



Chriso
THE PERSONAL CHEF

*Plated
Alternate
Drop
Menu*

Cairns
Port Douglas
Daintree
Atherton Tablelands

www.chriso.com.au

Plated Alternate Drop Menu

This style of menu is the more traditional approach to catering for sit down receptions and functions. Perfect for small weddings, birthday celebrations or corporate dinners. Chriso's plated menu options provide high quality meals and are served as an alternate drop.

2 Course Plated Alternate Drop (Entrée & Main) + Cake-Age Service for Dessert - \$70pp
(For longer weddings/functions it is recommended to choose 1 "Add On")

3 Course Plated Alternate Drop Menu (Entrée, Main & Dessert) - \$85pp
(For longer weddings/functions it is recommended to choose 1 "Add On")

"ADD ON" OPTIONS

Add On 2 Pre-Dinner Canape Options - \$15pp / Or Add On 3 Pre-Dinner Canape Options - \$23pp
(Please select from the Canapes, Tapas and/or Skewer options from the Stand Up Menu –
Surcharge will apply if choosing the Lamb Cutlets and/or Filet Mignons)

Add On Pre-Dinner Grazing Table - \$15pp

Fresh tropical seasonal fruits, smoked almonds, roasted pistachios, homemade dips, quince paste, marinated olives, stuffed bell peppers, prosciutto, Hungarian salami, Black Forest ham, gourmet Local & International cheeses with a selection of crisp breads & crackers

Prices are based on minimum 50 people. Smaller groups are very welcome – price on application.

Prices include GST and are valid until 31st December 2017.

Prices include Chef Chriso, food prepared and cooked fresh on-site, disposable napkins, cooking utensils, mobile cool room trailer, washing and cleaning up.

Depending on venue and kitchen facilities, additional kitchen hire equipment such as commercial BBQ, oven, trestle tables, crockery, cutlery, etc.. may need to be hired.

Wait staff and bar staff are charged at \$37 per hour (minimum 4 hours).



Plated Alternate Drop Menu

(v - vegetarian / gf - gluten free / df - dairy free)

Entrée

Choose 2 Options

Twice cooked Pork Belly with bean sprouts, green papaya, fresh coriander, Vietnamese mint & Tamarind chilli dressing (df/gf)

Corona battered Moreton Bay Bug tails with tomato, lime, mint & Dragon Fruit salsa (df)

Scallop Bruschetta on toasted sour dough with Truss tomato, Goat's feta, crispy pancetta wafers & fresh basil

Citrus & herb marinated Lamb Cutlets with grilled vegetable, toasted almonds & Goat's feta salad drizzled with honey mint aioli (df/gf)

5 Spiced marinated Duck breast with beetroot jam, whipped Mascarpone & micro herbs

Main

Choose 2 Options

Filet Mignon: Tender Eye Fillet of Beef wrapped in prosciutto with sautéed potatoes, seasonal greens & Red wine Jus (gf)

Braised Duck Legs with celeriac puree, roasted baby carrots & orange cinnamon syrup (gf)

Free range chicken supreme pocketed with bacon, toasted almonds, thyme & Persian feta with watercress salad & strawberry balsamic (gf)

Fresh local line caught Reef Fish with micro herb salad, pickled fennel & Ruby Grapefruit Beurre Blanc (gf)

Cajun & lime marinated Emerald Valley Lamb Fillet with candied pumpkin, rockette, toasted pine nuts & fresh Pomegranate (df/gf)



Plated Alternate Drop Menu

Dessert

(df – dairy free / gf – gluten free)

Choose 2 Options (Only if selecting the 3 Course Menu)

Lime & coconut Crème Brulee with hazelnut wafers & Persian fairy floss

Mango, white chocolate & raspberry cheesecake

Chocolate & Macadamia brownie with gourmet vanilla bean ice cream & chocolate ganache

Cake-Age Service (only if selecting the 2 Course Menu)

You provide the wedding or birthday cake – Cake-age service includes cutting, serving, garnish of berry coulis & vanilla bean cream, washing and cleaning up

