



eden catering

your personal chef



call us on 0412 682 756 or email catering@edencatering.com.au
www.edencatering.com.au



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personal chef menu

Our price per person includes staff to prepare and serve your menu, crockery, cutlery and best of all we clean up the kitchen once we're finished. Pricing based off 10 guests or more, smaller groups welcome enquire for pricing

ENTRÉE

OYSTERS

Sydney rock oysters shucked by your chef, served with a lemon sorbet and eschallot and red wine vinegar pearls (GF)

TUNA

sashimi of Yellowfin tuna, orange gel, pannagrattato, and pomegranate pearls

SCALLOPS

pan fried Canadian scallops, smoked kipfler potato salad, beetroot gel, whisky veloute and prosciutto dust

GNOCCHI

potato gnocchi with truffled pumpkin puree and a sage and lemon butter sauce (Veg)

DUCK AND FIG

pan fried duck breast, pickled baby beets, melon, figs, witlof and a walnut vinaigrette (GF)

PORK BELLY

confit pork belly, truffle oil and cauliflower puree, granny smith apple match sticks, and bordelaise sauce (GF)

QUAIL

confit quail legs, roasted quail breast, bortrytis poached grapes, mandarin and radish (GF)

LAMB

pan fried lamb fillet, smokey eggplant, heirloom tomato and Hunter olive salsa (GF)



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MAIN COURSE

BARRAMUNDI

oven roasted Barramundi fillet, steamed zucchini flower and scallop mousse, globe artichoke and nolly prat veloute (GF)

SALMON

pan fried Huon Tasmanian salmon fillet, with a tomato, poached prawn and cucumber salsa, dill aioli, and seaweed caviar (GF)

PORK

roasted pork cutlet, smoked potato and herb salad, Hunter shiraz poached pear with a red wine jus (GF)

CHICKEN

roasted chicken breast, truffled white onion puree, burnt butter sauce with a fresh grape and fennel dust (GF)

BEEF CHEEKS

Angus beef cheeks, parmesan and potato galette, blanched asparagus and radish with juniper berry and red wine sauce (GF)

DUCK

hickory smoked duck breast, roast parsnip, beetroot gel, witlof and veal jus (GF)

LAMB

roasted lamb fillet, with smoked eggplant, roasted baby truss tomatoes, sweet potato galette and cabernet jus (GF)

VENISON

New Zealand venison with sweet pea puree, blanched asparagus, glazed baby carrots, beetroot and parsnip, with a bordelaise sauce (GF)

(\$10 extra per person)



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DESSERT

CHOCOLATE BUDINI

soft centred dark chocolate pudding with house made banana gelato

DOUGHNUTS

homemade cinnamon doughnuts with vanilla bean Anglaise and poached rhubarb

CRÈME BRULEE

chocolate brulee, salted caramel powder and fresh raspberries (GF)

CHEESECAKE

cheesecake mousse with coconut crumble, macerated strawberries and fresh apple

PEAR

shiraz poached pear, sweet labneh, thyme honey and ginger bread

STICKY DATE

deconstructed sticky date pudding with salted caramel sauce and coffee cream

FLAN

baked custard flan with candied chilli and chocolate crumb

CHEESE PLATE

a selection of local and imported cheeses, walnut and prune toast, fresh pear

HOUSEMADE GELATO & SORBET

sorbet – blood orange, coconut, granny smith apple, kiwi (Gluten & Dairy Free)

gelato – dark chocolate, banana, verbena yoghurt, macadamia, caramel, toasted walnut (GF)

choose up to 3 flavours