

THE *edge* CATERING

Boardroom / Dinner Menu

Minimum 20 people

Two Course Lunch consisting of
One Main and One Dessert
\$75.00 pp

Two Course Lunch consisting of
Choice of Two Mains and Two
Desserts
Meals Served Alternately 50/50
\$85.00 pp

Inclusions:

- Service Chef
- Cutlery and Crockery
- Linen Look Napkins
- Freshly Baked Bread Rolls and PC Butter

Extras

- Service Staff
- Tablecloth Hire \$20.00 each
- Set Up and Pack Down Fee
- Delivery Fee

Main Options

- Duck Confit with Orange and Cardamom Reduction **GF/DF**
- Beef Filet Mignon with Golden Shallots and Pickled Walnut Salsa Verde **GF/DF**
- Pork Belly, Apple Compote, Chilli Caramel Sauce and Chilli Crumb **GF/DF**
- Chicken Breast with Parmesan Risotto, Garlic Mushroom and Port Jus **GF**
- Pine Nut and Garlic Crusted Lamb Rump, Tomato Sugo and Tarragon Jus **DF**

Dessert Options

- Coconut Panna Cotta, Mango Gel and Chocolate Soil **GF/DF**
- Honey Pots de Cream, Caramelized Maple Apple Compote and Almond Crumb **GF**
- Tiramisu Layer Cake, Coffee Gel, Espresso Syrup, Cocoa Crumb and Cream
- Deconstructed Lemon Meringue Pie and Candied lemon
- Chilled Chocolate Fondant, Coffee Cream and Salted Caramel Ganache

Additional Beverage Options

Crockery Tea and Coffee Station \$5.00pp (1 session)

Orange Juice and Mineral Water \$4.50pp

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

Basic Dietary requirements such as Gluten Free, Dairy Free, Vegetarian and Vegan can be catered for. Any other dietary requirements will incur an additional fee.

