

## Urban Holiday Sit-Down Dinner Menu

### FIRST COURSES/*choose one*

#### **Butternut Squash Soup**

spiced velvety butternut squash soup  
with a dollop of crème fraiche and crispy sage leaves

#### **Winter Greens**

fresh spinach and kale with roasted pear and  
fennel, shallots, bacon lardon and poppy seed dressing

#### **Warmed Brie in Crispy Phyllo**

served on micro greens with cumberland sauce  
and honey balsamic dressing

### MAIN COURSES/*choose one*

#### **Surf N Turf**

AAA beef tenderloin with lemon and poached lobster tail  
served with roasted garlic shallot butter  
and French onion demi glaze

#### **Surf N Surf**

Atlantic salmon rouelle wrapped with leeks  
and grilled tiger prawns  
served with citrus butter, roast fennel and pistachio gremolata

#### **Turf & Turf**

turkey ballotine  
boneless turkey breast with prosciutto and sage stuffing  
and duck confit with a sour cherry reduction

### SIDE DISHES/*choose two*

#### **Sea Salt-Roasted Fingerling Potatoes**

#### **Wild and Brown Rice Pilaf with dried cherries, walnuts and herbs**

#### **Grainy Dijon and Maple Roasted baby vegetables**

#### **French Green Beans Amandine**

#### **Roast Asparagus with pancetta and parmesan**

### DESSERTS/*choose one*

#### **Spiced Egnog Crème Brule**

served with sugared berries

#### **Traditional Holiday Pudding**

with brandy sauce

**\$65.00/person**

*Taxes, equipment, staffing and delivery not included.  
Surcharge \$15.00pp less than 18 guests.*

Professional event staffing provided by our service division, **ServiceSource**.

Welcome your guests with a selection of our fabulous finger foods -please refer to our **Hors d'Oeuvre Menus** for some excellent suggestions!

Party services available include celebration cakes, flowers, tents, rental equipment, furniture and décor, music, valet parking, invitations -whatever your requirements, we'll look after all the details! Call to book your date with our catering specialists.

## Happy Holidays -It's Party Time!