



## Seated Dining Menus 2020

### Catering, Event Management & Melbourne's Most Amazing Venues

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

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

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.

ACC Catering provides a large range of tantalising menus and 30 incredible venues. We also have all your event needs covered, including; beverage packages, entertainment, hire equipment, security, styling and any other requirements.

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.

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 restaurant quality meals, produced by our chefs from locally sourced produce and cooked fresh onsite. Prices include, crockery, cutlery, linen napkins and GST.

### Menu 1

#### Canapés

**Pre dinner Finger Food**                    **\$15.00 per person (5 pieces per person)** Select 4 items

**Extended Finger Food as a substitute for entrée**

**Finger Food: 60 - 90 minutes**    **\$30.00 per person (8 pieces per person)** Select 4 items  
Finger Food and 2 items Dude Food or 8 items Finger Food

#### Cool

Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Smoked salmon on blini pillows, dill crème **GFO**

Mini slider roll, premium chicken mix, micro herb salad **GFO**

Pastrami on potato rosti with horseradish crème, balsamic onion **GF**

Mustard poached chicken pastry cups

Sweet potato, caramelized red onion, goat's cheese frittata, red capsicum relish **V, GF**

Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts **GFO**

Cured beef on sourdough baguette with rocket pesto, onion jam **GFO**

#### Warm

Moroccan chicken skewers, mint yoghurt **GF**

Battered flake bites with sriracha dipping sauce

Selection of mini pies, tomato jam **V ¼**

Mushroom and parmesan arancini balls, pesto dip **V, GF**

Steamed Asian shitake mushroom dumplings, dumpling vinegar **VG, GF**

Salt and pepper calamari strips, garlic lemon aioli **GF**

Gourmet beef sausage rolls, green tomato relish

Vietnamese vegetarian spring rolls, pineapple sweet chilli sauce **V**

Panko crumbed chicken tenderloin, basil aioli

Scallop and prawn dumplings, mild chilli soy **GF**

Prawn spring rolls, sweet chilli sauce

Pulled pork pancake with cucumber, coriander, spring onion

Mini lamb kofta, harissa yoghurt **GF**

#### Dude Food

Beef Bulgogi bao, coriander, cucumber **VG option**

Master stock pulled pork roll, candied peanuts, fresh coriander, ginger **GFO**

Vegan Slider, chickpea falafels, rocket, caramelized onions, capsicum relish **VG**

Queensland jumbo king prawn, nam jim dipping sauce **GF**

Southern fried chicken, ranch sauce **GF**

Beef slider, ground beef, pickles, cheddar cheese, tomato relish **GFO**

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

Smoked salmon on apple and potato rosti, watercress salad, salsa rosso **GF**

Buttermilk poached chicken, baby coz, pickled radish, citrus fruits **GF**

Heirloom tomato tart, marinated feta, spinach, balsamic reduction **V**

Crumbed calamari, grape tomato salad, feta, lemon aioli **GF**

Potato gnocchi, duck confit, mushrooms, sage, parmesan

Thai beef salad on an Asian noodle slaw

Duck leg confit, French green lentils, juniper, sage **GF**

Pork belly sous vide, parsnip skordalia, cider jus, parsnip chips **GF**

Citrus cured salmon, Olivier salad, caviar, baby capers **GF**

**\$20.00 per person**

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

Roasted Porterhouse steak, seeded mustard mash, seasonal greens, field mushroom red wine jus **GF**

Pan seared chicken breast, prosciutto, basil and feta stuffing, potato rosti, broccolini, white wine sauce **GF**

Cone Bay barramundi fillet, truffled kipfler potato crush, broccolini, pea puree, citrus beurre blanc **GF**

Confit pork belly, crackling, braised red cabbage, greens, cider jus **GF**

Braised lamb shank, creamy mash, vegetable medley, lamb pan jus **GF**

Spinach and ricotta ravioli, Napoli sauce, béchamel, parmesan **V**

Char grilled beef eye fillet, dauphinoise potato, green beans, balsamic shallots, bordelaise jus **GF \***

Crispy skin Atlantic salmon, char grilled sweet potato, zucchini ribbons, salsa verde **GF \***

Grilled Polenta stack, marinated vegetables, rocket salad, toasted pine nuts, Napoli sauce **V, GF**

Lamb rump sous vide, white beans cassoulet, smoked eggplant, confit garlic, butter beans, merlot jus **GF \***

Scampi tortellini, lobster bisque, shimeji mushrooms, chives **\***

**\$35.00 per person \* Additional \$7.50 per person**

### **Dessert**

#### **Table service - Choice of two alternating**

Individual pavlova, chantilly cream, raspberry coulis, seasonal fruit **GF**

Warm chocolate brownie, double cream, chocolate fudge sauce

Coconut panna cotta, coconut crumble, poached pear

Butterscotch and Irish cream mousse, ivory sauce **GF**

Baked lemon tart, chocolate soil, berry salad

Passion fruit crème brulee, watermelon, mint **GF**

Peach tarte tatin, heavy cream, vanilla syrup

Dark chocolate and caramel fondant, fresh berries, summer mint

**\$20.00 per person**

**or**

#### **Shared platters to tables or roving - 3 pieces per person**

Lemon curd tart, burnt meringue

Salted caramel tart, caramel ganache

Flourless orange and poppy seed cake **GF**

Chocolate ganache tart

Petite red velvet cake

Chocolate and caramel mousse dome

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Flourless lemon cake, citrus glaze **GF**

Death by chocolate **GF**

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

### **Coffee**

Freshly percolated Sensory Lab coffee and Twining's herbal infusions

**\$4.00 per person – Buffet service**

**\$6.00 per person – Table Service**

## **Menu 2 - Casual Dining – Shared Platters to Tables**

### **Finger Food**

**Pre dinner Finger Food \$15.00 per person (5 pieces per person)** Select 4 items

**Extended Finger Food as a substitute for entrée**

**Finger Food: 60 - 90 minutes \$30.00 per person (8 pieces per person)** Select 4 items

Finger Food and 2 items Dude Food or 8 items Finger Food

### **Finger Food**

#### **Cool**

Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Smoked salmon on blini pillows with dill crème **GFO**

Mini slider roll, premium chicken mix and micro herb salad **GFO**

Pastrami on potato rosti with horseradish crème, balsamic onion **GF**

Mustard poached chicken pastry cups

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

Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts **GFO**

Cured beef on sourdough baguette with rocket pesto, onion jam **GFO**

#### **Warm**

Moroccan chicken skewers, mint yoghurt **GF**

Battered flake bites, sriracha dipping sauce

Selection of mini pies, tomato jam **V ¼**

Mushroom and parmesan arancini balls, pesto dip **V,**

Steamed Asian shitake mushroom dumplings, dumpling vinegar **VG, GF**

Salt and pepper calamari strips, garlic lemon aioli **GF**

Gourmet beef sausage rolls, green tomato relish

Vietnamese vegetarian spring rolls, pineapple sweet chilli sauce **V**

Panko crumbed chicken tenderloin, basil aioli

Scallop and prawn dumplings, mild chilli soy **GF**

Prawn spring rolls, sweet chilli sauce

Pulled pork pancake, cucumber, coriander, spring onion

Mini lamb kofta, harissa yoghurt **GF**

### **Dude Food**

Beef Bulgogi bao, coriander, cucumber **VG option**

Master stock pulled pork roll, candied peanuts, fresh coriander, ginger **GFO**

Vegan slider, chickpea falafels, rocket, caramelised onions, capsicum relish **VG**

Queensland jumbo king prawn, nam jim dipping sauce **GF**

Southern fried chicken, ranch sauce **GFO**

Beef slider, ground beef, pickles, cheddar cheese, tomato relish **GFO**

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## **Entrée – Shared platters to tables**

### **Antipasto Platter**

Chorizo, smoked ham, Hungarian salami, prosciutto, marinated vegetables, grissini sticks, olives

**\$18.00 per person**

### **Seafood platter**

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

**\$28.00 per person**

## **Main Course**

**Select 3 main course items, 4 sides, plus vegetarian option if required**

Prosciutto wrapped fillet mignon, bordelaise sauce **GF**

Chicken roulade, wild mushroom filling, white wine sauce **GF**

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

Whole lamb shoulder sous vide, roasted garlic mash, merlot jus **GF**

Crispy skin pork belly, white bean cassoulet **GF**

Lobster and prawn ravioli, saffron cream sauce

Grilled polenta stack, marinated vegetables, Napoli sauce **V**

### **Cold Sides**

Super food salad, kale, ancient grains, pomegranate, mint **VG, GF**

Rocket, roast pear, blue cheese, toasted almonds **V, GF**

Baby leaf with cherry tomato, cucumber, red onion, fresh herbs **V, GF**

### **Warm Sides**

Steamed green beans, olive oil, Himalayan salt **V, GF**

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

Baked cauliflower cheese, truffled pangrattato **V**

**Includes** House baked dinner rolls with butter pats

**\$55.00 per person**

## **Dessert**

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

Lemon curd tart, burnt meringue

Salted caramel tart, caramel ganache

Flourless orange and poppy seed cake **GF**

Chocolate ganache tart

Petite red velvet cake

Chocolate and caramel mousse dome

Flourless lemon cake, 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 Twining's herbal infusions

**\$4.00 per person – Buffet service**

**\$6.00 per person – Table Service**

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**Dietary Codes**

**V** – Vegetarian, **GF** – Gluten free, **GFO** – Gluten Free option, **VG** - Vegan

Minimum number 60 guests

Price in conjunction with ACC beverage package

**Price includes, crockery, cutlery, linen napkins, equipment and GST**

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

**Whilst ACC Catering makes every effort, we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.**

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