



Boardroom Catering

From intimate occasions to gala events, Avocado Group has the expertise and experience to ensure that your boardroom lunch or dinner is a great success.

The following menu and beverage selections, along with information regarding staff, are intended as a guide to the services we are able to offer you. Please remember we are more than happy to tailor these services to suit your specific requirements. We are also able to offer you a number of ancillary services, including catering equipment, clothed café tables, bar island tables and bar stools, custom-design table centrepieces, furniture (including lounges) floral arrangements, entertainment, decorations, all hiring and audio visual supply services if required. All prices include GST.

Staff

To ensure seamless service throughout your luncheon or dinner, we suggest a waiter: guest ratio of one waiter for every ten guests.

Canapés on arrival

Three lines of canapés.

our chef will prepare canapés to compliment your menu selection

Entrée selection

Quenelle of mud crab and whiting

served in shellfish miso

Thai inspired beef salad

in tamarind dressing with betel leaf

Ocean trout rillettes

with toasted sour dough, pickled baby onions, and a dill and horseradish mayonnaise

Whole de-boned quail

filled with apples and pine nuts on a celeriac puree

Seared sea scallop

on an artichoke puree with salmon pearls

Sautéed asparagus

with chervil toasted breadcrumbs and a poached quail egg

Baked Cherve, spinach and thyme tart

with a curly endive and beetroot salad

Prawn consommé

with horseradish crème fraîche

Main course

Slow cooked pork belly topped with rosemary and garlic jelly
with a white bean, fennel and tomato ragout

Tian of shredded de-boned saltbush lamb shank
on rosemary Desiree, pea mash and a puff pastry top

Sauté of John Dory fillet
on dill and mussel risotto

Grilled mignon of beef fillet
topped with a soft garlic compote on top of an onion soubise

Black lasagne (seaweed)
of ocean trout and scallops

Crispy skin tea smoked spatchcock
with a verjuice butter sauce and roasted prosciutto

Veal and tuna fillet (variation on the surf and turf)
tournedos of veal fillet on bread sauce, quickly sealed tuna fillet with a soy glaze

Slow poached fillet of Atlantic salmon
In sparkling wine on a prawn butter sauce

Dessert selection

Individual baked cherry clafoutis

with double cream

Green tea crème brulee

with poached stone fruits

Individual bread and butter pudding

with a Rhubarb compote

Warm quince and mascarpone tart

with double cream

Blueberry shortbread sables

with lavender crème patisserie

Sumac flavoured strawberries

with a quenelle of white chocolate mousse.

Selection of Australian cheese

and accompaniments such as lavoche, dried and fresh fruits

Freshly percolated coffee

Selection of teas

Hand-made petit fours

Additional menu items are available on request