

# NEW YEARS EVE

# MENU

## CANAPÉS

Chef's selection of canapés

## ACCOMPANIMENTS

[PER TABLE]

Artisan sourdough loaf & butter / Signature hot black olives

## APPETISER

[PER PERSON]

A selection of prime quality salumi premium meats, locally grown farm fresh Mediterranean marinated vegetables, finest Italian formaggio and Australian cheeses, handcrafted grissini \*P

## CHEVAPI SHARING PLATTER

[PER TABLE]

Traditional Chevapi smoky flavour sausages \*P

## TASTE OF THE SEA

## DELUXE SEAFOOD PLATTER

[PER TABLE]

Hot seafood combination of salt & pepper calamari and garlic prawns

## ENTREE

[ALTERNATE SERVE]

### TUSCAN CHICKEN FUSILLI PASTA

marinated chicken, peas, napolitana, cream sauce

### GNOCCHI PESTO

pillow of pasta, pesto cream sauce \*N

## MAIN

[ALTERNATE SERVE]

### PARMESAN CRUSTED CHICKEN BREAST

capsicum, ricotta, smashed thyme pumpkin, broccolini, red pepper coulis

### GRILLED PORK CUTLET

creamed potato, green beans, honey baked apple, cider jus \*P, GF

## DESSERT

[ALTERNATE SERVE]

### STICKY DATE PUDDING

Steamed date sponge, encrusted toasted walnuts, toffee sauce, white quenelle \*S, N

### CLASSIC FRENCH VANILLA CREME BRÛLÉE

Madagascan vanilla bean brûlée, almond biscotti \*N

Served with barista made Vittoria macchiato coffee and French handcrafted teas

GF - Gluten Free LF - Lactose Free N - Contains Nuts VN - Vegan V - Vegetarian



**DOLTONE HOUSE** VENUE COLLECTION + CATERING