



Gourmet Catering 2016

Sit Down

Package includes a chef, catering assistants and wait staff for a 5-hour duration, cutlery, crockery for the table settings and all kitchen equipment. Linen by request.

Two Courses \$77.50 per person	Three Courses \$93.50 per person
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Entrée

Your choice of two served alternatively

- Sake cured ocean trout, wasabi salad, yuzu
- Five spice pork belly, sauce soubise, baby kale
- Ceviche hiramasa kingfish, lime, black sesame, wakame salad
- Millas free range duck breast, pomegranate, citrus, snow pea tendrils
- Smoked wagyu carpaccio, pecorino, shaved apple, fennel and radicchio salad
- Tasmanian smoked salmon, pumpernickel rocks, sour cream, shiso leaves
- Chicken and ham hock terrine, sauce gribiche, black olive toast
- Moroccan stuffed zucchini, tomato fondue (V)

Main

Your choice of two served alternatively

- Corn-fed chicken, parsnip croquette, charred baby gem, herbed butter
- Berkshire pork loin, celeriac puree, crispy Texan onion rings
- Kangaroo fillet, duck fat potatoes, braised chard, riberry confit
- 4-hour lamb shoulder, skordalia, eggplant fritter
- Local snapper, lemon myrtle, sea parsley, charred witlof
- Tasmanian salmon fillet, Sebago mash, asparagus, sauce vierge
- Poached blue eye, Port Arlington mussels, saffron potatoes, thai broth
- Tomato and thyme braised beef cheek, cauliflower puree, sweet potato crisps
- Polenta and goats cheese stack, roasted winter vegetables, wilted greens, tomato sugo (V)

Dessert

Your choice of two served alternatively

- Lime cheesecake, limoncello, green tea crumble
- Hazelnut cake, vanilla and lemongrass cream
- Autumn apple and almond bake, caramel sauce, cardamom clotted cream
- Chocolate cream mille-feuille, candied chestnuts, burnt orange
- Chocolate and Irish coffee tart, cacao tuile
- Pavlova, wattleseed cream, summer fruits (GF)



Knockout Events Australia Pty Ltd
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ABN 56 127 838 779



Shared Feast

Package includes a chef, catering assistants and wait staff for a 5-hour duration, cutlery, crockery for the table settings and all kitchen equipment. Linen by request.

\$94.50 per person

Entrée

Grazing platters of - round the world - international antipasto platters
Marinated mushrooms, fetta, pickled squid, prosciutto, slow roasted tomatoes, grilled asparagus, bocconcini, smoked salmon, crostini, gypsy ham, steamed local mussels, grilled eggplant, pumpkin, potato and spinach frittata, toasted Turkish bread with marinated olives, dips and dolmades

Main

Grazing platters of -
Moroccan spiced rockling fillets marinated in garlic and saffron with green olives, preserved lemon and coriander couscous (GF),

Argentinean marinated and grilled chicken (GF),

Your choice of one roast carve:

Beef rolled in grain mustard, garlic, oregano, Shiraz reduction (GF),

Leg of Gippsland lamb, leek and pistachio stuffing, balsamic and mint glaze

Free range five spice pork loin, apricots, crackling, XO sauce (GF)

Sides

Honey and thyme roasted root vegetables (V) (GF)

Caramelised butternut pumpkin and rosemary (V) (GF)

Rosemary roasted chats (V) (GF)

Artisan breads with olive oil and balsamic, cracked sea salt

Salads

Crisp leaves with semi-dried tomatoes, avocado, balsamic (V) (GF)

Roast spiced pumpkin, quinoa, kale and dukkha dressing (V) (GF)

Dessert

Grazing platters of -

Pear, raspberry, almond crumbles

Chocolate mousse with biscuit paddle

Lemon brûlée tart, candied lemon

Wattle seed, white chocolate and raspberry pavlovas (GF)



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Buffet

Package includes a chef, catering assistants and wait staff for a 5-hour duration, cutlery, crockery for the table settings and all kitchen equipment. Linen by request.

\$86.50 per person

Canapés

- Peking duck pancakes with hoi sin, coriander and shoots
- Herbed pikelets with smoked salmon, crème fraiche, gremolata
- Wild mushroom and tarragon tartlet, goats cheese mousse (V)
- Baked mini jacket potatoes with crispy bacon, cheese, sour cream and chives (GF)

Tapas

- Grilled and marinated vegetables with frittata and olives (V)
- Australian smoked salmon, sour cream, Spanish onions, capers, lemon, rocket (GF)
- Jamon serrano, gherkins, relish and sourdough
- Arancini, garlic aioli

Salads

- Classic nicoise with grilled salmon, potato, tomato, black olive, green beans, boiled egg, dill and caper dressing (GF)(DF)
- Fattoush - crispy sumac pita with tomato, onion and cucumber (V)

Hot

- Market fresh fish fillets with sautéed greens, tomato and capsicum coulis (GF)
- Dorina's chimichurri marinated and grilled chicken (GF)
- Plus, your choice of roast, from the following options, carved for your guests:**
 - Beef rolled in grain mustard, garlic, oregano, Shiraz reduction (GF),
 - Leg of Gippsland lamb, leek and pistachio stuffing, balsamic and mint glaze
 - Free range five spice pork loin, apricots, crackling, XO sauce (GF)

Sides

- Broccolini, roast butternut pumpkin (GF)
- Baby potatoes roasted, maldon sea salt, native thyme (GF)
- Artisan breads

Sweets

- Baby raspberry and coconut cakes
- Turkish yoghurt and pistachio cakes



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List 1: Finger Food

(Minimum of 30 guests)

Includes a chef and wait staff for up to 4-hour duration, all service ware and kitchen equipment.

10 pieces per person @ \$46.00

12 pieces per person @ \$50.00

14 pieces per person @ \$53.00

Cold

Italian tart, smoked pepper, goats' cheese, olive (V)
Bruschetta of heirloom tomato, basil and goats' cheese (V)
Vietnamese rice paper rolls, Asian vegetables (GF)
Paperbark smoked lamb fillet, pickled beetroot caviar, toasted ciabatta
Nori hand rolls of salmon and cucumber, prawn and avocado (GF)
Pan-fried king prawn with hoi sin, chilli, crushed peanut sauce (GF)
House made dips, toasted Turkish bread, marinated olives and goats' cheese (V)
Smoked chicken, mango and chive tartlets
Herbed pikelets with smoked salmon, crème fraiche, gremolata

Hot

Petite smoked trout fish cakes, rouille
Garden pea and parmesan arancini, saffron aioli (V) (GF)
Shredded vegetable spring rolls, sweet chilli sauce (V)
Chickpea pakoras with spinach, red onion and potato (V)
Lamb koftas with preserved lemon yoghurt (GF)
Pulled roast chicken rolls, slaw, jalapeno dressing
Pork and chipotle empanada, smoky tomato sauce
Mini Cornish pastie, minted pea compote
Mini lamb sliders, mint, fetta, pine nuts
Curry leaf, chickpea and aubergine pie, toasted cumin seeds (V)
Traditional beef and native pepper pie
Roast chicken, asparagus and lemon pepper pastry wrap
Chorizo, pimento, sharp cheddar quesadilla, avocado dip
Shepherd's pie, lamb, peas, creamy sweet rosemary mash
Moroccan chicken sausage rolls with Hank's tomato relish
Lebanese mini lamb and pine nut pizzas, pomegranate molasses
Baked mini jacket potatoes with crispy bacon, cheese, sour cream and chives (GF)

Sweet

Pear, raspberry, almond crumbles
Lemon curd tarts
Spiced chocolate mousse, Persian fairy floss



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List 2: Finger Food

(Minimum of 30 guests)

Includes a chef and wait staff for up to 4-hour duration, all service ware and kitchen equipment.

10 pieces per person @ \$50.00

12 pieces per person @ \$53.00

14 pieces per person @ \$56.00

Cold

Beetroot macarons with creamed goats cheese (V)
Wagyu carpaccio, herb crouton, truffle drizzle, parmesan shavings
Ceviche saltwater barramundi, passionfruit pearls, wonton crisp
Smoked lamb loin, fresh herb friand, olive tapenade (GF)
Corn fed duck, fig and leek jam, crispy tortilla
Breast of chicken, blood orange jam, hazelnut seed dukkha (GF)
Cambodian summer rolls with prawn and hot mint (GF)
Shitake, thyme, caramelised onion, crispy polenta chips (V) (GF)
Peking duck pancake, hoi sin, coriander

Hot

Dory goujon, black sesame, kewpie mayo
Chicken saltimbocca, prosciutto wrapped, sage
Kataifi prawns skewers, ginger glaze
Beef and Guinness pie
Pork and chorizo pie, smoked paprika, butter crusted puff
Crispy roast pumpkin and spinach risotto balls, citrus aioli (V), rolled in polenta (GF)
Chicken and mushroom pie, golden gruyere
Wild mushroom and tarragon tartlet, goats' cheese mousse (V)
Game pie of venison, rich port gravy
Scallop, prawn, ginger wonton, ponzu dipper
Peri-peri chicken slider, cheese, caramelised onion, cucumber and tomato salsa

Sweet

Salted caramel tarts with caramelised popcorn
Mini lemon and mascarpone tarts with raspberry
Wattle seed, white chocolate and strawberry pavlovas (GF)
Cake pops



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Add a Bigger Bite

(Minimum 30 of each selection)

Includes chef and wait staff for a 5-hour duration, cutlery, crockery and all kitchen equipment

\$9.50 each

Seafood

Smoked salmon, green olive, vanilla smoked oil (GF)
Lobster salad, crème fraiche, tobiko (GF)
Seared tuna, poppy seed couscous, pickled cucumber
Seared prawn, chilli, garlic, parsley Israeli couscous pearls
Crumbed fish soft shell taco, coriander slaw, guacamole
Pan seared barramundi, asparagus and tomato fregola, pea puree
Soft shell crab, yuzu mayo
Smoked trout, kipflers, avocado, horseradish cream

Meat

Pulled lamb soft shell taco, chipotle mayo
Pork schnitzel bun, shaved celeriac, apple remoulade
Ground beef slider, fresh tomato, cheddar cheese, tomato chutney
Chicken waldorf, roast walnut, apple, celery (GF) (DF)
Cassoulet duck, cannellini, chorizo (GF)
Quiche Lorraine, pernod perfume, tarragon salad
Lamb korma, toasted cashews, fragrant rice
Chicken and shallot spring roll, ginger dark soy
Roasted duck Thai style salad, lemongrass, mint, chilli
Suckling pig, kimchi, soft bun
Mini hotdogs, Hank's tomato relish, caramelised onion
Punjabi butter chicken, jasmine rice, roti
Pulled chicken roll, slaw, jalapeno mayo
Korean fried chicken, apple mint kimchi
Chargrilled lamb rump, spiced eggplant puree, mint yoghurt, flatbread
Vietnamese chicken coleslaw, peanuts, crispy shallots
Cumberland sausage, whole grain mustard mash, port and onion jus
Ras-el-hanout braised lamb, pomegranate couscous, and mint yoghurt



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Add a Bigger Bite continued...

Vegetarian

- Goats' cheese, red onion jam, toasted seeds (GF) (V)
- Baby Bocconcini, crisp basil, oven scorched tomato, aged balsamic (GF) (V)
- Pumpkin and ginger wonton, lime and chilli dip (V)
- Samosa triangle, sweet pea, mango relish (V)
- Pumpkin and chickpea tagine, herbed couscous (V)
- Mini falafel pockets, hummus, tabouli (V)
- Asian salad of fennel, mizuna, nashi pear, chilli, coriander flatbread fingers

Sweet

- Nutella filled doughnuts (x2)
- Eton mess, fresh local berries, smashed meringue, vanilla bean cream (GF)
- Torched lemon meringue flan
- Opera slice, coffee cream, praline crisp
- Peach melba triangle, raspberry patisserie, peach gloss
- Spiced pumpkin sponge, vanilla syrup, whipped coconut cream (GF) (DF)



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Celebration BBQ

(Minimum of 30 guests)

Includes chef and wait staff for a 5-hour duration, cutlery, crockery and all kitchen equipment

\$89.90 per person

Canapés On Arrival

Shitake, thyme, caramelised onion, crispy polenta chips (V) (GF)

Smoked lamb loin, fresh herb friand, olive tapenade (GF)

Crispy roast pumpkin and spinach risotto balls, citrus aioli (V), rolled in polenta (GF)

Peri-peri chicken slider, cheese, caramelised onion, cucumber and tomato salsa

Salads

Roasted root vegetable salad, lemon pepper, artichoke hearts and wild rocket (DF) (GF)

Champagne potatoes with baby capers, Spanish onion, parsley and seeded mustard (DF) (GF)

Roast spiced pumpkin, quinoa, kale and dukkha dressing (DF) (GF)

Green beans with smoked trout, cherry tomatoes, lime and sesame (DF) (GF)

Hot

Lamb burgers with mint, garlic and pine nuts

Gourmet German sausages

Argentine minute steak, chimichurri, tomato salsa

Ginger and lime grilled salmon

Chicken breast marinated with sumac, lemon, oregano and olive oil

Barbequed mushroom crumbed with parmesan and rosemary (V)

Satay vegetable and tofu skewers (V)

Freshly baked artisan rolls

For Later

Tropical fruit selection, local fresh berries (GF)

Victorian cheese platter, fresh fruit, muscatels, crackers, toasts



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