

# Amberlee Receptions' Plated Menu

## Entrees

Additional \$7.50 per person

## Soups

Included

## Main Course

Included

## Desserts

Included

Amberlee Receptions offer the choice between an Entrée or Soup. If you wish to have both an additional \$7.50 per person will apply.

## Entrees

- **Bruschetta** complimentary (with a 4 course)

Fresh Lemon Pepper Calamari

Served on House Salad finished with tartare sauce

- **House Made Arancini**
  - Sweet potato, spinach and pumpkin
  - Roasted Mediterranean vegetable
  - Chicken and mushroom

(Select one, served with Garden Salad)

- **Warm Thai beef and Mango Salad**

Served with a soy and coriander dressing.

- **Antipasto platter**

Cured meats, roasted and marinated vegetables, served with dips and grissini sticks.

- **Sweet Potato Cakes with Smoked Salmon**

Served with a salad and finished with a lemon and mustard mayonnaise.

- **Mixed entrée platter**

Chef's selection

## Soups

- **Tomato & Pesto**

Rustic style soup with house made Pesto

- **Chicken & Corn**

A traditional soup that is seasoned with fresh spring onions.

- **Pumpkin**

Golden pumpkin blended with vegetable stock and garnished with crème.

- **Potato & Leek**

A thick, flavoursome soup of a well-balanced blend of potato and leek, finished with garlic croutons

- **Cream of Chicken**

Created the traditional way with tender pieces of chicken, blended to a velvet shine.

---

## Main Course

- **Stuffed Chicken Breast**

Oven Baked Chicken Breast filled with Spinach, sundried tomatoes and Camembert Cheese.

Served on a bed of Mash Potatoes and Seasonal Vegetables, or

Served with Roast Potatoes and Seasonal Vegetables

- **Asian Inspired Chicken**

Roasted Chicken Marinated in Asian spices with a Plum and Lemongrass sauce.

Served on Jasmine Rice and steamed greens

- **Slow Cooked Herb Crusted Sirloin - Beef**

Served with Roast Potatoes, Vegetable Panache with a mushroom, red wine sauce.

- **Roast and Sir-lion fillet**

Garlic mash, root vegetable ratatouille and mushroom jus

- **Oven Roasted Leg of Lamb**

Served with Potatoes and Seasonal Vegetables finished with a Rosemary Jus.

- **Warm Greek Lamb Salad**

Warm Marinated Lamb Served on a Traditional Greek Salad of Olives, Feta, Tomatoes, Cucumber and a dollop of Tzatziki

- **Indian Lamb curry (mild or medium)**

Served with Fragrant basmati rice, Steamed vegetable, Raita and Roti

- **Braised Italian lamb ragout**

Served with creamy mash potato and seasonal vegetables topped with gremolata

- **Spice-rubbed lamb back-strap**

Served with Seasonal Vegetables, Rosemary Roasted Potatoes, Almond Skordalia and Turmeric Infused Yoghurt

- **Lemon and Coriander Crusted Barramundi**

Barramundi Fillet Oven Baked with a crust of infused Lemon and Coriander Served on a Bed of Seasonal Vegetables or Duo of Quinoa Salad

- **Dukkah Spiced Slow Cooked Atlantic Salmon**

Served with Fennel and Apple Salad, topped with a Cumin Sauce.

- **Pan Seared Atlantic Salmon**

Served on lemon crusted Potatoes with a chive butter sauce.

- **Seared Atlantic Salmon Fillet**

With Potatoes, shaved Fennel and Asparagus salad with Salsa Verde and lemon

## **Desserts**

- **Fresh Tropical Fruit Salad**

served with vanilla ice cream

- **Panna Cotta**

House made with your choice of vanilla or Strawberry Panna Cotta served with coulis

- **Apple Strudel**

Golden puff pastry filled with apples, sultanas, almonds and spices served with warm cinnamon custard.

- **Sticky Date Pudding**

A favourite served with a butterscotch sauce and vanilla ice cream.

- **Duo of Chocolate Mousse**

A chocoholics favourite with a white and dark chocolate mousse.

- **Creme of Caramel**

Soft caramel pudding served with a golden caramelized sauce.

- **Brandy Snaps**

Crunchy brandy snaps filled with cream, accompanied with berries and vanilla ice cream.

- **Tiramisu**

Coffee and liquored sponge cake with mascarpone cream and Kahlua flavoured anglaise sauce.

- **Tangy Citrus Tart**

Served with a dollop of cream and a fruit coulis.

- **Mini Pavlovas**

Served with fresh Strawberries and Chantilly Cream.

- **Death by Chocolate**

Creamy chocolate berry ice cream sandwiched between a rich chocolate cake and warm chocolate sauce