



Table Service Menu

2 COURSE \$48.50PP | 3 COURSE \$58.50PP

Minimum 50 Guests



ENTRÉE (choose two)

Trio of Arancini -Mushroom, Italian & Minted Pea
Duck Spring Rolls with Sticky Plum Sauce
Succulent Thai Beef Glass Noodle Salad
Salt & Pepper Squid with Chili, Mango & Lime
Roasted Pumpkin Soup with Garlic Baguette
Sourdough Bruschetta with Fresh Salsa & Rocket
Red-Braised Pork Belly with Apple Salad
Cajun Chicken Caesar Salad

MAIN (choose two)

Prime Rib Eye with Red Wine Jus
Crispy Pork Porchetta with Roasted Apples
Grilled Chicken Supreme with Garlic Sauce
Baked Barramundi with Citrus Butter
Roasted Rack of Lamb infused with Garlic & Rosemary
Roasted Vegetable Tart Vine Ripened Tomatoes & Feta
Glazed Chicken Involtini
Lamb Ragout Tagliatelle Pasta

DESSERT (choose two)

Lemon Meringue Tartlets
Profiteroles with Grand Mariner Custard
Banoffee Tartlet
Petite Pavlovas with Berries & Cream
Caramel Sticky Date Pudding
Chocolate Brownie with Hazelnut Ganache
Berry Baked Cheesecakes
French Opera Coffee Slice

Includes freshly baked rolls and butter with napkins, crockery, cutlery

Professional Uniformed staff to look after your event from start to finish

** Pricing subject to change depending on location, distance to serve or menu selections.

~ Can't decide? Choose 3 options per course for Trio Drop— Add \$10PP ~

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Magnumscatering.com.au