



Shared Table Menu



mrboldcateringco.com.au

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Shared Table Menu

Entree

Seafood platter; freshly shucked local oysters, prawns, mixed sushi, salmon gravlax

Antipasto platter; prosciutto, salami, mixed marinated vegetables, zucchini fritters, arancini

Charcuterie platter; pork and pistachio terrine, chicken liver parfait, pickled mushrooms, homemade chutney and relish

Roasted pork belly; cabbage and apple salad; candied walnuts, rhubarb and ginger sauce

Smoked chicken; plum, rocket and red onion salad; creamy blue cheese dressing

Pepper seared tuna, nicoise salad

Cajun crab cakes, apple remoulade

Mains

Confit duck maryland; roasted beets & sweet potato, green beans almandine, rich cherry sauce

Spice rubbed charred beef; potato, caramelised onion and thyme hash; sherry roasted mushrooms, herb and mustard glaze

Braised beef brisket, horseradish mash, barbecue glaze

Roasted pork loin; moroccan carrots with pine nuts and coriander; apricot and saffron sauce

Pork belly, chorizo, cumin and coriander dressing; roasted onion, tomato and capsicum salad

Pork belly, creamy porcini mushroom sauce; smoked trout and potato salad, ruby grapefruit



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Mains continued

Slow roasted lamb shoulder marinated in lemon, garlic and oregano; sumac roasted pumpkin, yogurt, parsley salad

Chicken and ham ballotine; roast capsicum, green olive, basil and salt dried tomato salad; roasted garlic and tomato coulis

Moroccan chicken; tomato, caramelised onion and thyme potato; green harissa sauce

Canapé desserts

Bourbon mud cakes with caramel and praline

Chocolate, raspberry and coconut bavarois

Mango curd tarts

Macadamia and lime baklava

Profiteroles

Hazelnut and orange filo pastries

Passionfruit meringue pies

Vanilla mousse cone

Pavlova, seasonal fruit

Selecting your Menu

Mains served with fresh bread and seasonal green salad

Select 2 menu items for Entree and Main

Select 4 menu items for Canape Desserts

