



AppleTree
• CATERING •

Summer & Winter

•Dinner Party Menu•



2 course \$65 per head

3 course \$75 per head

2 canapé 3 course \$85 per head

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Summer • Menu •

canapé

tuna ceviche avocado purée

3 cheese mini tarts

smoked salmon blinis

prosciutto wrapped melon

blue cheese fig -vincotto

pulled pork spring roll

fresh prawn radish

entree selections

scallops -nashi pear -nam jim -betel leaf -toasted coconut

duck breast star anise -grilled peach -watercress

prawns saffron butter -red pepper purée -herb fennel salad

buratta -plums-basil- heirloom tomatoes-sour dough

double baked goats cheese soufflé -beetroot carpaccio- herb salad

mains

confit pork belly - green mango- quinoa -cashew caramel dressing

salmon pistachio crusted -green pea purée - fennel- pomegranate -herb salad

beef eye fillet- baby carrots -kale-truffle jus

harissa chicken breast -buttered lettuce' lentil -yoghurt mint

vegetarian garden plate available on request

sides are always included

mixed greens meredith feta

roasted root veg garden herbs

smashed potatoes aioli

dessert

crème brûlée raspberry mint macadamia soil

chocolate mousse -salted caramel- figs

pecan pie -vanilla gelato

cheese plate french triple brie -honey walnuts- pears -lavosh



Winter •Menu•

canapé

tuna tartare chive on potato chip
baby beetroot and goats cheese tartlets
prosciutto wrapped figs
spinach pine nut wontons
citrus cured salmon caviar en croûte

entree selections

scallops- celeriac purée -prosciutto- salsa verdi
pork belly - carrot purée -plum dressing
ricotta ravioli- basil heirloom tomatoes
twice cooked octopus -orange -fennel salad pomegranate glaze
baked baby carrots -hazelnut crumb - truffle honey yoghurt

mains

duck breast -grapes -cauliflower two ways
salmon yoghurt pistachio crusted -eggplant purée- baby cucumber pearl cous cous
beef eye fillet -leek and potato gallet -asparagus port jus
lamb back strap- pumpkin- salsa crudo
wild mushroom butter puff tart-pesto

sides are always included

mixed greens w/ meredith feta
roasted root veg w/ garden herbs
smashed potatoes w/ aioli

dessert

crème caramel
tiramisu
chocolate pudding- hazelnut gelato -raspberry
rhubarb pear hazelnut crumble -crème anglaise





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