



Private Dining/Boardroom

-2 course \$48.00 (all prices inc GST)

(2 course minimum 20 people)

-3 course \$60.00

(Bread and butter supplied)

Entree

- Goats cheese and leek galette with pomme paille and balsamic reduction
- Roast duck and apple pie with a candied walnut slaw
- Smoked eel with a potato pave and a beetroot, horseradish relish
- Pan-fried scallops with chickpea fritters, yoghurt and a preserved lemon, almond salad
- Smoked lamb with a warm salad of baby leek, roast red onion, pine-nuts and parmesan cream
- Hot smoked ocean trout with an orange, fennel salad and parsley ravigote (seasonal)
- Smoked chicken and tarragon terrine with a pear and blue cheese salad
- Warm tart of caramelized onion, feta and oven roasted tomatoes
- Crumbed eggplant stuffed with dhal with tahini yoghurt and sumac
- Double baked goat's cheese tart with spicy eggplant and pine nut salad
- Salt & pepper calamari with pickled cucumber salad and balsamic reduction
- Goats cheese fritters with a roast beetroot and candied walnut salad
- Pan fried scallops with chorizo, cauliflower puree and chilli oil
- Pan fried prawns with sweet corn fritters and avocado cream
- Marinated confit salmon with roasted beetroot and horseradish cream
- Salt cod fritters with aioli and capsicum, chorizo salad

Sageleaf Catering / ABN 262 563 575 65

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Mains

- Pan-roast confit of duck leg with fondant potatoes, braised red cabbage and an apple puree
- Braised beef cheek with sautéed brussels sprouts, walnuts and a bacon, sage pudding
- Roast tenderloin of beef with pomme galette, sautéed mushrooms and red onion jam
- Pot roast chicken breast saltimbocca with a pea, mushroom and lettuce braise
- Pan-fried snapper with roast cumin carrots, spinach and orange, saffron and ginger essence
- Pan fried Atlantic salmon with pepperonata, chorizo, olives, spinach and salsa verde
- Roast rump of lamb with confit potatoes, olives, tomato anchovy cream and hazel nut crumbs
- Pan fried barramundi with crispy olive potatoes, spinach and sauce berigole
- Pan-roast duck breast with white bean puree and an orange, fennel salad
- Roast sage gnocchi with roast pumpkin, broad beans, goat's cheese, beurre noisette and crumbs
- Crispy confit pork belly with fennel, apple, muscatel compote and pea puree
- Braised lamb shoulder with fondant potatoes, baby carrots and salsa verde
- Pan-fried terrine of goat's cheese, eggplant, capsicum with tapenade and roast cherry tomatoes
- Pan-fried snapper with spiced cauliflower, spinach, potato fritters and minted yoghurt
- Roast chicken breast with sweet potato puree and a corn, mushroom, leek pie
- Roast cauliflower and cheese fritter with zucchini relish, chilli oil and capsicum, almond salad
- Roast pork belly with celeriac puree and a pea, broad bean and bacon braise (seasonal)
- Pan roast beef tenderloin with lyonnaise potatoes, spinach and tarragon cream

Sides

\$7.00 a bowl

- Green salad
- Rocket, pear and parmesan
- Tomato, cucumber and feta with mint yoghurt
- Green vegetables with sherry dressing and almonds
- Crispy rosemary and garlic potatoes



Desserts

- Dark chocolate mousse with hazelnut crumb and strawberry sorbet
- Glazed lemon tart with a berry Eton mess
- Warm coconut and lime tart with caramelized pineapple and coconut ice-cream
- Dark chocolate and raspberry marquise with raspberry sorbet
- Vanilla and lemon pannacotta with citrus salad and almond wafer
- Raspberry and almond tart with vanilla ice cream
- Light mascarpone and raspberry cheese cake with almond crumb and raspberry sorbet
- Crème Brulee with rhubarb compote and orange wafer
- Chocolate pudding with rhubarb and double cream
- Ginger and pecan pudding with caramel sauce and vanilla ice cream
- Crispy custard cigars with rhubarb and coconut ice cream
- Chocolate tart with spiced oranges and double cream

Petit fours

\$2.50 a piece

- Chocolate truffles
- Lemon curd and strawberry tart
- Almond tarts
- Chocolate and hazelnut brownie

Tea and coffee \$3.00 a person



Staff

All hot cocktail and sit down functions will require staff

Chef \$45.00 per hour Monday to Friday

\$50.00 per hour Saturday -\$55.00 per hour Sunday

(Min: 4 hours)

Waiter \$40.00 per hour Monday to Friday

\$45.00 per hour Saturday -\$50.00 per hour Sunday

(Min: 4 hours)

Alcohol packages

We can arrange all wine, beer and soft drinks for your function and match wine and beer to compliment your food and budget

Equipment Hire

All additional equipment will be charged separately.

Cocktail menu: all equipment supplied by caterer for the service of food (platters etc)

Private dining: all plates, cutlery and glassware supplied by client or we can arrange to hire

We can arrange the hire of any additional equipment and advise you on what you will require to make you function run smoothly



Terms and Conditions

Bookings

- A 50% deposit is required to secure booking. Function is not considered booked until deposit is paid.
- If function is cancelled within 5 days of function date the client will lose their deposit
- Final numbers for function are to be confirmed 5 days prior to function date and this is the number of guests you will be charged for unless the numbers increase
- Final payment must be made upon completion of event.
- Corporate functions must be settled within 14 days of invoice
- Payment can be made by direct deposit or cheque

Hire and Equipment

- The client is responsible for all hire equipment arranged for the event including all breakages and lost equipment
- If using a domestic kitchen Sageleaf will take all due care to leave the kitchen in the condition in which it was found and is not responsible for any damage incurred prior to the function.
- All hire of equipment will be charged separately



Staff

- Hours quoted are estimates only and may vary due to function requirements
- Staff hours will include travel time to and from event if in excess of 30 kilometers from our kitchen
- All hire of staff will be charged separately

-Sageleaf follows the guidelines of the responsible service of alcohol and our policy is to serve guests in a responsible, friendly and professional manner.

I agree to the terms and conditions

Full Name:

Address Details:

Company/ Function Name:

Date of Function:

Time:

Signature: