



Sparkling

catering & events



*sample
menu*

Banquet menu

Entrée served with fresh baked bread

Cured Salmon with a carpaccio of vegetables marinated in lemon, extra virgin olive oil, thyme and a hint of garlic

De-boned quail marinated in lemon and thyme, served with braised red cabbage

Homemade potato gnocchi with fresh oven roasted tomato, basil and bocconcini pearls

Lamb cutlet marinated in garlic and rosemary, served with pea and mint puree

Main served with salads to share

Baked Atlantic Salmon served with braised fennel, sun dried tomatoes, capers, olives, balsamic and extra virgin olive oil

Slow roasted blue eye Cod with shoy sum and shitake mushrooms topped with fresh coriander, fried shallots and a lime, palm sugar and sesame sauce

Fillet of beef served on potato roesti with pancetta, eschalots and a watercress and radish salad

Veal Cutlet served with butter bean, garlic and parsley mash and apple sauce

Seared Chicken supreme stuffed with minced chicken, ricotta, tarragon, eschalots and garlic served with polenta and a garlic tarragon sauce

***Vegetarian and dietary options available on request**

Dessert served with tea or coffee

Vanilla bean Crème brulee served with fresh strawberries and almond biscotti

Flourless Chocolate cake served with double cream and berry compote

Strawberry and Cointreau Semifreddo served with berry coulis

White chocolate and raspberry mousse served with almond tuille

Coconut pannacotta with fresh mango drizzled in Galliano

OR

Dessert Buffet

A chef's selection of 3 desserts

Vanilla bean crème brulée with berry compote

Belgian chocolate ganache tarts with white chocolate shavings

Honeycomb cheesecake with Camp maple syrup

A selection of gelato

Cheese platter with dried fruits, nuts and lavosh Fresh fruit platter



cocktail party menu

Amuse bouche

Chilled mango and ginger with grilled prawn
Chilled pea and ham
Gazpacho

Canapes

Chicken satay peanut skewers
Scallop and shitake mushroom dumplings
Pork and Bok Choy dumplings
Fresh Apple and Peking duck wontons with hoisin sauce
Wild tiger prawns wrapped in pastry
Bulgarian fetta, capsicum and caramelized onion tartlets V
Rare roast beef and horseradish on toasted sourdough
Tomato and basil bruschetta V
Lime, chilli and coconut sautéed prawns
Salt and chilli crusted prawns
Roulade of smoked salmon and dill crème fraiche
Seared scallop with salsa Verde and baby herb salad
Smoked chicken and semi dried tomato tartlet
Salmon dill and asparagus tartlet
Roast vegetable frittata V
Hand rolled sesame barramundi spring rolls
Lime and coriander crumbed chicken skewers with yoghurt dip
Five spiced duck with caramelized pear
Shredded chicken, lime, avocado and tomato jam on betel leaf, (seasonal)
Seared scallop tart with cauliflower puree and cumin toffee Strawberries
and brie with pistachio soil V
Roast Mushroom, thyme and ricotta tarts V
Salmon sashimi salsa, with wasabi sorbet
Goats cheese croques on a beetroot puree V
Smoked salmon, nori paper and salmon roe roulade
Poached prawns with raspberry and mint dressing
Cherry tomato filled with beetroot, freshly grated horseradish
and caramelized walnut

Homemade Pies

Homemade beef pies topped with chunky relish
Homemade chicken and leek pies
Homemade pork pies topped with Piccalilli relish, served cold
Homemade spinach and mushroom pies

cocktail party menu

Arancini

Pumpkin, feta and sage with fresh grated Parmesan and lemon sour cream. V

Lamb and rosemary with rosemary aioli

Parmesan and mushroom with creamed mascarpone V

Substantial \$7.00 each

Five spiced duck salad with caramelized pear

Chicken and quail egg Caesar salad

Thai beef salad

Lime and coriander popcorn chicken box with lime yoghurt.

Mini waygu beef burgers with tomato relish

Traditional homemade potato gnocchi with fresh napolitana sauce, baby spinach, basil and pine nut pesto and shaved parmesan V

Pennette with lamb and rosemary ragout and freshly shaved parmesan.

Lightly beer battered perch fillet, with potato chips and homemade tartar sauce.

Asian Chicken or beef, and vegetable noodle box

Prawn cocktail, with baby cos and lemon and chive aioli

For an additional cost, the items listed below can be added to your menu

Pacific or Sydney rock oysters 2 per person	\$8 pp
Dessert canapés (3 per person)	\$12 pp
Antipasto buffet (min 40 pax)	\$10.5 pp
Crystal Lolly buffet (min 50 pax) from	\$14 pp
Dessert buffet (min 40 pax)	\$10.5 pp
Cheese platter (min 10 pax)	\$9 pp

event coordination & planning service

Sparkling Catering & Events offers you a stress free and complete event coordination service.

Sparkling will plan your special event with elegance, efficiency and excellence to ensure your event encompasses all you wish it to be!

Our team of professional Event Planners will assist you in all aspects of the planning process. Utilising extensive experience in the event industry, we will help you plan the ultimate function, including all aspects of the event coordination and management process, making it as simple, unique, or as extraordinary as you desire.

With our professional network of contractors, we will ensure the service and coordination on the day of your event is seamless and exceeds expectation, while in turn working within your budget, taste and style.

The Sparkling Team will stay one step ahead, overseeing all aspects of your special event to ensure that all runs smoothly and to schedule and is just as you wish it to be.

We look forward to helping you create a memorable and enjoyable event!



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every special occasion deserves to Sparkle...

With Event Packages to suit all styles, tastes and budgets, a reputation for excellence and over 20 years of experience in the events industry, the Sparkling Team offers you a personalised, professional planning process, with your happiness their first priority.

To create your next spectacular Event, contact the Vela and Sparkling Catering & Events Team on

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