

Lunch and
Dinner Menus
Minimum of 60 people

Soups

Minestrone.

Potato and leek with bacon

Chicken, pumpkin and coriander

Cream of vegetable

Roast Capsicum and tomato with parmesan and Pesto Crouton

Starters and Entrees

Cold Entrees

Antipasto, A colorful array of cured meats, provolone, Bononcini, olives, frittata, marinated mushroom, roast capsicum and grilled artichoke.

Prawn and Avocado Timbale with a home made cracked pepper and lime mayonnaise.

Prawn Cocktails.

Sliced Tasmanian Smoked Salmon served on a bed of baby mixed lettuce salad with roasted capsicum, caper sour cream garnished with cucumber and pumpnickel.

Individual Seafood Sampler, Marinated calamari, prawns and Oysters served on a smoked salmon mouse filled tartlet.

Warm Chicken, Roasted Peppers, Melon and Rocket salad dressed with olive oil, Balsamic and Basil Dressing

Thai Beef Salad, Sliced sirloin of beef, tomato, cucumber, onion, chilly, mint, coriander, basil, peanuts, rocket and a lime and ginger dressing.



Hot Entrees

Salt and Pepper Squid, SA Squid rings coated in our own special seasoning served on a bed julienne salad greens with a citrus Tartare.

Sautéed Chicken, mushrooms, capsicums finished with a caramelized tomato and cream sauce served in a puff pastry pillow.

Spinach and Ricotta Cannelloni, Served with a traditional tomato and basil salsa finished with shaved parmesan.

Tortellini Alla Panna, Round meat filled pasta with a creamy ham and mushroom sauce.

Grilled Fillet of Whiting with parsley butter and almond slithers on salad greens.

Lamb Satay, Tender Lamb Skewers served with a spicy peanut and coconut sauce on a bed of Jasmine rice.

Pastas

Fusilli Napolitano, home made pasta twist with a traditional tomato and basil salsa

Penne Con Pollo, Penne pasta tossed in a sauce of chicken, mushroom, capsicum, cream and caramelized tomato.

Pork and veal Lasagna or Vegetarian

Cannelloni Duo 1 filled with Spinach and ricotta and 1 with chicken and veal served with a traditional tomato and basil salsa finished with shaved parmesan

Orrechiette Pasta with Italian sausage, roast vine ripened tomato, green olive and basil ragu



Main Courses

Slow Roasted Beef Fillet served on a bed of potato mash with a Shiraz glaze.

Export quality beef scotch fillet grilled and served with a green pepper corn and sherry sauce served with creamed potato.

Roast Grain Feed Sirloin steak served on a bed of potato and pumpkin mash napped with red wine gravy.

Grilled Atlantic Salmon on a bed of sautéed vegetables crowned with hollandaise sauce.

SA King George Whiting Fillets, Crumbed and served with homemade tartare sauce rosemary potato and rocket salad.

Barbequed Barramundi steak drizzled with a sweet chilly citrus dressing on a bed of rosemary potato.

Oven Baked Chicken Breast Filled with pepper corn Brie and wrapped with prosciutto served on a bed of wilted baby spinach and sweet potato mash with caramelized tomato and cream sauce.

Poached Chicken breast filled with a smoked salmon mousse on creamed potato napped with a white wine sauce.

Pan Cooked Chicken Breast topped with asparagus and fresh mozzarella crowned with roasted capsicum and basil pesto on a bed of wilted spinach and roasted vegetable mash.

Grilled asparagus on a potato and parmesan frittata.

Spinach and Ricotta filled parcels topped with a tomato and basil salsa.

Roast Pumpkin, baby spinach, mushroom and char grilled capsicum Risotto

Roasted Pork Scotch Fillet served on roasted vegetables with apple demi glaze.

Desserts

Baked coffee cheesecake with coffee cream

Cinnamon Panna Cotta

Brandy Snap Baskets served with Amaretto strawberries and creamy vanilla ice-cream.

Zambuca and Coffee Tiramisu

Sticky Date Pudding served with butter scotch sauce

Chocolate, Chocolate, Chocolate Gateaux

Set Menu options start at \$37.00 per person. Simply create your menu and forward to medexc@iprimus.com.au for a quick reply (24 hours weekends may take longer), or use one of our chefs selections listed below. Linen, crockery, cutlery and white linen napkins included in 3 and 4 course meals. Prices valid to 1st of April 2012 and may vary due to seasonal pricing.

Chefs Selection 1 \$37.00

Entree

Choice of Soup

Main Course

Roast Grain Feed Sirloin steak served on a bed of potato and pumpkin mash napped with red wine gravy.

Dessert

Baked coffee cheesecake with coffee cream

Chefs Selection 2 \$42.00

Entrée

Penne Con Pollo, Penne pasta tossed in a sauce of chicken, mushroom, capsicum, cream and caramelized tomato.

Main Course

Roasted Pork Scotch Fillet served on roasted vegetables with apple demi glaze.

OR

Pan Cooked Chicken Breast topped with asparagus and fresh mozzarella crowned with roasted capsicum and basil pesto on a bed of wilted spinach and roasted vegetable mash.

Dessert

Chocolate, Chocolate, Chocolate Gateaux

Chefs Selection 3 \$53.90

Starter

Antipasto Platters, A colorful array of cured meats, provolone, Bononcini, olives, frittata, marinated mushroom, roast capsicum and grilled artichoke.

Entrée

Tortellini Alla Panna, Round meat filled pasta with a creamy ham and mushroom sauce.

OR

Salt and Pepper Squid, SA Squid rings coated in our own special seasoning served on a bed julienne salad greens with a citrus Tartare.

Main Course

Export quality beef scotch fillet grilled and served with a green pepper corn and sherry sauce served with creamed potato.

OR

Barbequed Barramundi steak drizzled with a sweet chilly citrus dressing on a bed of rosemary potato.

Dessert

Cinnamon Panna Cotta