

# Plated Service

## Pre dinner canapés – Alternate drop entrée and mains - Plated service

For a refined event that requires classic and perfectly timed service, Fiasco's plated menu is the perfect match. Dishes served individually to your guests, attentive and welcoming table service, Fiasco Catering can recreate a restaurant wherever you are. We're lifting the bar for traditional function dining with our modern, creative cooking style. Fresh, incomparable, delightful.

### SAMPLE MENU

#### Canapés – 2 light and 2 substantial

Chicken terrine with mushroom & truffle mayo  
Oysters with white balsamic vinegar & shallots  
Italian pork sausage with roasted red capsicum  
Spinach, ricotta & balsamic onion tart

#### Entrée

House made ravioli with a lemon & ricotta filling in a creamy saffron sauce  
Herb crusted tuna served with a pansanella salad

#### Mains

Confit chicken Maryland with creamy potato mash and roasted seasonal vegetables  
Grass fed eye fillet steak with celeriac cream & grilled mushrooms

#### House made bread roll & butter – included

### FOOD OPTIONS

**Canapés Selection:** Finger or fork food and substantial plates in bamboo boats eaten standing or served pre-dinner at seated functions

#### Light Canapés

1. Oysters with white balsamic vinegar & shallots - 2. Crostini with Venetian style salted cod - 3. Fresh buffalo mozzarella, tomato & basil skewer - 4. Bruschetta with local organic tomatoes, basil and garlic - 5. Beef fillet tartare on crostini - 6. Fried calamari with rosemary mayo - 7. Deep fried stuffed olives - 8. Shell pasta stuffed with smoked salmon & dill - 9. Spicy Italian meat ball with tomato salsa - 10. Chicken terrine with mushroom & truffle mayo

#### Substantial Canapés

1. Brioche with smoked ham & rocket - 2. Grilled prawns with house made lemon aioli - 3. Marinated lamb fillet on skewer with salsa verde - 4. Italian pork sausage with roasted red capsicum - 5. Spinach, ricotta & balsamic onion tart - 6. Slow cooked lamb tartlet with fresh minted peas - 7. Saffron & gorgonzola cheese arancini with a capsicum & smoked paprika salsa - 8. Wood fired mini pizza with your choice of topping - 9. Skewered octopus with kipfler potato, tomato salsa & taggiasca olives - 10. Grilled scallops served on a cauliflower puree - 11. Pork belly bun with pickled cucumber & truffle mustard - 12. Mini cheese burger with a tomato & onion salsa - 13. Marinated chicken skewers with salsa verde - 14. Deep fried soft shell crab with chilli mayo - 15. Piadina with provolone cheese, parma ham and rocket

### SEATED FUNCTIONS MENU Alternate drop - Plated service

#### Entrée

1. House made ravioli with a lemon & ricotta filling in a creamy saffron sauce - 2. House made gnocchi with a pork ragù & fresh ricotta - 3. Herb crusted tuna served with a pansanella salad - 4. Grilled prawns in a spicy tomato salsa - 5. Octopus, potato & caper salad with olives, tomato & paprika salsa - 6. Risotto with saffron & prawns, calamari, mussels, cherry tomatoes & zucchini - 7. Thin slices of veal fillet with green beans, baby capers, rocket leaves and tuna mayo - 8. Pork belly, twice cooked, served with apple & white balsamic jelly & Vincotto - 9. House made gnocchi with wild mixed mushrooms and black truffle - 10. Fried calamari with chilli mayo - 11. Fresh local squid stuffed with prawns, zucchini & capers in a tomato salsa - 12. Carpaccio of local blue eye fillet with oysters and mayo

#### Mains

1. Confit chicken Maryland with creamy potato mash and roasted seasonal vegetables - 2. Duck breast with a chickpea puree, caponata & port & juniper berry jus - 3. Grass fed eye fillet steak with celeriac cream & grilled mushrooms - 4. Fresh local fillet of fish with burnt butter, cherry tomato, sage & caper salsa - 5. Slow cooked beef cheek with a soft polenta and mushroom ragout - 6. Lamb backstrap with borlotti bean puree & onion & fennel salad - 7. Pork belly with amaretto jelly and apple salad - 8. Stuffed Portobello mushroom with grilled radicchio, smoked scamorza cheese & mugolio  
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