

# ENCORE

## EVENTS CENTRE

### School Valedictory Dinners

#### Entrees

- Moroccan style chicken, roma tomato, red onion marmalade tart, goats curd, baby basil, balsamic, extra virgin olive oil
- Tortellini, pesto cream, bacon pieces, fried shallots
- Smoked Tasmanian salmon, tahini, pomegranate, coriander, yoghurt, fennel salad
- Rolled tequila poached chicken, asparagus, avocado puree, tomato and chipotle salsa
- Beef ravioli, smoked tomato basil sauce
- Crisp salt and pepper calamari, greek salad, lemon aioli
- Spinach, ricotta cannelloni, tomato basil provencal, shaved parmesan
- Roasted vegetable smoked tomato, basil risotto, parmesan
- Grilled chicken caesar salad, rustic herb, garlic crouton

#### Main course

- Ricotta gnocchi, roasted tomato, pesto buffalo mozzarella, baby basil
- Chicken breast, potato gratin, grilled wild mushroom, white wine sauce
- Braised lamb shank, crushed buttered chive potatoes, rosemary red wine sauce
- Lamb rump, skordalia, buttered green beans, roasted glazed beets
- Pan-fried barramundi, sweet corn puree, seasonal greens
- Roasted mustard and pepper crust angus beef, fondant potato, jus
- Oven baked crumbed veal schnitzel, parma ham, mozzarella cheese, and homemade tomato and basil sauce with a fresh garden salad
- Roasted pumpkin, spinach, ricotta ravioli, tomato, olives, balsamic reduction (v)
- Miso glazed Tasmanian salmon fillet, mizuna salad, pickled radish, yuzu dressing

#### Dessert

- Meringue, vanilla and white chocolate mousse, peach, raspberries
- Chocolate fudge slice, chocolate mousse and coulis
- Baked apple crumble, creamy homemade custard
- Baked lemon cheesecake, raspberry coulis, double cream
- Sticky date pudding, butterscotch sauce, double whipped cream
- Lemon meringue tart, berries, burnt toffee cream
- Miniature desserts served on platters to the table
- Fresh fruit platters served to the table

# ENCORE

## EVENTS CENTRE

### Optional Extras

per person

Canapés with soft drink (1/2 hour)	\$13.00
Canapés with soft & alcohol beverages (1/2 hour)	\$16.00
Fruit platter	\$ 4.50
Antipasto platter	\$ 5.00
Selection of cheese & crackers	\$ 5.50
Garden salad bowl	\$ 3.00
Rocket & parmesan salad	\$ 3.00
Roasted chat potatoes	\$ 3.00
Seasonal vegetables with herb butter	\$ 3.00
Premium beverage package	\$13.00

### 2 Course Menu

4 hour soft drinks beverage package	\$65.00
-------------------------------------	---------

### 3 Course Menu

4 hour soft drinks beverage package	\$85.00
-------------------------------------	---------

### ***Package Include***

*Lectern and microphone*

*Hand held microphone*

*Dual data projection*

Minimum 100 people