

Corporate Set Menus 2018



Canapés

Choose from our Canapé Menus

Soup \$18pp (choose 1 selection)

Pumpkin Soup with Coconut, Lemon Grass Coriander Crème Fraiche

OR

Any Homemade Soup of Your Choice

*Soups served with Crusty Roll and Butter



Entrée \$25pp (choice of 2 selections)

Accolade Mezza Plate – or Platter to Share if You Prefer

Coconut Poached Prawns with Crispy Noodle Tomato Tamarind Sambal

Gruyere and Sweet Onion Tart with Pea Shoot and Lemon Vinaigrette

Seared Scallop, Crispy Pork with Vietnamese Slaw & Nuoc Cham Dressing



Mains \$55pp (choice of 2 selections)

Seared Salmon with Soba Noodle, Wakami Cucumber Salad, Wasabi Peas and Toasted Sesame Mayo

Grilled Chicken Breast on Corn Fritter with Avocado Salsa and Smoked Tomato Dressing

Grilled Local Fish Ratatouille with Lemon Confit Potato

Moroccan Lamb Shoulder with Quinoa, Smoked Eggplant and Preserved Lemon Fetta



Grilled Sirloin, Mash Potato, Crush Peas, Roast Mushrooms and Salsa Verde Dressing

Slow Cooked Angus Beef with Rice Pilaf, Baby Spinach and Spice Tomato

Dessert with Tea and Coffee \$20pp (choice of 2 selections)

Choose any Dessert from our Dessert Menu



All Special Dietary Individually Catered For

CPI Increases Apply to 2019 Menus

Accolade Catering P 1300 888 141

www.accoladewa.com.au