

## Plated Menu

### Entrees

*Minimum 30 people*

#### Menu includes

Crusty bread rolls and tea & coffee

Queensland Tiger Prawns

crispy oriental salad, honey saffron dressing

Atlantic Salmon Terrine

roasted zucchini, eggplant, new potatoes

Rainbow Gravlox

cured salmon, beetroot sugar cane & dill goat curd, baby chard leaves

Harissa infused grilled lamb rump. Chickpea & beets salad  
Hummus dressing.

Up North Tasting Plate

Chicken sugar cane picks, Barramundi Spring Roll, Grilled Scallop w basil Hollandaise, Duck & Plum Gyoza.

Vietnamese Spring Roll

rice paper rolls combination , gulf prawns pak chee dip,  
Pork saltimbocca, sesame shabu shabu

Antipasto Plate

grilled vegetables roll pesto, tomato buffalo bocconcini,  
artichoke, roast capsicum, melon confit, king prawns

Prices are valid until the 31<sup>st</sup> December 2018 – All prices include GST  
Ph 61 (07) 40352523 Mbl 0422465081 P.O Box 1643 Cairns QLD 4870

<http://www.platinumcuisine.com.au>

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**Please note that those menus prices are not inclusive of crockery, cutlery, and linen and wait staff. Detailed quote can be provided on request**

### Main course

Marinated King Island Beef fillet tamari, zucchini, crisp beetroot, rocket pesto

Baked Reef Fish , Saffron, slow roast tomato, crush Nicola potato, sugar snap peas

Grilled Chicken Supreme, ricotta & spinach, basil hollandaise, asparagus, peas, Kipfler potato.

Beef Fillet Fetta & Almond, pink eye potato, shiraz jus, field mushroom

Yellowfin Tuna, smoked dukkha, sweet potato mash, brocolini

Wild Barramundi, Grana Padano potato galette, balsamic, rocket

Grilled Duck Confit, forest mushrooms, Kipfler potato, Kalamata Olives, peperonata

Roast Jew Fish, herb mushroom & coriander crust sweet potato mash, prawn wonton, saffron crème

Mandalong Lamb Rump, Persian fetta, new potato, pea puree

Pan Fried Range Fed Chicken Breast, blood orange reduction, dill risotto

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## Dessert

Wattle seed Panacota  
crème de cacao, pistachio biscotti

White Chocolate Marquise  
strawberries & vanilla bean

Mango Cheesecake  
chocolate brownie, seasonal berries

Praline Parfait  
Raspberries, macadamia crisp

Tropical Fruit Trifle  
Pandoro, mango, lychee, passion fruit, almond wafer

Lime Pinenut Tart  
coconut gelato

Dutch Double Chocolate Pudding  
vanilla bean ice-cream, biscotti

Tropical Fruit Plate & Australian Cheese Selection

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### **30 ~ 49 guests**

*2 Course \$57.00*

*3 Course \$69.00*

### **50 guests & over**

*2 Course \$53.00*

*3 Course \$67.00*

### **100 guests & over**

*2 Course \$49.50*

*3 Course \$62.00*

Alternate drop entrée or dessert can be added **\$3.00** per person

Alternate drop main course can be added **\$5.00** per person

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