



# CHRISTMAS *in July*

BEAUMONDE  
*Catering*

## CHRISTMAS IN JULY CANAPE MENU

INCLUDES COMPLIMENTARY CHEF – 3 HOURS

### COLD SELECTION

Creamed Goats Cheese, Spiced Seed Florentine, Onion Marmalade, Artichoke Crisp gfv 3

Carrot Ribbon, Asparagus, Fontina Cheese, Pickled Enocchi, Hollandaise gfv 3.5

Duck Parfait, Mandarin Gel, Poppyseed Pithivier 3.5

Chicken Caesar, Parmesan Cup, Quail Egg gf 3.5

Turkey Boudin, Cranberry Brioche, Salted Pistachio 4

Cider Cured Lamb, Rosemary Scone, Apple Cardamom Relish 4

Sous Vide Veal, Chestnut Mousse, Parmesan Wafer gf 4

Pancetta Wrapped Pork Fillet, Spiced Apricot Relish gf 3.5

Kingfish Ceviche, Ginger Lime Curd, Chilli Pear Crisp gf 5

Seared Tuna, Chilli Shortbread, Green Papaya Salad 5

Lobster Salad, Filo Tart, Citrus Aioli, Micro Leaf 4

### WARM SELECTION

Crisp Brie, Raspberry, Cumberland Pipette gfv 3.5

Pumpkin & Gruyere Soufflé Tart, Red Pepper Jam v 3

Congo Potato Disc, Goats Cheese, Balsamic Pear Crisp gfv 4

Quail Ballotine, Roast Pumpkin, Hazelnut, Parsley gf 4.5

Coconut Rice Cake, Jerk Chicken, Mango & Finger Lime Salsa gf 3.5

Confit Duck Pithivier, Foie Gras, Red Currant Glaze 5

Confit Potato Croustade, Seared Lamb, Truffle Mushroom, Oven Dried Tomato gf 3.5

Mulled Port, Beef Cheek, Rosemary & Parmesan Butter Puff Pie 3.5

Rare Roasted Beef, Mini Yorkshire Pudding, Horseradish Cream 3.5

Smokey Ham Hock, Apricot Chutney, Black Balsamic Pearl 3.5



## SWEET SELECTION

Mini Donut Balls, Frangelico Chocolate Dip 2.5

Snowball Chocolate Truffle 2.5

White Chocolate Dipped Cherry, Silver Leaf 3

Christmas Pudding Truffle 3

Nutmeg, Apple, Filo Parcel, Sugar Dusting 4

Pumpkin, Pecan Lattice Pie, Rum Mascarpone 3.5

Summer Berry Pavlova, Elderflower Cream 3.5

## A FESTIVE GRAZE

Light Graze – 15pp

Medium Graze – 20pp

Filling Graze – 30pp

### Joyful Selection

Shaved Christmas Ham, Salami, Mustard Fruits, Cheese Selection, Duck Orange Pate, Beetroot Hummus, Crusty Breads, Lavosh, Thyme Honeycomb

### Dashing Selection

Mustard Fruits, Cheese Selection, Beetroot Hummus, Guacamole Dip, Marinated Field Mushrooms, Grilled Asparagus, Potato Frittata, Grilled Eggplant, Grilled Red Fire Capsicum Crusty Breads, Lavosh, Thyme Honeycomb



## ALL DAY PACKAGE MENUS

### MENU 1

INCLUDES COMPLIMENTARY DELIVERY

#### Morning Tea 11

2 x Blueberry & Apple Muffin

Seasonal Fresh Fruit Skewers

#### Lunch 39

Seared Salmon, Hazelnut, Tomato Picada

Roast Chicken Breast, Creamy Mushroom Sauce gf

Traditional Roast Potatoes, Sea Salt, French Butter Shine gfv

Roast Carrot, Freekah, Orange, Raisins, Salad, Maple Dressing gfv

Blackberry Trifle, Pistachio Sponge gf

#### Afternoon Tea 7

Assorted Cheese & Crackers Board

Served with Chocolate Truffles



## MENU 2

### INCLUDES COMPLIMENTARY DELIVERY

#### Morning Tea 11

2 x Pumpkin Scone, Smoked Salmon, Crème Fraiche

Seasonal Fresh Fruit Skewers

#### Lunch 39

Harissa Lamb, Toasted Almond, Pinenut gf 14

Golden Spiced Chicken Thigh, Cucumber, Cashew Salad gf 12

Greek Salad, Olives, Feta, Tomato, Capsicum, Cucumber gf

Warm Mediterranean Cous Cous

Seasonal Fresh Sliced Fruit Platter

#### Afternoon Tea 7

1x Dark Chocolate Chip Muffin

1x Orange Marmalade Muffin gf

## LETS GET IN TOUCH

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