



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.

SUMMER 2012

Formal Seated Dining

Bistro Dining, Single Course

Cocktail, Butler Service

Kosher and Common Dietary Alternatives

Morning/Afternoon Tea

Boardroom Attendants

FORMAL SEATED DINING, SUMMER 2012

ENTRÉE

smoked ocean trout, baby leek and watercress tart
tomato sorbet, potato wafer

seared hervey bay scallops
carrot and cumin fritters, toasted quinoa, pomegranate and citrus salad

hiramasa kingfish ceviche
avocado mousse, tomato and coriander salsa, cornmeal tuille

crystal bay prawns
fennel, cucumber, nashi curry remoulade, rye bread toast, paprika oil

butternut tortellini
verjuice and vanilla emulsion, candied walnuts, shaved pecorino (V)

kataifi wrapped meredith goat cheese
watermelon and mint jelly, pistachio puree, balsamic syrup, celery shoots (V)

asparagus and mimolette salad
rocket, orange, citrus dressing, sourdough croute (V)

star anise poached duck breast
son in law quail egg, tamarind sauce, grilled roti

spiced chicken croquettes
lime leaf, chilli, coriander, red pepper dressing, caramelised pineapple salad

black angus beef carpaccio
baby vegetable salad, horseradish cream, caper berries, crisp reggiano

MAIN

crisp skinned blue eye fillet
salt cod stuffed piquillo, crushed broad beans, asparagus fritter, lemon, caper and parsley dressing

grilled john dory fillet
crispy confit calamari, warm aioli kiplfler salad, shaved fennel, sauce vierge

pan roasted kingfish
spiced cauliflower and potato fritter, tomato & ginger sauce, coconut salad

pistachio-crushed barramundi
caramelised chicory and baby carrots, orange and verjuice vinaigrette, asparagus fritter

pepper and herb crusted salmon fillet
potato skordalia croquette, beetroot, orange, sorrel and carrot slaw dukkah yoghurt, pomegranate dressing

Confit petuna ocean trout, steamed kipflers, crushed minted peas, asparagus fritter, sauce antiboise

pan roasted breast of free range chicken
saffron creamed potato, spinach and smoked cashew samosa, spiced mint jus

grilled free range chicken breast
ricotta and lemon thyme gnocchi, steamed baby greens, vin jaune beurre blanc, crispy leek salad

twice cooked duck leg
duck ravioli, steamed bok choy, candied ginko nuts, spiced cherry caramel surf and turf

chargrilled black angus eye fillet
potato fondant, celeriac remoulade, smoked leeks, hazelnut vinaigrette

pan fried black angus beef medallions
red curry beef cheek croquette, coriander and lime leaf jasmine rice, crispy lotus root, tomato,
coconut and garlic chive salad

roast rack of western plains lamb
cannellini bean puree, crushed minted peas, provencal tomato galette, rosemary and confit
garlic glaze

DESSERT

earl grey tea crème brulee fruit scone ice cream, cherry jam and clotted cream

summer trifle sherry and peach genoise, vanilla rosewater custard, champagne berry jelly,
toasted almond cream

dark chocolate mousse, spearmint sorbet, white chocolate mint gel, cookie crumbs, crystallised
mint leaves

pistachio, olive oil and citrus cake, rosewater nougat parfait, lemon balm jelly

coconut, lime and mango lamington, vanilla and candied macadamia slice, summer fruit and
mascarpone pavlova

vanilla bean and raspberry pannacotta, confit raspberries, champagne syrup

valrhona chocolate torte, cherry ripple ice cream, chocolate tuille, candied orange cream,
cherry syrup

rosewater scented labne, poppy seed parfait, honeycomb, lemon confit

crema catalana, cinnamon shortbread, orange and sorrel compote

fresh berry sablé, vanilla cream, raspberry butter sauce, mint granita

fine selection of international cheeses, Australian fruit and nuts

INFORMAL BISTRO DINING

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

chargrilled sirloin
roasted pumpkin, green beans & red wine jus

FORMAL COCKTAIL

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

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

roasted tomato, olive & goats cheese tart
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 onion

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.

MORNING/AFTERNOON TEA

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

\$7.50 p/round

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

\$3.00

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

\$2.50

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

\$2.50

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

\$3.00

seasonal fruit platter
assorted sushi & sashimi

from \$3.00pp



SMOOTHIES

byron brekkie

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

the angel

orange juice, banana, strawberries, plain yogurt, honey

BOARDROOM ATTENDANTS

\$35.00 p/hr

Minimum 4hr booking required.

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 24 hour event cancellation policy. Whereby if event numbers decrease or cancel within 24 business hours, 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 48 hour event cancellation policy. Whereby if event numbers decrease or cancel within 48 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.
- 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>