



*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.*

**WINTER 2012**

**Formal Seated Dining**

**Formal Cocktail Event**

**Informal Cocktail, Butler Service**

**Kosher and Common Dietary Alternatives**

**Reporting Breakfast**

**Morning/Afternoon Tea**

## FORMAL SEATED DINING, WINTER 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

## **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**

ribbon sandwich with chicken, lemon mayonnaise and avocado

hand made rice paper roll

barbequed pork, sesame seeds, vegetables, bean thread noodles marinated in 'char siu' sauce  
prawn, vietnamese mint, lemongrass, vegetables, bean thread noodles infused in a tangy  
marinade

peking flavoured duck, pickled ginger, spring onions, vegetables, bean thread noodles  
marinated in plum and five spice sauce

roasted tomato, olive & goats cheese tart

baby galette with goats cheese & spiced onion chutney

lime and coconut pancakes with chicken and mint

ricotta pancake with smoked salmon, dill & horseradish cream

rare beef on potato rosti topped with green herb sauce

sweet corn fritters with guacamole and crisp prosciutto

mini bagels with smoked salmon, cream cheese & cucumber

## **HOT SELECTION**

chicken apricot & pistachio balls with apricot glaze

roast pumpkin risotto balls with pesto and semi-dried tomato

herb crusted chicken goujons with rocket mayonnaise

mini sausage rolls with homemade tomato chutney

chicken, leek and white wine pie

beef, burgundy and mushroom pie

mini beef burgers, tomato chutney & caramelized onions

## **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>