

GÅG

# FOR SOLITAIRE HOMESTEAD

itaire Homestead



GG Catering and Solitaire Homestead work together to provide you with the perfect menu and venue. Our combined industry experience make planning your big event seamless and stress free.

We have worked closely with Solitaire to create our essentials menu exclusive to Solitaire Homestead. The GG essentials menu is designed specifially to offer you the best value for money, while still enjoying the freshest ingredients and variety of flavours for you and your guests.

## ESSENTIALS FESTIVAL MENU

Mix and mingle with your guests, enjoying the stunning surrounds of Solitaire homestead Starting at \$68 (minimum 60 Guests)

### **GRAZING PLATTER**

Selection of charcuterie Marinated harissa olives, guindilla peppers, cornichons Trio of dips Hot smoked salmon, lemon pepper cream cheese Selection of local & European cheeses with accompaniments Sliced Yallingup Wood Fired bread, crackers, grissini Fruit skewers

### BIGGER BITES CHOOSE FIVE

"THE FARMHOUSE" PULLED PORK SLIDER WITH QUICK PICKLED SLAW, HOUSE BBQ SAUCE BEEF BRISKET SAUSAGE ROLLS WITH BUSH TOMATO CHUTNEY PORK BELLY BITES, SATAY SAUCE GF/DF
SMOKED LAMB RIB, SEASONAL QUINOA TABBOULEH, POMEGRANATE MOLASSES DF/GF LAMB KOFTAS WITH MOGRABIAH, TZATZIKI, POMEGRANATE MOLASSES
CAJUN CRUMBED CHICKEN, CORN & BLACK BEAN SALSA, CHIPOTLE AIOLI
SALT & PEPPER SQUID WITH RICE NOODLE SALAD, SRIRACHA AIOLI GF/DF
SALMON FILLET SKEWERS WITH HERB AIOLI, CUCUMBER SALAD GF/DF
THAI PUMPKIN & TOMATO CURRY WITH PILAF RICE, ONION BHAJI DF/GF/V/VE
ZUCHINNI & PEA FALAFEL WITH QUINOA SALAD & TOMATO SALSA GF/DF/V

## ESSENTIALS SEATED MENU

SIT DOWN FOR THE MAIN EVENT STARTING AT \$72 PP (MINIMUM 60 GUESTS)

### CANAPES TO START

### CHOOSE FOUR

WILD MUSHROOM ARANCINI WITH SALSA VERDE, PARMESAN V ROAST CHERRY TOMATO, LABNEH ON LAVOSH V PRAWN & CHORIZO SKEWERS WITH LIME AIOLI, DUKKAH DF/GF LAMB KOFTA SKEWERS, HERB YOGHURT, POMEGRANATE MOLASSES GF

or

#### **GRAZING PLATTER**

Selection of charcuterie Marinated harissa olives, guindilla peppers, cornichons Trio of dips Hot smoked salmon, lemon pepper cream cheese Selection of local & European cheeses with accompaniments Sliced Yallingup Wood fired bread, crackers, grissini Fruit skewers

## SHARE PLATTERS ON TABLE FOR MAIN CHOOSE TWO

The Farmhouse Big Red Pork shoulder with crackling, apple sauce, roasting juices GF/DF Freerange boneless chicken maryland paprika & honey chicken GF/DF Slow braised smoked beef brisket with roasted shallots, red wine jus GF/DF Slow roast shoulder of lamb with harissa, tzatziki GF

#### CHOOSE THREE

Roast Potatoes, confit garlic, rosemary GF/DF/V/Ve Triple cooked chips with aioli GF/DF/V Potato Salad with herb & caper dressing GF/DF/V/Ve Braised Field mushrooms stuffed ricotta & spinach, pine nuts, salsa verde GF/DF/V Eggplant & zucchini pasta bake with rich tomato sauce, parmesan cream V Macaroni & cheese V Roast pumpkin, spinach, feta, toasted pepitas, honey chilli vinaigrette GF/V Quick pickled slaw of carrot, cabbage, red onion, snow peas, rice wine vinaigrette GF/DF/V/Ve Seasonal garden salad with mustard vinaigrette, shaved parmesan GF/V

YALLINGUP WOOD FIRED BREAD WITH OLIVE OIL GF/DF/V/VE

## ESSENTIALS SMOKE IT ON FRIDAYS

A CASUAL FINGER LICKIN' FOOD TRUCK STYLE FEAST OUR ESSENTIALS SMOKE IT ON FRIDAYS GIVES A POINT OF DIF-FERENCE TO THE FOOD AT YOUR EVENT.

> \$55 Friday special (minimum 100 guests)

## ROAMING FINGER FOOD

Sizzling bbq prawns with garlic & chilli GF

Smoked paprika, chorizo, sweet pepper arancini

Texan smoked brisket in bun with pickles and red cabbage slaw

Cajun fried chicken with blue cheese sauce

Smoked lamb ribs with mograbiah salad, pomegranate molasses DF

Paprika potato skins loaded with avocado, salsa, cheese

Charred corn with honey & parmesan

BBQ pit beans with corn bread

## Dessert Options

Our dessert table options have been designed for those who want to continue to treat their guests with a little something sweet. All our dessert table items are created fresh from scratch, specifically for your event and are the perfect way to leave your guests with a sweet after taste while they enjoy the rest of the evening.

#### DESSERT PLATTER \$10 PER PERSON

Chocolate Brownie bites GF Salted Caramel tartlets Lemon curd tartlets Rocky Road

#### DESSERT PLATED \$10 PER PERSON

Sticky Date Pudding, butterscotch sauce, Cream Chocolate brownie, poached berries, creme anglaise Lemon Cheesecake with vanilla strawberries GF Pear & almond tart with cream, berry coulis Tiramisu cake (ask about canape desserts for your Essentials Festival Menu)

CUSTOM CHEESE PLATTERS ON REQUEST

# LATE NIGHT SNACK

Round off the night and make yours and your guests day the next day a little bit easier with our late night snack options.

Fries/ nachos \$6 pp V

Beef sausage rolls \$6 pp

Chicken/beef/veg tortillas \$6 pp V\*

Ham & Cheese toasties \$6 pp

Hawker rice with prawn, chicken, pork, sweet soy sauce \$500 (serves 80-100) DF

Seafood paella, scallops, prawns, clams, mussels, squid (serves 80-100) \$800 DF/GF

Chicken, chorizo paella with fresh tomato, aioli \$600 serves (80-100) DF/GF

Rump steak sliders with grilled onions, bbq sauce \$12 pp

"The Farmhouse" Pulled Pork slider with quick pickled slaw, house bbg sauce \$8 pp

"The Farmhouse" sausage bun with roasted corn salsa, bbq sauce \$8 pp

Panko Crumbed whiting with Chips, tartare sauce \$10 pp

Whole spit roast lamb with gravy roll (80-100) \$900 DF/GF

Whole spit roast pig with gravy roll, crackling, slaw, apple sauce \$1500 (140-180) DF/GF

LATE NIGHT SNACK SERVED 10PM ADD \$70 PER HOUR FOR CHEF FOR 2 HOURS AND \$40 FOR WAITRESS 2 HOURS OR INCLUDED FOR \$1000 PLUS SPEND