

Benitos

C E L E B R A T I O N S M E N U 2 0 1 7

SET MENU PACKAGE

2 course -35 3 course -43 4 course -50

Starter

Antipasto- A selection of Mediterranean cured meats, cheeses vegetables, crusty bread and accompaniments.

Canapes- platters of housemade fingerfood discussed with chef

Entrée

Soup of the day – served with traditional rustic Italian garlic bread –discuss with chef

Cannelloni- filled with fresh ricotta and spinach, baked in an Italian tomato-garlic sauce with shaved parmesan garnish

Lasagna- meat / vegetarian with Italian tomato sauce and shaved parmesan garnish

Filo Parcel-Leek, spring onion and chorizo - atop freshly dressed green leaves

Benito's tapas plate-4 tapas to be discussed with chef

Warm smoked duck salad-candied hazelnuts, beans, arugula,beetroot feta- cab sauv vinegairrette

Main

***Black Angus Porterhouse 200g**—Cooked medium , peppercorn or red wine gravy

***Lamb Backstrap Wellington** - duxelle, spinach , puff pastry red wine and rosemary sauce

***Traditional Roast** -roast meats (choice, turkey beef, chicken) brown gravy

***Chicken Maryland**- basted in cracked pepper and thyme butter - slow roasted and served with crispy pancetta 22

***Chicken Breast**-filled with cashews and mozzarella served with Bearnaise sauce

***Pork Belly**- slow roasted with crisp crackling and baked apple and traditional gravy

***Macadamia Crusted Barramundi**- garnished with lemon and watercress

***Salmon Fillet** – orange and cinnamon sauce

(All mains served with the day's potato and fresh seasonal vegetable)

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Dessert

***Apple & Sultana Parcel** – filo pastry, Anglaise, fig and mascarpone ice cream

***Traditional Espresso Tiramisu**-with chocolate sauce & fresh berries

***Steamed Sticky Date Pudding** – served with butterscotch sauce & vanilla ice cream

* **Honey Pannacotta** –Italian custard – served with macerated strawberries

***Warm Chocolate Brownie**- with chocolate bourbon sauce vanilla ice cream

***Champagne jelly** –fresh berries , berry sorbet

Late night snacks

***Soup**- chicken, curry and rice with crusty Italian bread

***Club sandwich** served with potato chips

***Mini burgers**- pulled pork or beef and cheese

***Roti wrap**- warmed Tandoori chicken and cucumber riata

***Charcuterie Board**-European cured meats and cheeses served with crusty bread

***Dip Selection** –with house made pita toasts

We would love to chat with you regarding how best to tailor a package that will suit your needs and budgets. We are very flexible and will do our best to ensure and excellent result for your event

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BEVERAGES

Benitos has 3 recommendations re serving of beverages to guests:

1.Bar Tab-

price limit-once reached guests may then pay for own beverages. Person/s responsible for Bar Tab decide what beverages are included in TAB. Please inform prior to event what Bar Tab price limit is, time Bar Tab is to commence, & what beverages are to be included in Bar Tab.

2a – Standard Beverage Package-

\$9 per person per hour-minimum 3 hours or \$36 for 5 hours

Inclusions Beer

BasicMarkview Wine- Shiraz, Sauvignon blanc, Chardonnay

Soft drink and juice

2b – Exclusive Beverage Package-

\$15 per person per hour –minimum 2 hours or \$60 for 5 hours

Add \$5 per person per hour for basic spirits

Inclusions

Beer – Four Pines Kolsch, Peroni /Corona and Cascade light

Wine- Under and Over Shiraz and Pinot Gris, Breathing Space Cabernet Sauvignon,

Kindred Spirit Sauvignon Blanc

Soft drink and Juice

3- Guests purchase their own drinks

We are fully licensed till midnight

Please note a \$50 (under 50 guests) - \$100 (over 50 guests) cancellation fee applies when cancelling within 6 months .