



# PROGRESSIVE CATERING & EVENTS

## SET MENU

Two Courses \$33 pp      Three Courses \$39 pp

Non alcoholic beverage package \$5 pp (with lunch)

Alcoholic beverage packages from \$23 pp

(MIN 25 GUESTS)

### Course One

#### Choose one

Gnocchi sorrentina, heirloom tomato, bocconcini, basil (V)(GF)

Duck fat roasted boneless chicken wings,

goats cheese panna cotta, charred cherry tomato, aged balsamic glaze (GF)

Roasted cauliflower & truffle soup, grilled ciabatta (V)

### Course Two

#### Choose one

Grass fed beef sirloin, cauliflower & parmesan gratin, grilled broccolini & cabernet jus (GF)

Twice cooked pork belly, roasted carrot puree, smoked butter beans,

pickled walnut & apple salsa, thyme jus (GF)

Sous vide local chicken breast, roasted garlic & tarragon bread pudding,

green peas & beans, jus gras

Slow braised lamb shank, rosemary roasted carrots & red onions, parmesan soft polenta,

### Course Three Choose one (Additional \$6 pp)

Lemon posset, vodka, macerated berries, homemade shortbread

Baileys panna cotta, waffle crisp

Dark chocolate & hazelnut, raspberry, hazelnut crumble

Includes cutlery and white linen napkins



# PROGRESSIVE CATERING & EVENTS

## BANQUET

\$35 pp

Two Proteins

Honey & bush thyme roasted chicken pieces

7 Day dry aged beef rump rubbed with seeded mustard

Moroccan spiced lamb shoulder, baba ghanoush

Roasted salmon fillet, dill mayo

Three Salads

Thai salad (V)(GF)(DF)

Seasonal garden salad (V)(GF)(DF)

Roast pumpkin, red onion, feta, walnut & spinach salad (V)(GF)

Grilled vegetable salad, fig vin cotto (V)(GF)

Barley, honey roasted carrots, grilled broccoli, goats cheese,  
caramelised cabernet vinaigrette

## BUFFET

\$35 pp

Oven roasted grass fed beef sirloin, shiraz jus

Mouth watering, slow roasted marinated chicken

Ultimate roasted vegetables

Rosemary, garlic & parmesan roasted new potatoes

Fresh garden salad, tomatoes, cucumber, avocado

Oven roasted pumpkin and spinach salad, feta, roasted red onion,  
toasted walnuts, sherry vinaigrette

Mustards & condiments

Freshly baked dinner rolls & butter

Includes cutlery and white linen napkins



## Beverages Packages

### Standard

\$23 pp 2 hours and \$7 pp each hour after

Witches Falls Sparkling Brut NV

Grant Burge Chardonnay

George Wyndham Bin 888 Cabernet Merolt

Hahn Ultra

Matilda Bay The Ducks Pale Ale

Sparkling mineral water, still water and orange juice

4 bags of ice included

### Premium

\$33 pp for 2 hours and \$9 pp each hour after

Aubert et Fils Brut Champagne

2014 Credaro Kinship Margaret River Cabernet Merlot

2014 Goldwater Wairau Valley NZ Sauvignon Blanc

Peroni Leggara

James Squire One Fifty Lashes Pale Ale

Burleigh Brewing Co My Wife's Bitter

Sparkling Mineral Water, still water, orange juice and soft drinks



# PROGRESSIVE CATERING & EVENTS

## Platinum Beverage Package

\$79 pp for 3 hours and \$35 pp each hour after

Veuve Cliquot Yellow label

Moet & Chandon Brut

Oyster Bay Chardonnay 2015

Scotchmans Hill Estella Sauvignon Blanc 2013

Vasse Felix Cabernet Merlot 2014

Peroni Leggara

Fat Yak Original Pale Ale

Corona Extra Beer

Burleigh Brewing Co My Wife's Bitter

Sparkling mineral water, still water, orange juice, soft drinks

Bar set up, 10 x bags ice & glass ware included

## VENUES

Progressive Catering can cater at your place or one of our stunning venues. From Archerfield Jet base, Boggo Road Gaol or Braeside, just to name a few.

**NOTE:** This Corporate menu is valid until June 30, 2017