YOUR FUNCTION AT THE PENINSULA SCHOOL PAVILION

Silver package

**ENTRÉE (choose 1)**
Cream of potato and leek
Creamy country style vegetable
Cream of butternut pumpkin
Roasted tomato and basil soup with crispy prosciutto, garnished with a dollop of sour cream and chives
Sweet potato and coriander soup served with toasted garlic croutons
Creamy chicken and vegetable soup with chopped parsley.

**MAINFARE (choose 1)**
Grilled breast of chicken served on a bed of sweet potato and spinach cress mash with a creamy pesto and pine nut sauce
Slightly rare baked porterhouse of beef served on a bed of roasted potato chats with a rich red wine jus
Loin of pork filled with apple and prune chutney and served on scallop potato with a roasted pork jus
Oven baked breast of turkey with traditional stuffing, pan gravy and roasted chat potato
All served with julienne of vegetables.

**DESSERT (choose 1)**
Profiteroles with warm chocolate sauce
Sticky date pudding with warm caramel sauce, double cream and ice-cream
Warm chocolate mud cake served with hot chocolate sauce, double cream and ice-cream
Lemon tart served with orange segments, passionfruit pulp and double cream and raspberry coulis
Warm apple strudel with apricot coulis double cream and ice-cream
Tea and coffee from the buffet.
**Gold package**

**ENTRÉE** *(choose 1)*

Pumpkin gnocchi with blue cheese sauce and grated parmesan

Locks of smoked salmon served on a leek and corn pancake atop snow pea tendrils and drizzled with palm sugar dressing

Sliced Peking duck served on a salad of Asian greens with shredded snow peas, bean shoots and capsicum with a teriyaki dressing

Oven baked Atlantic salmon served on salad greens with a lemon beurre blanc

Canadian scallops wrapped in smoked salmon and drizzled with palm sugar dressing and lemon beurre blanc

King prawn cutlets marinated in garlic and chives, wrapped in noodle pastry and served with sweet chilli sauce.

**MAINFARE** *(choose 1)*

Loin of lamb marinated in and grape juice and served on roasted vegetables with a roasted lamb jus

Slightly rare baked fillet of beef served on crispy baked chat potato with a riche red wine and beef tea

Roast breast of duckling served on a bed of roasted chat potatoes and sautéed bok choy with and orange scented jus

Lamb cutlets with a macadamia nut crust served on a sweet potato and spinach mash with a rich Tokay sauce

Grilled breast of chicken filled with a sundried tomato and crushed olive risotto and served on a sweet potato and spinach mash with a creamy pesto and pine nut sauce

Grilled deep sea Blue Eye served on a bed of roasted chat potatoes with sea salt and a lemon buerre blanc

Baby rack of lamb with a herb and pistachio nut crust served on a creamy potato mash with a rosemary scented jus

All served with bowls of vegetable stir fry to the table.

**DESSERT** *(choose 1)*

Orange and almond cake served with candy peel and bitter-sweet syrup, double cream and ice-cream

Buttermilk crepes served with marinated strawberries, sabayon sauce and lashings of double cream

Couer à la crème : a selection of soft cream cheeses, double cream and Cointreau in the shape of a heart served with fresh berries & raspberry coulis

Chocolate and macadamia nut pudding with warm chocolate sauce and lashings of double cream

Tea and coffee from the buffet.
Superior package

ENTRÉE (choose 1)

Grilled Atlantic salmon with a pistachio nut crust served on a bed of julienne of vegetables with a lemon and lime beurre blanc and a dollop of sauce verde

Goats cheese filled angolotti with parmesan encrusted prawn, pine nuts raisins and burnt butter

Trio of seafood: Marinated king prawn in noodle pastry with sweet chilli sauce: Canadian scallop wrapped in smoked salmon and drizzled with palm sugar dressing: Atlantic salmon with pistachio crust and sauce verde

Roulade of spinach and pine nuts filled with smoked salmon and avocado, served with garden greens and a zesty lime and chive mayonnaise

Roasted seasonal vegetables layered between buckwheat crepes and served with a tomato and basil coulis.

MAINFARE (choose 1)

Slightly rare baked fillet of beef wrapped in crispy prosciutto and served on a potato rosti with a semi sundried tomato jus

Chicken roulade filled with sundried tomato, fresh basil leaves, pistachio nuts and feta, wrapped in prosciutto resting on a sweet potato and spinach mash with a roasted chicken jus

Grilled rib eye served on a cream parsnip and chickpea mash with a roasted beef jus

Tender loin of lamb filled with fresh and dried fruit and nuts, served on a roasted tomato relish with a rosemary scented jus

All served with seasonal vegetables to suit your selection.

DESSERT (choose 1)

Champagne jelly with fresh berries, toffee shards and redcurrant reduction

Hazelnut roulade filed with fresh strawberries and Grand Marnier cream and served with berry coulis

Medjule date crème brulée with double cream and cardamon wafer

Coconut infused ice-cream between layers of crushed honeycomb and meringue and served with raspberry coulis

Tea and coffee from the buffet.
YOUR PERSONAL MENU PACKAGE
Still not sure, or maybe you have ideas of your own? Please feel free to make an appointment with us to discuss your exact requirements. We can design a menu to suit your needs and budget. Call Hospitality Coordinator Bizzy Butterworth on 9788 7742 or email bbutterworth@tps.vic.edu.au.

**Formal cocktail party**

**HOT AND COLD SAVOURY SELECTION**

**COLD**
- Assorted baby ribbon sandwiches
- Chicken, avocado and bacon roulade with hot mango chutney
- Assorted Danish savouries on dark rye (some V)
- Californian rolls with soya dipping sauce (some V)
- Peking duck and Chinese vegetable pancakes.

**HOT**
- Mixed Chinese vegetables in noodle pastry with plum sauce (V)
- Spinach and goats cheese tartlets (V)
- Baby quiche lorraine tartlets
- Crumbed goujon of chicken breast with honey and sesame sauce
- Crumbed timbales of shrimp and seafood with hollandaise
- Thai style chicken sate skewers
- Deep fried Camembert with vodka marmalade (V)
- Deep fried calimari with tartare
- Prawn toast sprinkled with sesame and served with plum sauce
- Peking duck and Asian green spring rolls with chilli plum sauce.

**FOOD SERVICE**
- 1.5 hours Choose 6 savouries
- 2 hours Choose 8 savouries
- 2.5 hours Choose 10 savouries
- 3 hours + Choose 12 savouries.

**COCKTAIL PARTIES**
- A selection of seven hot savouries (chefs choice) served over approx. 2 hours.