

*For fine food and quality catering!*

The Gourmet  
**chef**

## Set Menus

Set Menu No 1	
<b>Functions at The Setts Mildura</b>	
\$38.00 per head plus gst - entrée main & dessert	
\$30.00 per head plus gst - main & dessert or entrée & main	
<b>*On Location Functions</b>	
\$42.00 per head plus gst - entrée main and dessert	
\$34.00 per head plus gst - main & dessert or entrée & main	
<b>Entrée</b>	
Chili fried calamari on salad	
Pumpkin soup	
Penne pasta with sun dried	
Bacon , cheese and spinach tart	
<b>Main</b>	
Roast Beef	
Chicken Breast with roasted vegetables and a white wine cream sauce	
Grilled Barramundi with lemon coriander butter	
Roast Pork	
Braised lamb curry with pappadams and rice	
<b>Dessert</b>	
Chocolate mousse in a parfait glass	
Berry cheesecake	
Vanilla panna cotta with strawberry coulis and cream	
Set Menu No 2	
\$46.00 (plus gst) per head	
\$38.00 (plus gst) entrée and main	
\$34.00 ( plus gst) main and dessert	
<b>Entrée</b>	
Crisp salad of roasted duck, avocado lime and coriander dressing	
Thai Marinated Prawns with chili and coriander with timbale of rice	
Veal tortellini with basil pesto, cream, sun dried tomato and shaved parmesan	
Warm marinated chicken pieces with avocado, pimento, pine nuts and mesculin	
Marinated lamb served on fresh cous cous with tsatsiki	
Salt and Pepper Calamari with lemon aoli	
Battered Prawns with Chili Plum Sauce	
Roasted Vegetable Tartlet with rocket & sticky balsamic	

Main	
Baked Barramundi Fillet on steamed greens with lemon and coriander butter	
Marinated & roasted lamp rump with vegetable ratatouille	
Veal Medallions on scalloped potatoes with roasted mushrooms and shiraz jus	
Baked Chicken Breast filled with bocconcini, smoked bacon , and spinach and served on vegetable ratatouille.	
Grain Fed Porterhouse Steak served on fat chips with a mushroom glaze and roasted vegetables	
Smoked Pork Cutlet on braised cabbage with green peppercorn sauce	
Moroccan Chicken Breast on herbed cous cous with rocket and tzatsiki	
Roast Porterhouse with red wine jus and roasted vegetables	
Beer Battered Flathead Fillets with pesto mayo & fat chips	
Dessert	
Passionfruit and mango mousse with a compote of seasonal berries	
Caramelised citrus tart with double cream and orange syrup	
Flourless Mandarin cake with limoncello gelato	
Vanilla bean panna cotta with berry coulis	
Trio of Italian Gelato in a brandy snap basket	
Set Menu No 3	
\$52.00 (plus gst) per head	
\$42.00 (plus gst) per head - entrée & main	
\$38.00 (plus gst) per head - main & dessert	
<b>Entree</b>	
Poached Prawns filled with salmon mousse served on creamy crab sauce	
Sugar smoked scallops served with an apple and tarragon risotto timbale	
Marinated roasted quail with eggplant and a pimento glaze	
Rabbit timbale with asparagus and hollandaise with slow roasted cherry tomatoes	
Baked Potato Gnocchi with roasted roma tomato, basil and bocconcini with prosciutto shards	
Veal and caramelised onion ravioli with roasted portabello mushrooms and mustard cream sauce	
Baked Goats Cheese tartlet with sun dried tomato and spinach with a basil olive oil drizzle	

\*Depending upon venue location, travel charges, crockery and cutlery hire may be applicable. Minimum of 50 people.

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Set Menus

**Set Menu No 3 cont**

Main	
Crispy Skinned Atlantic Salmon on herbed fettuccini and creamy pesto sauce	
Corn Fed Chicken served on sweet potato mash with buttered greens	
Rack of Lamb served on a bed of sauteed spinach with a capsicum and rosemary glaze	
Twice cooked duck legs with a capsicum and rosemary glaze	
Grilled Spatchcock served on a potato roesti with grilled zucchini and eggplant , dried tomato and a herb glaze	
Beef Wellington (cooked medium) served with a burgundy jus and Mediterranean vegetables	
Pork Fillet wrapped in prosciutto with mustard mash and sage and caramelised onion jus	

Dessert	
White Chocolate and wattleseed mousse in a brandy snap basket with pepperleaf cream	
Baileys cream brulee with caramelised sugar topping and short-bread fingers	
Raspberry Panna Cotta with a tropical gelato and cointreau and mint syrup	
Chocolate and Hazlenut Tart with toffee shards	
Australian Cheese platter with caramelised figs and crackers ( one per table )	
Poppyseed and citrus cake with an orange syrup	
Poached pears with butterscotch gelato	
Seasonal fruits set in champagne jelly topped with vanilla gelato served in a wine glass	
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Notes

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## Terms and Conditions

1. Minimum numbers apply for each menu selection.  
These are:
  - Buffet Menu - 40 people
  - BBQ Menu - 30 people
  - Conference Menu - 20 people
  - Set Menu - 40 people
  - Finger Food - 30 people
2. Tentative bookings will be held for a seven day period at which time a deposit of \$500.00 will be required to confirm the date.
3. Linen is not included in the quotations and the menu pricing relates only to the food content and the staff required to serve at the function.
4. All prices are exclusive of gst
5. Room Hire is separate from the menu price and needs to be included.
6. The company reserves the right to change menu items at the last minute if certain produce is unavailable, due to unforeseen circumstances.
7. All functions must be paid for by cash or bank cheque, on the day of the event, unless an alternative payment has been arranged prior.
8. All invoices will be based on the confirmed numbers one week prior to the function.
9. All deposits are non refundable unless room can be rebooked. If cancellation occurs within 7 days of the event the full amount will become payable.
10. All functions need to be vacated by 1.00 am

