



# DINING PACKAGES



**showtime**  
EVENT GROUP

# CANAPES

## COLD CANAPÉS

Potato rosti, smashed minted peas, citrus sour cream & shiso (GF, V)

San Francisco sushi roll, smoked salmon & tobiko (GF, DF)

Tandoori chicken tartlet, coriander raita, mint dust

Blue corn tostada, roasted pumpkin hummus, shaved smoked almonds (V, GF, DF)

Taco with grilled zucchini, charred corn, avocado & goats cheese (V) (GF)

## HOT CANAPÉS

Char Sui Pork Puff, spicy peanut dipping sauce

Baked Mexican potato & pea Quesadilla (Vegan)

Filo Ricotta and spinach (V)

Beef Albondiga, salsa picante

Lemon & herb chicken skewers with palm sugar, lime & green chilli dressing (GF, DF)

Moroccan lamb pie, cumin and mint yoghurt

## HAND HELD ITEMS

Japanese Karaage chicken with soy, chilli & ginger sauce (GF, DF)

Middle Eastern lamb koftas, quinoa Tabbouleh with tzatziki (GF)

Buttermilk roll, pulled pork, Asian slaw, apple & chilli marmalade

Wagyu beef slider, grilled bacon, melted cheddar, coral lettuce, tomato, BBQ aioli

## ROVING DESSERT CANAPÉS

Petite flourless orange cake, honey mascarpone cream, elderflower syrup, freeze dried raspberries (GF)

Belgium white chocolate, toasted coconut, pistachio rocky road bites (GF, DF)

Mini lemongrass panna cotta tarts, star anise and clove spiced roasted pineapple, lemon balm (GF)



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# SEATED

2 course dinner | \$62pp | 3 course dinner | \$80pp | ½ hour canapes on arrival | \$11pp

## ENTREE

Aged Parma ham, marinated buffalo mozzarella, cherry truss tomatoes, aromatized olive oil, balsamic flakes, basil (GF)

Smoked ocean trout, Chardonnay pickled vegetables, black sea salt flakes, apple pearls, green olives, apple & walnut salsa (GF, DF)

Signature pan-fried lamb rillettes, chargrilled zucchini, minted labneh, snow pea tendrils, dukkah, tomato dust

Twice cooked braised pork belly, Applewood-smoked pumpkin puree, Shaoxing wine jus, Szechuan spices, pork crackling crumbs (DF, GF)

Seared tofu, chargrilled asparagus, seasonal mushrooms, tomato & coriander salsa (Vegan, GF)

## MAINS

Baked Tasmanian salmon, seared polenta, heirloom tomatoes, Kalamata olives, baby cress salad, fennel pollen dressing (GF, DF)

Gippsland beef fillet, crushed kipfler potato salad, charred broccolini, black pepper cream sauce, thyme butter (GF)

Seared Barramundi fillet, sautéed gremolata potatoes, sautéed beans, saffron & chervil dressing (GF, DF)

Lemon & oregano roasted three-point rack of lamb, sweet corn polenta, roasted black sesame baby carrots, harissa spiced lamb essence, Free-range chicken breast marinated in Aleppo pepper & preserved lemon, pearl couscous, caponata, pan jus (DF)

Chargrilled free range chicken breast, roasted garlic mash, lemon asparagus, baked cherry truss tomatoes, sage jus (GF)

Vegetable tagine, saffron cous cous, fine herbs (Vegan, GF)

## SIDES - \$5 pp, each side

Seasonal mesclun salad, cucumber, tomato, olive oil and aged balsamic (V, GF)

Green beans with sautéed onions, fried black quinoa, lemon oil (GF, DF)

Roast chat potatoes, rosemary butter (GF, V)

## DESSERT

Tahitian vanilla bean panna cotta, roasted aromatic pineapple, lemongrass curd, freeze dried mandarin, lemon balm (GF)

Orange bavaroise, almond joconde, citrus berry compote, mandarin dust, micro basil

Tonka bean crème brûlée tart, poached baby pear, Cointreau macerated berries,

Manuka honey chunks, shaved macadamia

Chocolate marquise, chocolate sponge, rich chocolate mousse, pistachio soil, popping candy, raspberry pods



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# BEVERAGE

Gold – 2 hr \$39pp | 3hr \$48pp | 4 hr \$58pp | 5 hr \$67pp  
Craigmoor Cuvee

Pocketwatch Chardonnay, Pocketwatch Sauvignon Blanc  
Pocketwatch Cabernet Sauvignon, Pocketwatch Shiraz

James Boag's , Heineken, Tooheys 5 Seeds Cider on Tap  
James Boags Light Beer Bottle  
Soft Drinks, Sparkling Mineral Water & Juice

Premium – 2 hr \$45pp | 3 hr \$56pp | 4 hr \$67pp | 5 hr \$76pp  
Veuve Tailhan Sparkling

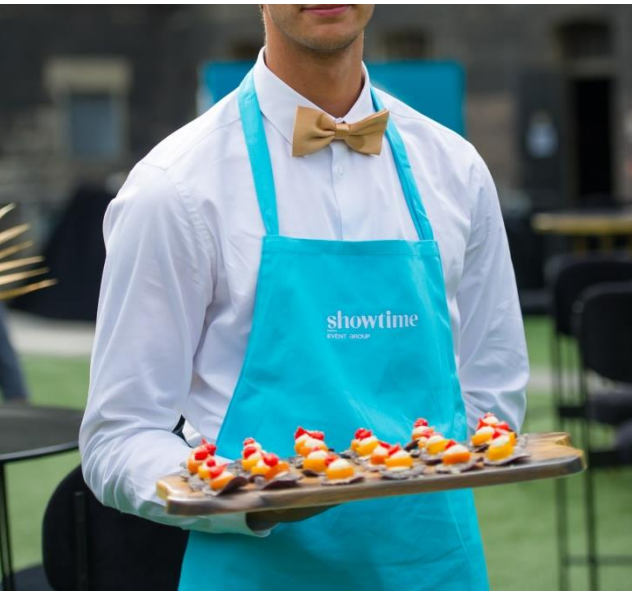
821 South Sauvignon Blanc , Sisters Run Chardonnay,  
Earthworks Riesling, Seppelt The Drives Shiraz, Truvee Pinot Noir

James Boag's, Heineken, Coopers Pale Ale, Tooheys 5 Seeds Cider on Tap  
James Boags Light Beer Bottle, Budweiser Bottle, Corona Bottle  
Soft Drinks, Sparkling Mineral Water & Juice

Speak with your Event Producer to find out more about our  
Sommelier's Packages, spirits upgrades and signature cocktails on arrival.



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**SHOWTIME EVENT GROUP**

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