and Red Orange Vinaigrette
- 🍷 Tian of Smoked Salmon and Avocado Salsa layered with Baby Greens, painted with Apple Balsamic
- 🍷 Truffle sautéed Scallops and Snow Pea Sprouts on a Citrus Risotto
- 🍷 Watercress, Eggplant and Yoghurt salad garnished with warm smoked Salmon Fillets
- 🍷 Spicy Thai Beef Salad garnished with a selection of Mescullun Lettuce, Bean-shoots and fresh Ginger.
- 🍷 Risotto of Arborio rice with thinly sliced smoked Salmon, prawns and snow pea sprouts drizzled with a lime dressing
- 🍷 Char grilled baby Chicken Breast on a truffle infused polenta and beetroot tapenade
- 🍷 Tender baked oven roasted Pork Belly with herbs and a Spanish sherry vinegar infusion set on stewed pickled white cabbage

MAINS

- 🍷 Grilled fillet of Ocean Trout on a bed herb infused Cous-Cous and Vegetable Julienne with a Pernod-Saffron Sauce
- 🍷 Eye Fillet of Beef on herb sautéed buckwheat noodles pesto roasted eggplant and char-grilled zucchini drizzled with a Cabernet reduction
- 🍷 Oven roasted Lamb Rump served on a crispy Wild Mushroom Risotto, wilted spinach leaves and straw cut vegetables, Red wine Jus
- 🍷 Veal Zürich style, thinly sliced tender strips of baby veal pan-seared with Swiss brown mushrooms, Dry white wine and veal jus served with a traditional Potato-Roesti and a baby salad
- 🍷 Herb crusted Veal Cutlet on a fluffy garlic Mashed Potato, pan fried salad of double Smoked Bacon and shredded Brussels Sprouts, Port Reduction
- 🍷 Roasted Barramundi fillet on braised root vegetable set in a celeriac reduction, drizzled with Black olive oil
- 🍷 Coriander and Sesame encrusted fillet of Harpuka on a bed of Roasted Kipfler Potatoes and Vegetable Spaghetti with a tangy Sweet Chili Sauce
- 🍷 Eye Fillet of Beef on Sautéed Spinach and pesto infused potato mash, drizzled with a Thai Butter Sauce
- 🍷 Selection of seared Salmon, Blue Eye, Prawns and Scallops set around angel hair pasta, baby vegetables and Lemon-herb froth
- 🍷 Herb crusted Veal Cutlet on a fluffy garlic mashed Potato, pan fried salad of double smoked bacon and shredded Brussels sprout, port reduction
- 🍷 Moroccan flavored Lamb fillets on a preserved lemon cous-cous with Tajine roasted Heirloom carrots, baby beetroot and herbed yoghurt
- 🍷 Provincial style Pan Roasted Chicken Breast on a bed of Olives, Almonds, Shallots and Wild Herbs glazed with White wine
- 🍷 Pancetta roasted Breast of Chicken on a Ragout of Wild Mushrooms, baked Basil Polenta, Caramelized Tomato salad and its own Jus.
- 🍷 Crisp skin fillet of Salmon on dill wild rice, baby broccoli, drizzled with a port-wine jus.
- 🍷 Herb crusted Rack of Lamb on a fluffy garlic mashed Potato, Baby vegetables and Rosemary Jus.

DESSERT

- 🍏 Baked Crème brûlée and a Vanilla sauce Anglaise, garnished with an Almond Tuille and Toffee Shards
- 🍏 Tangy Lemon Tart served with fillets of Stewed Tangelo and Ruby Red Navel Oranges, whipped double Cream
- 🍏 New York style Baked Cheese Cake served with drunken Strawberries in Cointreau
- 🍏 Tiramisu of mascarpone with Coffee liquor drenched Savoardi biscuit fingers on a Chocolate Anglaise
- 🍏 Raspberry infused Valrhona Chocolate mousse served with a vanilla infused berry compote
- 🍏 Semi-freddo of Vanilla bean and Praline Gelato layered with crisp Puff Pastry fingers and a warm Caramel Sauce
- 🍏 Soft Baked Chocolate crème brûlée and a Vanilla sauce Anglaise, garnished with Almond Tuille and crisp flamed toffee
- 🍏 Cinnamon Chocolate pudding drizzled with baked pine nuts served with Vanilla anglaise
- 🍏 Mini raspberry and white chocolate cheese cake served with Vanilla Macaron and Raspberry Coulis
- 🍏 Vanilla Waffles served with caramelized bananas, melted dark chocolate and double cream
- 🍏 Affogatto, strong iced coffee served with vanilla ice-cream, Frangellico liquor and lightly beaten cream

GOURMET PLATTERS

- 🍷 Platter of Mini Quiches minimum 10 serves 2 pieces per person
- 🍷 Platter of Mini Gourmet Pies minimum 10 serves 2 pies per person
- 🍷 Platter of Filo Triangles with spinach and feta 10 serves 2 pieces per person
- 🍷 Platter of Petit Sausage Rolls minimum 10 serves 2 pieces per person

GOURMET SANDWICHES

- 🍷 Focaccia, Panini, Ciabatta, Turkish, Bagel, Croissant, Multigrain Roll (GF available)
- 🍷 Champagne ham, Swiss cheese, tomato, seeded mustard, alfalfa, lettuce
- 🍷 Harrisa chicken breast, semi dried tomato, alfalfa, lettuce
- 🍷 Turkey, double cream brie, grated carrot, alfalfa, lettuce, cranberry
- 🍷 Roast beef with grilled vegetables
- 🍷 Smoked salmon, Spanish onion, capers, alfalfa, lettuce, JC special dressing
- 🍷 Champagne ham, Swiss cheese, tomato, seeded mustard, alfalfa, snow pea shoots, carrot, lettuce
- 🍷 Harrisa chicken breast, semi dried tomato, alfalfa, snow pea shoots, carrot, lettuce
- 🍷 Turkey, double cream brie, grated carrot, alfalfa, snow pea shoots, carrot, lettuce, cranberry
- 🍷 Roast beef with grilled vegetables
- 🍷 Smoked salmon, Spanish onion, capers, alfalfa, snow pea shoots, carrot, lettuce, JC special dressing

BREAKFAST / MORNING TEA / AFTERNOON TEA (MINIMUM 10 SERVES PER ITEM)

- 🍷 English Muffin with bacon and egg
- 🍷 Texas Sweet Muffin
- 🍷 Sweet Mini Muffins
- 🍷 Texas Savory Muffin - vegetarian, spinach-feta (V)
- 🍷 Frittata - zucchini-bacon, spinach-ham, vegetable (V)
- 🍷 Scones (buttermilk or fruit) with jam and cream 1.5 per person
- 🍷 Pikelets with jam and cream
- 🍷 Friandes (GF)
- 🍷 Danish Pastries 2 per person
- 🍷 Seasonal Fruit Platter (GF,LF)
- 🍷 Gourmet Biscuit 2 per person (Gf, LacF available)
- 🍷 Cakes and Slices - freshly baked and cut into bite size pieces (GF available)

PLANNING & CONFIRMATIONS

- ❖ Functions can be held from a minimum of 10 Guests. For large catering orders we require confirmation of numbers no less than 5 days before any function date.
- ❖ Prices:
 - 2 course set menus \$58.00 per person
 - 3 course set menus \$75.00 per person
 - 4 course set menus \$85.00 per person
 - 5 course set menus \$95.00 per person
 - 6 course set menus \$105.00 per person
- ❖ The set menu must be decided upon in advance of the chosen date and only two Entrée choices, two Main choices and two Dessert choices can be chosen as the set menu for all guests on the night.
- ❖ Special meal request such as vegetarian or gluten free can be accommodated on request. Staff hourly rate charges do apply as an additional cost as follows when On-Site.
- ❖ Waitress/Chef Charges for On-Site functions only:
 - Normal Rates (Monday-Saturday)
 - Wait-staff \$40.00 per hour minimum 3 hours
 - Chef \$60.00 per hour to attend/cook at your venue
- ❖ Sunday Rates/Public Holiday Rates –
 - Wait-staff \$60.00 per hour minimum 3 hours
 - Chef \$80.00 per hour to attend/cook at your venue
- ❖ For degustation menus (more than 3 courses) you can choose additional items from the entrée and main selection and the portion sizes will be adapted accordingly. This is particularly good if you wish to have tastings of a larger selection of items from the menu.
- ❖ The Chef agrees to leave the kitchen On-Site at the conclusion of the night in the same state that it was found.
- ❖ If you should have any questions regarding our selection or special dietary requirements we will be happy to accommodate as best we can.

CONTACT

The Chef can be contacted directly to answer any queries you might have:

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