

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

Harissa infused grilled lamb rump, chickpea & beets salad w/ hummus dressing.

Up North Tasting Plate. Chicken sugar cane picks, Barramundi spring roll, grilled scallop w/ basil hollandaise, duck & plum Gyoza.

Antipasto Plate. Grilled eggplant, zucchini, Moroccan sweet potato, pesto, roma tomato bocconcini, artichoke, roast capsicum, melon confit, Tiger prawns

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, asparagus, peas, kipfler potato.

Prices are valid until the 30th Dec 2024 – All prices include GST

Ph 61 (07) 40352523 Mbl 0422465081 P.O Box 1643 Cairns QLD 4870

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

Plated Menu

Beef fillet fetta & almond, pink eye potato, shiraz jus, roast 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 snapper, 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

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

Dessert

Wattle seed panna cotta, 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

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Plated Menu

Dutch double chocolate pudding, vanilla bean ice-cream, biscotti

Tropical fruit plate & Australian cheese selection

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30 ~ 49 guests

2 Course \$59.00

3 Course \$75.00

50 ~99 guests

2 Course \$57.00

3 Course \$73.00

100 guests & over

2 Course \$55.00

3 Course \$71.00

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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