



Event dinners

Our chef, Philippe, has over 30 years' experience to create a memorable feast or a stylish cocktail reception.

FOOD2U offers professional advice on menus, dietary requirements, wait staff, venues, seating, decorations – we will even order the flowers for your reception.

Upon confirmation of your booking we can arrange sample tastings in a private relaxed atmosphere so that you know you will be getting exactly what you want.

Contact Philippe Pascal – the Chef with panache - (03) 6272 9940.

We offer the following sample menus with four styles of service (buffet, plated service, shared platters or cocktail reception):

Buffet selection

Buffet – guests are served entrée whilst seated and then move to buffet stations to be served by chefs.

Select one of the following three buffet choices:

Buffet choice #1 - \$32 per person

- Vegetable soup (served at the table)
- Roast porterhouse
- Baked ham with mustard crust
- Salad selection
- Dinner rolls
- Condiments
- Chocolate mousse cake with raspberry coulis

Buffet choice #2 – \$42 per person

- Seafood vol au vent (served at the table)
- Turkey filled with walnuts and prunes
- Baked ham with mustard crust

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- Roast porterhouse
- New potatoes, seasonal vegetables.
- Salad selection
- Dinner rolls
- Condiments
- Fruit salad
- Chocolate mousse gateaux
- Honey and lemon cheesecake

Buffet choice #3 – \$49 per person

- Platters of seafood and anti pasta (served in middle of each table)
- Baked Kassler with pineapple and cloves
- Roast eye fillet with herb and mustard crust
- Hot smoked salmon with horseradish cream
- New potatoes, seasonal vegetables.
- Salad selection
- Dinner rolls
- Condiments
- Fruit salad
- Chocolate mousse gateaux
- Baked lemon tart
- Chocolate and hazelnut meringue cake

Plated service

Plated service – guests remain seated and served by wait staff. Select one of the following two choices:

Plated service choice #1 - \$42 per person

Choice of one item from each course

Plated service choice #2 - \$50 per person

Select two items from each course for alternate drop



Contact us 88 Central Avenue, Moonah Tasmania Australia

- ▶ call 03 6272 9940
- ▶ fax 03 6272 9940
- ▶ email info@food2u.com.au



Entrée

- Scallops pan fried served with caramelised witlof, lime and coriander (seasonal)
- Spinach salad with crispy prosciutto, figs and a blue cheese dressing
- Trio of salmon:
 - gravlax with lime and blinis
 - marinated with honey, soy and sesame seeds
 - grilled with gremolata
- Grilled quail salad with lardons and croutons, sherry vinaigrette
- Roasted pumpkin and mustarda fruit ravioli with brown butter and crispy sage leaves

Main

- Blue trevalla steamed with ginger and miran served on a bed of sauteed greens
- Eye fillet served on potato rosti with a red wine and shallot sauce
- Chicken breast filled with sun-dried tomatoes and Bothwell goats cheese served with garlic potato mash and a basil cream sauce
- Salmon wrapped in puff pastry filled with wild rice, hard boiled eggs and dill topped with a lemon butter sauce
- Venison casserole with bacon and mushrooms, served in a vol-au-vent
- Scotch fillet topped with olives, capers and roasted red pepper served with a red wine jus
- Chicken breast with a mustard and gruyere crust and white wine sauce

Dessert

- Le Grand Dessert – a selection of our favourite desserts, mini raspberry shortbread, chocolate mousse with sour cherries, rhubarb compote with vanilla ice cream
- Individual hazelnut meringue filled with the lightest of chocolate mousses, garnished with mixed berries
- Pear and quince tart served with burnt orange cream
- Hazelnut meringue layered with chocolate mousse and crème Anglaise
- Mille feuille of caramelised pastry with oranges and caramel custard

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Shared platters - \$25 per person

Shared platters – guests remain seated and platters are served to each table – this option is very popular.

Select three platters:

- Salmon nicoise – poached salmon with pink eye potatoes, green beans, tomatoes, hard boiled eggs, olives and anchovies
- Falafel with tabouli, grilled eggplant and yoghurt dressing
- Lamb souvlaki – marinated lamb grilled and served with a Greek salad
- Eye fillet served on roasted root vegetables with horseradish cream
- Honey chicken on bean, pineapple and almond salad

Cocktail reception – Price on application depending on selection

Wait staff circulate with platters and drinks.

[View our canapés menu](#)

Staff hire

- Chef \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Senior waiting staff \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Junior staff \$30/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.