



TSR Corporate Services is proud to present a selection of catering options for both formal & informal corporate & private dining.

Calling upon a combined 40 years' experience in corporate, a la carte & high-end hospitality, we present only the finest, freshest and tastiest dishes Melbourne's catering and produce market has available.

From contemporary to crowd-pleasers, bite-size to banquet, our menus incorporate seasonal inspiration, flair and ingredients. All dining options are complimented with the service of our professional Boardroom Attendants.

AUTUMN 2012

Formal Seated Dining

Bistro Dining, Single Course

Formal Cocktail Event

Informal Cocktail, Butler Service

Kosher and Common Dietary Alternatives

Reporting Breakfast

Morning/Afternoon Tea

FORMAL SEATED DINING, AUTUMN 2012

ENTRÉE

forest mushroom and chestnut tartine
roasted butternut, celeriac and puy lentil vinaigrette, dandelion shoots (V)

popcorn chicken wings
roasted corn custard, smoked almond and chilli salad

confit chicken breast
sichuan eggplant, soy and ginger dressing, mizuna, sesame wafer

charcuterie
ham hock terrine, smoked duck, chicken liver parfait, sugar cured lamb,
saffron pear chutney, quince gel, pickled onions, brioche

oxtail tortellini
braised baby gem, morels, veal glaze

MAIN

paella; crystal bay prawn, blue eye, ocean trout, scallop
saffron and tomato calasparra rice, crab and ginger broth, baby fennel and leeks

citrus and tamari roasted kingfish
japanese mushroom ragout, broccolini, chilli and spring onion nicola potatoes, ponzu sauce

crisp skinned salmon fillet
spiced roast cauliflower, cauliflower puree, blood orange and piquillo jelly, fried chickpeas

pan roasted free range chicken breast
coq au vin leg, truffled spatzle, creamed parsnips, saffron shallots, candied pancetta

roasted duck breast
parsnip and celeriac pastilla, pickled red cabbage, beetroot puree, carrot and orange jus

twice cooked caramelised pork belly
seared scallops, green papaya and apple salad, sticky tamarind sauce

slow roasted lamb rump,
bourek of slow roast shoulder, baby turnips, candied almonds, pomegranate jus

chargrilled black angus eye fillet
thick cut chips, baby artichokes and wild mushrooms, parsley puree, oregano jus

pan fried black angus eye fillet
beef cheek cannelloni, twice cooked roquefort and broccoli soufflé, wilted cavolo nero,
green peppercorn sauce

DESSERT

poached rhubarb, yoghurt panna cotta, lemon curd, rose raspberry meringues

salted caramel, hazelnut sponge, chocolate cremeaux, pearl barley cream

peanut butter parfait, chocolate ganache and cherry gel

marsha's chocolate fondant, cardamom caramel, vanilla ice cream

fine selection of international cheeses, Australian fruit and nuts



INFORMAL BISTRO DINING

designed to cater for working lunches for staff and meetings- quoted fully inclusive of chefs, formal waiters and delivery

pan fried chicken breast
seasonal greens & potato puree, mustard cream

chargrilled sirloin
roasted pumpkin, green beans & red wine jus

*Optional 2nd course, Australian Cheese & Fruit Selection

Minimum 30px booking required

FORMAL COCKTAIL

fine food served and roamed to your standing guests- fully prepared and cooked on site by your private team of chefs

CHILLED SELECTION

citrus cured tuna, sesame wasabi pancake, tobiko, shiso leaves
tom coopers salmon, buckwheat wrap, confit kipfler, pink grapefruit
chive blini, blue swimmer crab salad
caramelised fennel and blue cheese tart, walnut crumble, quince cream (V)
ginger and mirin sushi rice, teriyaki eggplant, sesame wafer (V, GF)
leek and reggiano frittata, quail egg, olive, pinenut (V)
baby chicken sandwich, almond, celery
confit chicken terrine, pistachio crumbs, shiraz jelly
peking duck and vermicelli rice paper roll (GF)
wagyu bresaola, wild rice cake, saffron pear chutney (GF)
slow cooked beef, horseradish and red onion brioche, basil shoots

HOT SELECTION

ginger and coconut dusted prawn, peanut sauce
corn dusted rockling, pomegranate aioli
sesame and scallop toast, green papaya relish
cauliflower, cumin and chickpea samosa, saffron yoghurt (V)
pumpkin, sage and parmesan fritter, salsa verde (V)
beetroot and feta arancini (V)
swiss brown mushroom, leek & gruyere croque madame (V)
thai green chicken spring roll, green curry dip
lamb and thyme croquette, gremolata crumbs, barberry jelly
persian lamb and date pie, za'atar yoghurt
star anise and mandarin braised beef cheek dumpling, sticky soy

DESSERT

chocolate lolly pops - dark chocolate and orange or milk chocolate and popping candy
baby jam doughnuts
rhubarb and italian meringue tartlets

SUBSTANTIAL CANAPES

mini steak sandwich, toasted sourdough, tomato and chilli relish, rocket
jamon and almond crumbed chicken goujons, saffron sofrito – served in paper cup
spring onion pancake, five spiced duck, pineapple and chilli relish
lamb souvlaki in baby pita, coleslaw

bowl dishes

popcorn prawns, fresh coconut, lime, coriander and mint salad (GF)
twice cooked pork belly, jasmine rice, green papaya salad, chilli
sumac and lemon crusted snapper, chickpea chips, saffron aioli
slow cooked black angus scotch fillet, smoked potato mash, onion rings, mushrooms (GF)
confit free range chicken, wild mushroom and tarragon, heirloom carrot puree

Minimum 160 items required.

INFORMAL COCKTAIL

great value food with serious flavour- prepared and served fresh on-site by your private butler, eliminating chef and kitchen charges

CHILLED SELECTION

chive blini topped w tasmanian smoked salmon, & dill mayo (gf)
lemon zested savoury profiterole filled w smoked trout dip topped w caviar
parmesan savoury profiterole filled w spinach & water chestnut dip (v)
chicken, chive, celery & almond round sandwich bite
blt bite - crispy bacon, roma tomato, cos & basil mayo round sandwich bites
prawn, tangy dressing & cos round sandwich bites
asian vegetable rice paper roll w coriander & vietnamese mint w sweet chilli sauce (gf) (v)
bbq hoisin marinated duck rice paper roll w a plum dipping sauce
poached chicken rice paper roll w asian vegetables, coriander & a satay sauce (gf)
traditional asparagus spears w whole egg mayonnaise wrapped in thin white bread (v)
asparagus spear wrapped in thinly sliced jamon & aioli (gf)
goats cheese grilled pumpkin & zucchini bruschetta topped w hummus (v)
rare roast beef bruschetta w dijon & roasted red capsicum
baby tartlet cup filled w roasted tomato, olive tapenade, feta & baby basil (v)
roasted vegetable frittata topped w hummus & a black olive (gf) (v)
nth queensland king prawn skewer w croutons tangy seafood dipping mayo (gf)

other sandwiches (cut into ribbons or points)
chicken, chives & croutons classic mayo
chicken, toasted almonds, celery, chives & croutons classic mayo
smoked salmon, cucumber & dill mayo
shaved leg ham w dijon mustard & gruyere cheese
shaved leg ham w cream cheese & ginger egg w chive mayonnaise & black caviar (v)
curried egg w alfalfa sprouts (v)
roasted pumpkin zucchini semidried tomato & pesto (v)

chicken liver pate en croute w crème fraiche
baby mozzarella & basil wrapped in jamon (gf)

HOT SELECTION

mini pizza
topped w roma tomato, baby bocconcini & fresh basil (v)
topped w salamanca salami, fetta & roasted red capsicum
topped w roasted pumpkin, goats cheese & caramelised onion (v)

mini classic quiche lorraine
mini smoked salmon & dill quiche
mini spinach & goats cheese quiche (v)
mini roasted red pepper & black olive quiche (v)
prawn & lemon arancini ball (min order of 24)
green pea & ham arancini ball (min order of 24)
mushroom feta & pesto arancini ball (min order of 24) (v)
thai chicken balls w a lime chilli dipping sauce (min order of 24)
lamb & rosemary ball w tomato chutney (min order of 24)
mini beef & red wine pie
mini chicken & leek pie
mini traditional sausage roll served w a homestyle tomato sauce

parmesan & herb crumbed chicken goujons w a lemon zested mayo dipping sauce
golden crumbed baby chicken parma topped w tomato napoli & epicure cheese
tandoori chicken skewer w a minted cucumber yoghurt (gf)
sirloin beef skewer w a tarragon dijon mayo (min order of 24) (gf)
mini thai crab cake served w a mild chilli & herb dipping sauce (min order of 24) (gf)
spicy pumpkin & pea samosa, w a minted cucumber yoghurt (v)
mini beef burger topped w melted cheese & tomato relish in a sesame golf ball bun

DESSERT

mini orange cupcake
mini chocolate cupcake topped w a smartie
mini passionfruit cupcake
little lemon curd tart
little strawberry & blueberry tart
little chocolate tart
baby pav topped w cream, strawberries & peppermint crisp (g)
baby pav topped w passionfruit cream & a raspberry (gf)
baby lamington

KOSHER AND COMMON DIETARY ALTERNATIVES

All menus are flexible in order to accommodate for any dietary requirements. Please inform us at time of booking, as often meals are unable to be altered once delivered.

Supply from Kosher kitchens may attract surcharge up to \$150 per booking.

REPORTING BREAKFAST

alternating individual granola, yoghurt & fruit pots

combination toasted finger points

smoked leg ham

roma tomato

sharp cheddar

parmesan

free range egg & short cut bacon

assorted bagels w cream cheese

thick raisin toast w vanilla mascarpone

fresh cut fruit skewers

SMOOTHIES

byron brekkie

milk (your choice- cow/soy/rice etc), banana, honey, cinnamon, muesli & ice.

the angel

orange juice, banana, strawberries, plain yogurt, honey

MORNING/AFTERNOON TEA

ribbon sandwiches,
egg & bacon
chicken, chive & mayo
bacon & avocado

mini tarts & pies,
lorraine
smoked salmon
spinach & goat's cheese
braised beef & red wine
chicken & leek
spinach & ricotta filo

scones,
plain w jam & cream
date & walnut
bacon & cheese/ cheese & herb (savoury)

mini muffin,
banana
raspberry & white chocolate
semi-dried tomato

assorted macaroons
warm white chocolate brownie
mini cupcake,
passionfruit
chocolate
orange

seasonal fruit platter
assorted sushi & sashimi

CATERING TERMS & CONDITIONS

- Menus are subject to change up to within 24hrs of booking, and will be communicated via phone and email. All necessary event communication via email with paul@tsrcorporateservices.com.au, 0448 893 962.
- Cancellation, events below 10 guests: A 48 hour event cancellation policy. Whereby if event numbers decrease or cancel within 48 business hours, breakfast from 7.00am, lunch from 11.00am and dinner/cocktail event from 4.00pm, full costs are incurred. In the case of Monday events, the cancellation policy is applied to the preceding Friday.
Cancellation, events above 20 guests: A 72 hour event cancellation policy. Whereby if event numbers decrease or cancel within 72 business hours, full costs are incurred. In the case of Monday events, the cancellation policy is applied to the preceding Friday.
- Prices are subject to GST.
- Delivery fee of \$55 applies to all bookings.
- Bookings made within 48hrs of event time may be subject to menus of TSR's discretion.
- Cleanliness: all utilised ceramic & stainless steel to be washed and processed post each event. Kitchen to be swept and ovens cleaned after each event. Bump out to occur immediately.
- All catering bookings are also subject to our general terms and conditions, available to view at <http://tsrcorporateservices.com.au/Terms>