



## Function and Event Menu 2018

### Catering, event management & Melbourne's most amazing venues

It's your event: enjoy it with your guests.

It's ours to co-ordinate.

Trust our expert catering team and event management experts with the smooth running of your event, leaving you free to be the perfect host.

Special events must be, as the name suggests, special.

Whatever the occasion, leave a lasting impression on your guests with one of ACC Catering's superb function packages, all delivered with our exemplary service and professionalism.

At ACC we provide a large range of tantalising menus and incredible venues to suit all budgets and tastes. We also have all your entertainment and styling needs covered. Our advice and expertise will ensure you create the perfect event.

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## Cocktail Packages

Our set menu canapé packages provide fantastic value for your event. All items on our menus are hand crafted and prepared on site from quality, locally sourced, seasonal ingredients. Complementing our marvelous menu items ACC Catering provides experienced Chefs and event staff and all service requirements which are included in the menu price.

Our culinary specialists understand how important it is to provide a balanced menu with a range of items to suit all tastes and dietary requirements. Should you wish to develop your menu from scratch, our function manager is available to assist.

### Set Menu 1

**\$40.00 per person**

#### 3 hour service

##### Cool

Vegetarian rice paper rolls, pickled vegetables and plum sauce **V, GF**

Smoked salmon florets on blini pillows with dill crème

House baked mini focaccia, premium chicken mix and baby leaf

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**

Smoked duck bruschetta, remoulade, roasted hazelnuts

Rare roast beef on sourdough baguette with rocket pesto and onion jam

##### Warm

Moroccan chicken skewers with mint yoghurt **GF**

Battered flake bites with roasted garlic and lemon aioli

Roasted vegetable pizza with Napoli sauce and mozzarella **V**

Mushroom and parmesan Arancini balls with pesto dip **V**

Crumbed calamari strips with lemon aioli

Gourmet beef sausage rolls with tomato relish

##### Sweets

Selection of handmade miniature cakes and tarts

**Menu 2** – Select 12 items Finger Food

**\$45.00 per person**

**Menu 3** – Select 10 items Finger Food & 2 Bowl Food

**\$50.00 per person**

**Menu 4** – Select 8 items Finger Food & 4 Dude Food

**\$53.00 per person**

**NB all menus are equivalent to more than 16 pieces per person**

Petit Four Desserts can be selected as one of your Finger Food/ Canapé items allowing 2 pieces per person.

Menu structure can be varied to suit your specific requirements.



## **Finger Food**

### **Cool**

Vegetarian or chicken rice paper rolls, pickled vegetables and plum sauce **GF**  
Wild mushroom, feta and baby basil bruschetta on house baked spelt bread **V**  
House baked mini ciabatta, roasted vegetables, spinach and hummus **V**  
Smoked salmon florets on blini pillows with dill crème  
House baked mini focaccia, premium chicken mix and baby leaf  
Rare roast beef florets on potato rosti with horseradish crème and balsamic onion **GF**  
Chef's selection of dips with house baked ciabatta bread **V**  
Sweet potato and goat's cheese frittata with capsicum relish **V, GF**  
Smoked duck bruschetta, remoulade, roasted hazelnuts  
Rare roast beef on sourdough baguette with rocket pesto and onion jam

### **Warm**

Moroccan chicken skewers with mint yoghurt **GF**  
Battered flake bites with roasted garlic and lemon aioli  
Roasted vegetable pizza with Napoli sauce and mozzarella **V**  
Spanish beef meatballs with smokey paprika aioli **GF**  
Selection of mini pies with relish  
Roasted red pepper, spinach and feta quiche with capsicum relish **V**  
Mushroom and parmesan Arancini balls with pesto dip **V**  
Crumbed calamari strips with lemon aioli  
Gourmet beef sausage rolls with tomato relish  
Duck spring rolls with hoisin sauce  
Panko crumbed chicken tenderloin with basil aioli  
Mini burger, ground beef, pickles, cheddar cheese and relish

### **Dude Food**

Carnitas Pork and corn tortilla, 24 hour slow cooked pork, fresh fennel and coriander  
Porterhouse steak, ciabatta roll, pickled beetroot, horseradish crème and rocket  
Mediterranean lamb skewers with spicy harissa yoghurt **GF**  
Brioche slider, ground beef chuck, vintage cheddar, pickles and ketchup  
Five spice pork skewers with fresh tomato and chilli Adjika dip **GF**  
Braised pulled pork roll, candied peanuts, fresh coriander, ginger and hoisin  
Queensland jumbo king prawn skewers with Nam Jim dipping sauce **GF**  
Southern fried chicken with ranch sauce  
Pork chipolata, buttermilk roll, sauerkraut, cheddar cheese and mustard



### **Bowls, Boats and Boxes**

Braised lamb shank on mashed potato with greens and jus **GF**

Baked barramundi on rice pilaf with chermoula **GF**

Wild mushroom and spinach risotto with Grana Padano **V, GF**

Beef Rendang curry on aromatic jasmine rice **GF**

Battered flake with hand cut chips and tartare sauce

Moroccan chicken Tajine on jewelled cous cous with fresh mint **GF**

Special fried rice with prawns and bacon **GF**

Cold soba noodle salad with grilled chicken and rice wine dressing

### **Dessert**

**A Selection of petit fours served as a roving dessert - 2 pieces per person**

Lemon curd tart with burnt meringue

Salted caramel tart with caramel ganache

Flourless orange and poppy seed cake **GF**

Chocolate ganache tart

Petite red velvet cake

Chocolate and caramel mousse dome

Flourless lemon cake with citrus glaze **GF**

Death by chocolate **GF**

**Includes all petit fours items listed**

### **Dietary Codes**

**V** – Vegetarian, **GF** – Gluten free

**Price includes all required kitchen and floor staff, equipment, napkins and GST**

**Please note that ACC Catering are able to tailor a menu to suit your specific needs, please do not hesitate to contact one of our consultants to assist further.**