



# eden catering

your personal chef



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[www.edencatering.com.au](http://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. 3 course menu – 2 choices per course served alternately to your guests.*

### ENTRÉE

#### BEET AND MELON

heirloom beetroot and melon salad, jamon, labneh, port soaked figs and lavender honey (GF)

#### PRAWNS

local prawns with a sweet corn, cucumber and baby leaf salsa, orange gel and lime mayo (GF)

#### SCALLOPS

pan fried Canadian scallops, smoked potato and herb salad, seaweed caviar and nolly prat gel (GF)

#### 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)

#### OYSTERS Available – Per Dozen \$36

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

### ZUCHINNI FLOWERS

fried zucchini flowers filled with goats cheese, roast fennel, grape and watercress salad and a burnt orange vinaigrette

### 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, celeriac puree, orange and ginger glazed carrots, purple cabbage and walnut vinaigrette (GF)

### LAMB

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

### BEEF

grass fed fillet of beef, roasted field mushrooms, caramelised beef jus with truffled potato and heirloom carrots (GF)



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## **D E S S E R T**

### **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

## **S I D E S F O R T H E T A B L E**

(Additional \$3.50 per person – 1 Choice)

Sourdough bread baskets with butter

Herb and garlic potatoes (GF)

Pear, parmesan and rocket salad with spiced raspberry vinegar dressing (GF)

Mixed leaf salad with balsamic dressing (GF)



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## personal chef table share 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. Available for groups of 20 or more.*

### **T O S T A R T**

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

### **P L A T T E R O P T I O N S**

Share platters choose 2 main dishes and 3 side dishes

### **M A I N D I S H E S**

*Choose 2 options*

Slow braised lamb shoulder with confit garlic and rosemary potatoes, heirloom carrots and red wine jus (GF)

Lemon, garlic and thyme chicken maryland with minted yoghurt and pita bread

Hot smoked Huon salmon with pickled cucumber, saffron aioli and baby herbs (GF)

Slow roasted beef brisket with sweet corn and fennel slaw, house made bbq sauce (GF)

Tempura zucchini flowers, sugar cured Petuna ocean trout, soft boiled hen egg, chat potatoes, and lime aioli

Roasted beef fillet (medium rare), field mushrooms, BBQ baby leeks, fried rosemary potatoes, with veal jus (GF)

Hot smoked duck breast, radicchio, candied walnut and orange, with pickled fennel and fresh celery (GF) *add*

### **S I D E D I S H E S**

*Choose 3 options*

Heirloom tomato, cucumber, pinenuts, goats cheese and wild rocket pesto (GF)

Rocket, pear and parmesan salad with vino cotto (GF)

Harissa roasted eggplant with pomegranate, pistachio, heirloom tomatoes, and tzatziki (Veg/GF)

Huon smoked salmon, blood orange, fennel, pomegranate and pannagratto

Apple, candied walnuts and rocket salad (GF)



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Orange, fennel and artichoke with a burnt orange vinaigrette (GF)

Roast pumpkin, fresh figs, baby zucchini with labneh, sourdough crumbs and thyme honey

Smoked potato, hen egg and radish salad (GF)

Puy lentil, roast beetroot and carrots, with spiced pan fried cauliflower, and goat's cheese (GF)

Pan fried haloumi, roast fennel, grape and watercress, with orange dressing (GF)

## **D E S S E R T**

*Choose 3 options*

Dark Belgium Chocolate Tart

Lemon Meringue

Citrus and Poppyseed Cake

Homemade Cinnamon Doughnuts

Macarons (GF)

Pear and Almond Frangipane

Mini Chocolate Eclairs

Flourless Chocolate Cake (GF)

Baby Pavlovas with Poached Cherries (GF)

Apple Pie

Passionfruit and Lime Tart

Baileys Crème Brulee (GF)

Caramel Tart

Chocolate Truffles (GF)

Baby Baked Cheesecakes

Fresh Fruit Platter (GF/DF)

Dessert in a Jar: Cheesecake mousse with nut crumble and sticky wine soaked blueberries