GRAZE & GOBLET CATERERS

in association with
Cardinia Cultural Centre

SIT-DOWN MENU

Please note: prices include GST. All pricing is subject to change. Strictly no outside food or beverages are permitted into the Cardinia Cultural Centre.
Additional catering options are available upon request. Public holidays and Sundays will incur a 20% surcharge.

40 Lakeside Blvd,
Pakenham VIC 3810
1300 887 624
ccc@cardinia.vic.gov.au

GRAZE & GOBLET CATERERS

OPTIONS

At Graze and Goblet Caterers, we take pride in curating a menu that not only tantalizes taste buds but also leaves a lasting impression. Our selection of gorgeous entrees, mains, and desserts are crafted to delight and amaze, combining culinary artistry with the freshest seasonal produce available.

2 COURSE
$65 per person

3 COURSE
$82 per person

Minimum order for 50 people

Please select 2 options per course to be served alternatively.
Each table will be served with assorted bread rolls and butter.

Entrée

Pumpkin ravioli, sugo di pomodoro, parmesan, toasted pine nuts, basil leaves (v)
Three cheese stuffed crispy chicken, herb mayo, corn salsa, micro herbs
Thai fish cake, herb & shoot salad, sesame seeds, nam Jim (df)
Ham & pea croquette, smashed pea, chipotle aioli, piccalilli
Caesar salad - cos, soft boiled egg, crispy bacon, parmesan crisp, croutons, dressing
Pumpkin & vanilla soup, goat cheese crumble, pumpkin crisp, parmesan toast (gf)

Mains

Chicken scallopini, broccolini, potato mash, creamy sundried tomato sauce
Grilled salmon fillet, fennel & herb salad, sugo di pomodoro (df, gf)
Wild mushroom risotto, baby peas, spinach, parmesan (gf, v)
Prosciutto wrapped chicken breast, wilted spinach, rosemary potatoes, creamy mushroom sauce
Cauliflower steak, whipped feta, chilli oil, toasted pine nuts, fried chickpeas (gf, v)
Slow roasted beef brisket, buttered polenta, steamed beans, jus (gf)
Braised lamb shank in rosemary red wine sauce, rustic mash, roasted heirloom carrots (gf)
Medium well cooked eye fillet, mustard & brandy sauce, roasted new potatoes, steamed broccolini (gf)
Lamb tagine, apricots, seasonal vegetables, dates, orange, almond & honey glaze, couscous (df)
Grilled fillet steak, peppercorn or blue cheese sauce, potato dauphinoise, wilted spinach (gf)
Beer battered Australian white fish, thin cut chips, herb slaw, smashed peas, tartare sauce

gf - gluten free, df - dairy free, vgn - vegan, V - vegetarian

GRAZE & GOBLET CATERERS

OPTIONS

Desserts

Sticky toffee pudding, toffee sauce, vanilla custard
Mini Pavlova, berries, berry coulis (gf)
Belgian triple chocolate brownie with clotted cream
Lemon brûlée tart, raspberry coulis, orange segments
Italian tiramisu, whipped vanilla cream, chocolate tuiles
Baked cheese cake, berry compote, strawberry jelly
Cheese Plate – 3 local favourites, crackers, chutney
Coconut panna cotta, mango coulis, fresh seasonal berries, toasted coconut flakes (vgn)

To Share

Chef's special garden salad $5.90 pp
Butter roasted greens, almond flakes $5.90 pp

ADD-ONS

Add a Tea & Coffee Station for $4.50 per person

DRINKS PACKAGE

Enjoy unlimited drinks from the bar, expertly served in accordance with Responsible Service of Alcohol (RSA) guidelines, ensuring a safe and sophisticated experience for all your guests

Minimum spend of $500

gf - gluten free, df - dairy free, vgn - vegan, V - vegetarian