



## 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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## Seated Dining

Our seated dining experience offers you the flexibility to develop your menu to suit your event, from a formal gala dinner or awards night to a more relaxed wedding or social event.

Simply select the courses that will create the flow and feel you would like to experience and ACC Catering will look after the rest. Our seated dining menu offers exquisite restaurant quality meals, produced by our chefs from locally sourced produce and cooked fresh onsite. Prices include, staff, crockery, cutlery, linen napkins and GST.

Please do not hesitate to contact one of our catering consultants to assist with developing a menu to suit your occasion.

## SAMPLE MENU 1

### Canapés

**Pre dinner canapés \$15.00 per person (4 pieces per person)**

Select 4 items

**Extended canapés as a substitute for entree**

**Canapés: 60 - 90 minutes \$28.00 per person (8 pieces per person)**

Select 8 items

### 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 roasted beef florets on potato rosti, horseradish crème and balsamic onion **GF**

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

### **Entrée - Choice of two alternating**

Thai Pumpkin Soup with lemon grass, ginger, coriander and toasted coconut **V, GF**  
Buttermilk poached chicken with baby coz, pickled radish and citrus fruits **GF**  
Heirloom tomato tart with marinated feta, spinach and balsamic reduction **V**  
Potato gnocchi with duck confit, mushrooms, sage and Parmesan  
Crumbed calamari on Greek salad with feta and lemon aioli  
Chickpea falafels on quinoa and pomegranate tabouli with tahini dressing **V, GF**

**\$18.00 per person**

### **Main Course - Choice of two alternating plus vegetarian option if required**

Pan seared chicken breast with prosciutto, basil and feta stuffing, sweet potato, broccolini and white wine sauce **GF**  
Roasted Porterhouse steak with seeded mustard mash, green beans, field mushroom and red wine jus **GF**  
Barramundi fillet on beetroot risotto with wilted spinach, asparagus and citrus beurre blanc **GF**  
Crumbed pork cutlet with new potatoes, roasted apples, wilted silver beet and Dijon cream sauce  
Braised lamb shank wrapped in puff pastry with creamy mashed potato, vegetable medley and red wine jus  
Spinach and ricotta ravioli with Napoli sauce, béchamel and parmesan **V**

**\$35.00 per person**



## Desserts

### Table service - Choice of two alternating

Warm chocolate brownie with double cream and caramel sauce

Baked lemon tart with chocolate soil and berry salad

Individual Pavlova with Chantilly cream, raspberry coulis and seasonal fruit **GF**

Coconut panna cotta with coconut crumble and poached pear

Two tone chocolate mousse with chocolate flakes and honeycomb **GF**

**\$19.00 per person**

Or

### Dessert

#### A Selection of petit fours served to tables or as a roving dessert - 3 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**

**\$14.00 per person - includes all petit fours items listed**

### Coffee – Buffet service

Freshly percolated Sensory Lab coffee and Madame Flavour herbal infusions

**\$5.00 per person**

### Dietary Codes

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

Prices in conjunction with ACC Catering Beverage or Bar Service package

Minimum number 60 guests

All dietary requirements catered for

Dietary requirements menu variations may incur a surcharge

**Price includes all required kitchen and floor staff, crockery, cutlery, linen napkins and GST**



## SAMPLE MENU 2

### Canapés

**Pre dinner canapés \$15.00 per person (4 pieces per person)**

Select 4 items

**Extended canapés as a substitute for entree**

**Canapés: 60 - 90 minutes \$34.00 per person (8 pieces per person)**

Select 4 items from Finger Food and 2 from Dude Food menus

### 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 roasted beef florets on potato rosti, 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

## **Entrée**

### **Choice of two alternating plus vegetarian option if required**

Kingfish ceviche with brunoise tomato, red onion, lime and lemon balm salad **GF**  
Duck leg confit on French green lentils with juniper and sage **GF**  
Pork belly sous vide parsnip skordalia, cider jus and parsnip chips **GF**  
Wild mushroom risotto with baby spinach, Grana Padano and truffle oil **V, GF**  
Citrus cured salmon on Olivier salad with caviar and capers **GF**  
Celeriac veloute with chive crème and crispy pancetta **GF**

**\$28.00 per person**

## **Main Course**

### **Choice of two alternating plus vegetarian option if required**

Char grilled beef eye fillet with Dauphinoise potato, green beans, balsamic shallots and bordelaise jus **GF**  
Chicken roulade with wild mushroom filling on soft polenta, broccolini, confit tomato and champagne reduction **GF**  
Crispy skin ocean trout on char grilled sweet potato, zucchini ribbons and salsa verde **GF**  
Grilled Polenta stack with marinated vegetables, rocket salad, toasted pine nuts and Napoli sauce **V, GF**  
Lamb rump sous vide on white beans cassoulet with smoked eggplant, confit garlic, butter beans and merlot jus **GF**  
Scampi tortellini in lobster bisque with shimeji mushrooms and chives

**\$45.00 per person**



## **Desserts**

Passion fruit crème brulee with watermelon and mint **GF**  
Caramel and chocolate textures with fresh berries and baby herbs  
Peach tarte tatin with heavy cream and vanilla syrup  
Lemon meringue roulade with lemon curd, Chantilly cream and strawberries **GF**  
Espresso tiramisu with mascarpone, Kahlua liqueur and coffee beans  
Cardamom panna cotta with rose water syrup and pistachio fairy floss **GF**

**\$20.00 per person**

Or

## **Dessert**

**A Selection of petit fours served to tables or as a roving dessert - 3 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**

**\$14.00 per person - includes all petit fours items listed**

## **Coffee - Table Service**

Freshly percolated Sensory Lab coffee and Madame Flavour herbal infusions

**\$6.50 per person**

## **Dietary Codes**

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

Prices in conjunction with ACC Catering Beverage or Bar Service package

Minimum number 60 guests

All dietary requirements catered for

Dietary requirements menu variations may incur a surcharge

**Price includes all required kitchen and floor staff, crockery, cutlery, linen napkins and GST**



## Casual Dining – Shared Platters to Tables

### Canapés

**Pre dinner canapés \$15.00 per person (4 pieces per person)**

Select 4 items

**Extended canapés as a substitute for entree**

**Canapés: 60 - 90 minutes \$34.00 per person (8 pieces per person)**

Select 4 items from Finger Food and 2 from Dude Food menus

### 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 roasted beef florets on potato rosti, 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

Frenched lamb cutlets with mint and garlic yoghurt **GF**

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

## **Entree**

### **Antipasto Platter**

Smoked BBQ chicken, chorizo, smoked ham, Hungarian salami, prosciutto, marinated vegetables, cheddar cheese, grissini sticks and olives

**\$18.00 per person**

**OR**

### **Seafood platter**

Smoked salmon, grilled and marinated calamari, fresh oysters with red wine vinaigrette, marinated mussels, cooked Australian prawns with cocktail sauce, fresh lemon and lime cheeks

**\$28.00 per person**

## **Main Course – Select 3 plus vegetarian option if required**

Prosciutto wrapped fillet mignon with bordelaise **GF**

Chicken roulade with wild mushroom filling and white wine sauce **GF**

Crispy skin ocean trout with salsa verde **GF**

Whole lamb shoulder sous vide on a roasted garlic mash with a merlot jus **GF**

Crispy skin pork belly on a white bean cassoulet **GF**

Lobster ravioli with a saffron cream sauce

Grilled Polenta stack with marinated vegetables and Napoli sauce **V**



### **Cold Sides**

Kale with quinoa, mint, grape tomato and pomegranate **V, GF**

Rocket with figs, roast pear, blue cheese and almonds **V, GF**

Fattoush salad with cherry tomato, cucumber, radish and pita chips **V**

House baked ciabatta with olive oil and balsamic

### **Warm Sides**

Steamed green beans with capers, olive oil and pink salt **V, GF**

Roasted chat potatoes with butter, garlic and sage **V, GF**

Baked cauliflower with parmesan roux and truffle oil **V**

**\$58.00 per person includes all options above**

### **Dessert**

**A Selection of petit fours served to tables or as a roving dessert - 3 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**

**\$14.00 per person - includes all petit fours items listed**

### **Coffee - Table Service**

Freshly percolated Sensory Lab coffee and Madame Flavour herbal infusions

**\$6.50 per person**

### **Dietary Codes**

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

Prices in conjunction with ACC Catering Beverage or Bar Service package

Minimum number 60 guests

All dietary requirements catered for

Dietary requirements menu variations may incur a surcharge

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