

Chef at Home • Private Dining

Leave a Long Lasting Impression, with Your Very Own Personal Chef!
Together we Create Your Perfect Menu

(From \$95 per person)

"Apéritif – Mise en Bouche"

(any 3 items)

Smoked Salmon on Blinis with Chive & Crème Fraiche
Roasted Chili & Garlic Prawns with Fresh Lime - gf
Mini Croque-Monsieur
Asparagus & Roasted Capsicum Involutinis - gf
Brie & Strawberry Canapé on French Baguette - v

Menu

Served at the table

(Choose One Item of Each Course for the Table)

Choice of Entrées

- Provençale Tart with Tomato Confit, Caramelised Onions & Feta Cheese served with Roasted Red Capsicum Coulis - v
- Crispy Grilled Asparagus on Soft White Polenta & Pesto - v, vn
- Chicken Ballotine Stuffed with Spinach & Chorizo served on Braised Green Lentils Salad with Sumac Yoghurt - gf
- Spicy Roast Pork Belly served on Oriental Coriander Salad with chili/lime dressing - gf
- Assorted pâtés, terrine & rillettes plate with watercress salad & French dressing
- Pan fried Jumbo Prawns served on Avocado Salad with Citrus Vinaigrette- gf
- Sea Scallops wrapped with Pancetta served with Roasted Pumpkin & Ginger purée & Beurre Blanc - gf
- Grilled Tasmanian Salmon served on a Fennel & Orange Salad with Pomegranate & Dill dressing - gf
- Crispy Sea Barramundi served on a bed of Leek Fondue & Sous-vide Beets - gf



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Choice of Mains (with your choice of sides, below)

- Roasted Chicken Breast stuffed with Baby Spinach & Persian Feta - gf
- Beef Medallion with Garlic Confit Garnish & Shiraz Glaze
- Coq au Vin (Chicken in Red Wine Sauce)
- Slow cooked Duck Confit Leg with Orange & Parsley Jus
- Baked Rack of Lamb with Shiraz Jus
- Pan fried Cod with Coriander & Fennel Seeds Sauce
- Grilled Tasmanian Salmon Fillet & Beurre Blanc - gf
- Crispy Skin Barramundi served with Saffron Tomato Salsa - gf
- Barramundi in a Potato Scale (*for maximum 10 guests)
- Sea Scallops Seared in Garlic & Fresh Herbs Sauce -gf
- Pearl Barley Risotto with Asparagus & Wild Mushrooms -v, vn
- Spiced Beetroot & Feta Tart with Orange Chutney & Micro Herbs - v, vn
- Ratatouille Vol au Vent - v

Choices of Sides

- Saffron Jasmine Rice
- Tian - *Slow Cooked Grilled Vegetables*
- Mixed Quinoa
- Charred Beets & Baby Carrots
- Potato Purée/Sautéed/Gratin Dauphinois(baked)
- Provençale Ratatouille
- Chef's Salad of the Day

Choice of Desserts

- Traditional Crème Brulée served with Strawberries & Biscuit - gfo
- Dark Chocolate Fondant with Vanilla Ice Cream, Raspberry Coulis - gfo
- Crêpes Suzette Flambéed with Grand-Marnier served with Vanilla Ice Cream
- Classic Tarte Tatin served with Double Fresh Cream
- Rich Belgian Chocolate Mousse with Crispy Tuile
- Profiteroles Filled with Crème Patissière (*Custard*) & Caramel topping
- Tarte au Citron - *Lemon Tart*
- Pear Poached in Red wine with Vanilla Custard & Petit Biscuit
- Cheese Selection with Dried Fruits & Pastes

Optional: Macarons Assorted, Chocolate Truffles

gf - gluten free v - vegetarian vn - vegan
gfo - gluten free option

Additional special dietary will be individually catered for. Ask us for more details



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