

Silks Marqu e on the grass

\$170 per person

Catering by Josef from Chef on Call

Mains

Prairie chicken- tender chicken breast with a centre of melted cheese and prosciutto ham with seeded mustard hollandaise sauce

Succulent roast lamb studded with rosemary & garlic served with a sweet red wine jus

Tagliatelle with pan-fried garlic infused prawns in a sage & lemon white wine sauce with shaved parmesan

Accompanied with:

Seasonal steamed vegetables

Potato bake au gratin

Greek salad- kalamata olives, cucumber, cherry tomatoes, red onion & balsamic dressing

Baby spinach with roasted pumpkin, shaved fennel and pecans with a honey lime dressing

Cocktail potatoes with sour cream & chives

Roast, grilled eggplant, baby beans & tomato salad with a red wine vinegar & thyme infused olive oil

North Queensland freshly cooked prawns served on ice accompanied with cocktail sauce & lemon wedges

Desserts

Sticky date pudding with a rich butterscotch sauce served with Chantilly cream

Mini Pavlovas served with raspberry couli & fresh mint

Fruit platter with seasonal mixed fruits

Basic Beverage Package – Beer, Wine and Softdrink for 5 hours