

PARAMOUNT

FUNCTION CENTRE

3 Course Package

(Sit down table service)

Canapés

A chefs' selection of canapés to be served for 30 mins

Entrée

(Please select 2)

****Butternut Pumpkin & Hazelnut Soup V*

Prawn & Basil Ravioli with a Pernod Cream Sauce V

****Thai Beef Salad - Coriander & Herb infused Tender beef Fillet tossed through a colourful seasonal salad in a house made Thai Dressing*

Smoked Salmon & Fried Baby Caper Tartlette with Chive Cream Sauce

****Warm Tandoori Chicken Tenderloin Salad with Pappadums & Tatziki*

Sweet Potato, Pinenut & Goats Cheese Tart with Salsa Verde V

****Cajun Squid Strips with Fresh Julienne Vegetable Salad & Lime Aioli*

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Mains

(Please select 2)

Braised Lamb Shanks with Fresh Rosemary Jus

Pork Kassler with Pineapple & Basil Glaze

Slow Cooked Pork Scotch Fillet Tomato & Leek Broth

*Roast Chicken Breast filled with your choice of
Camembert, Pistachio Nuts & Pesto Cream*

or

Goats Cheese & Herbs

Fillet of Beef

With your choice of one of the following

Mustard Crust with Roast Garlic Wine Jus

or

Peppered with Red Onion Jam

*Fish of the Day – Prepared with Chefs discretion with
Tomato, Avocado & Basil Salsa*

Individual Roasted Vegetable Stacks

With, Sour Cream & Sweet Chilli Sauce

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Dessert

(Please select 2)

Individual Kiwifruit, Strawberry & Passionfruit Pavlova

Double Chocolate Brownie with Tim Tam Ice cream & Crème Anglaise

Plum Pudding and Brandy Custard

Sticky Date Pudding with Macadamia Ice cream

Tea & Coffee

Percolated Coffee, Gourmet Teas

V Vegetarian

VO Vegetarian option available