



AQA MENUS 2009-10

The Piquant Kitchen is A.Q.A's preferred caterer.

Menus have been specifically designed by Executive Chef, Carl Nicholls to suit all styles of dining.

If the total catering cost is less than \$1,000 it will incur a chef charge of \$260.

All menus allow for a maximum 4 hours of chef time.

If your charter is longer than 4 hours, additional chef time charges will apply.

In special circumstances and on a case by case basis we may consider allowing alternate caterers.

A surcharge will apply.

BREAKFAST MENU \$38.00 including GST

please select 3 items from each category

SAVOURY BREAKFAST ITEMS

smoked salmon petit pain with marinated labna and chives

gruyere and prosciutto brioche melt

button mushroom, caramelised onion and lemon thyme flan

corn and leek fritter topped with smoked tasmanian salmon, avocado, lime and coriander salsa

soft poached eggs benedict with hollandaise sauce and grilled roma tomatoes

home style baked beans with roasted vine ripened cherry tomatoes on toasted turkish bread

grilled swiss brown mushrooms filled with sautéed spinach, ricotta cheese and fresh thyme

fluffy scrambled eggs, smoked salmon with chives and toasted Turkish bread

baked pumpkin, english spinach and fetta frittata

ricotta pancakes with maple syrup and crispy bacon

bacon and egg english muffins with piquant tomato chutney



Australian Charter Services

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SWEET BREAKFAST ITEMS

mini spiced and fruit muffins

assorted friands

small fruit danish pastries

mini pancake stack with berry compote

baked croissants with three-orange marmalade and lime curd

banana and strawberry smoothie shots

home made bircher muesli with poached pear and toasted almond slivers

breakfast trifle of creamy vanilla yoghurt, baked rhubarb and toasted muesli

seasonal fruits with lime and honey mascarpone

poached fresh fruit with cinnamon glaze



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BUFFET MENU ONE

\$76.00 including GST

CANAPÉ

peking duck pancake with spring onion, cucumber and hoisin sauce

asparagus and persian fetta cheese flan

caramelised onion and goat cheese chausson with piquant tomato chutney

thai prawn and shredded coconut salad wrapped in a betal leaf

BUFFET

assorted boutique bread rolls with butter

ocean cooked king prawns with dill aioli

chilled pacific oysters with cucumber lime and mirin

caesar salad with crispy bacon and anchovy dressing

new potato salad with creamy mustard seed dressing

flaked tuna and green bean salad with olive, semi dried tomato and balsamic dressing

bbq'd salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

grilled breast of chicken with sautéed artichoke and herb dressing

middle eastern lamb tagine with english spinach and mango chutney

DESSERT

selection of australian cheese, dried fruits and assorted crisp breads

fresh seasonal fruit platter



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BUFFET MENU TWO

\$87.00 including GST

Canapé

tian of crab, avocado and tomato salsa on chinese spoon
peking duck pancake with spring onion, cucumber and hoisin sauce
mini forest mushroom flan with bell pepper chutney
melted salmon and caper tart with creme fraiche

Buffet

assorted boutique bread rolls with butter
king prawn salad with avocado, macadamia nuts, lemon pepper dressing
chilled pacific oysters with cucumber lime and mirin
crisp green asparagus with shaved parmesan and tomato and rosemary confit
hot buttered chat potatoes with rosemary and sea salt
salad of baby spinach with roasted pumpkin and persian fetta with saffron and red wine vinaigrette
flaked salmon through farfalle with broccolini, caper and dill dressing
prosciutto wrapped chicken breast with grilled artichoke and sage
herb marinated lamb loin with rocket and oven dried tomato risoni
seared south coast blue eye cod on sesame and green tea noodle with crisp thai salad

Dessert

chocolate mud cake with berry coulis
steamed cinnamon and date pudding with cointreau chocolate sauce
fresh fruit pavlova with fresh cream



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BUFFET MENU THREE

\$98.00 including GST

Canapé

lime marinated tuna logs with wasabi mayonnaise and shizu cress

herb marinated breast of quail with eschalot confit

english spinach and persian fetta flan

grilled half shelled scallop with crisp thai salad

Buffet

assorted boutique bread rolls with butter

ocean cooked king prawns with dill aioli

fresh pacific oysters with shallot dressing and salmon roe

smoked tasmanian salmon with pink pepper corn, fine eshallots and small capers

kipfler potato salad with crisp watercress and light mustard dressing

baby farmhouse vegetable salad with herb vinaigrette

salad of baby spinach, rocket and young radicchio leaves

pan fried spatchcock marinated in sage, lemon zest and chilli

oven baked lamb racks with roasted cherry tomatoes and port glaze

lightly cajun spiced swordfish steaks with citrus pesto

Dessert

selection of australian cheese, dried fruits and assorted crisp breads

classic tiramisu, layered with lady fingers and mascarpone

almond, lemon and ricotta cake with berry compote



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2 HOUR CANAPÉ MENU - Option One

\$38.00 including GST

fresh pacific oysters with shallot dressing and salmon roe
thai prawn and shredded coconut salad wrapped in a betel leaf
forest mushroom, parmesan and rosemary flan
chicken san choy bau in a chinese spoon with enoki mushroom
porcini mushroom arancini ball with basil aioli
blue eye cod tikka skewer with mint raita
lamb and rosmary pie with piquant tomato chutney

2 HOUR CANAPÉ MENU - Option Two

\$43.00 including GST

tartare of salmon, brioche crisp with creme fraiche and chives
peking duck pancake with spring onion, cucumber and hoisin sauce
caramelised onion and goat cheese chausson with tomato chutney
grilled half shelled scallop with crisp thai salad
english spinach and persian fetta flan
piquant prawn and shitake dumpling with soy butter
middle eastern lamb and pinenut pizzetta with mango chutney
small chicken and leek pies



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3 HOUR CANAPÉ MENU -Option One

\$54.00 including GST

yellow fin tuna tartare with avocado and tomato salsa on a chinese spoon

forest mushroom, parmesan and rosemary flan

thai prawn and shredded coconut salad wrapped in a betal leaf

caramelised onion and goat cheese chausson with tomato chutney

herb marinated breast of quail with eschalot confit

rare roast beef and yorkshire pudding, horseradish cream and chives

seared scallops with mirin and pickled ginger butter

roasted tomato arancini filled with mozzarella with garlic aioli

tempura prawn skewers with shallot and soy dipping sauce

moroccan lamb skewer with minted yoghurt

passionfruit tart with orange chocolate wafer

piquant chocolate brownie



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3 HOUR CANAPÉ MENU - Option Two

\$59.00 including GST

balsamic caramelised pear with herbed ricotta garlic crouton
peking duck pancake with spring onion, cucumber and hoisin sauce
pacific oysters with cucumber lime and coriander salsa
asparagus and goat cheese flan
smoked ocean trout, shaved fennel and caper salad with marinated labne
porcini mushroom arancini ball with basil aioli
king prawn bisque with scallop and tomato salsa
lamb and rosemary pie with piquant tomato chutney
crisp asian style salt and pepper calamari with fresh lime mayonnaise
mini steak sandwich with caramelised onion, tomato relish and rocket
chicken yakitori skewer with spring onion and wasabi mayonnaise
tiramisu shot with espresso wafer
mini lemon ricotta cake with cinnamon berry compote



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4 HOUR CANAPÉ MENU - Option One

\$65.00 including GST

tartare of salmon, brioche crisp with creme fraiche and chives
caramelised onion and goat cheese chausson with piquant tomato chutney
grilled half shelled scallop with crisp thai salad
forest mushroom, parmesan and rosemary flan
chicken san choy bau in a chinese spoon with enoki mushroom
crisp skin pork belly with cinnamon apple jam on a chinese spoon
lamb and rosmay pie with piquant tomato chutney
sweet lobster spring roll with mirin shallot dipping sauce
blue eye cod tikka skewer with mint raita
these items will be served in small bowls with small forks
king prawn salad avocado and macadamia nuts, lemon pepper dressing
traditional gnocchi, roasted tomato and basil sauce topped
with shaved pecorino
mini lemon ricotta cake with cinnamon berry compote
chocolate and espresso fudge shots with biscotti
petite lemon meringue pie



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4 HOUR CANAPÉ MENU -Option Two

\$70.00 including GST

tian of crab, avocado and tomato salsa on chinese spoon
peking duck pancake with spring onion, cucumber and hoisin sauce
lime marinated tuna logs with wasabi mayonnaise and shizu cress
warm potato and leek soup with white truffle
pacific oyster with soy ginger and shallot
prosciutto crostini with fig and fine herb ricotta
chicken and roast pumpkin pie with celeriac pickle
middle eastern lamb and pinenut pizzetta with mango chutney
tempura prawn skewers with shallot and soy dipping sauce
roasted tomato arancini filled with mozzarella with garlic aioli
these items will be served in small bowls with small forks
pan fried snapper with confit of eggplant, toasted pinenuts and rocket salad
grilled chorizo sausage with vine ripened tomato orecchiette pasta
mini chocolate puddings
passionfruit tart with orange chocolate wafer
mini lime creme brulee



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PIQUANT PLATED

Entrees including gst

single choice \$22.00 two choice 50/50 alternate \$26.00

smoked tasmanian salmon, celeriac and rocket salad with chervil vinaigrette

grilled half shelled scallops with vietnamese noodle salad

crisp green asparagus with shaved parmesan and tomato and rosemary confit

ocean king prawns with avocado, roma tomato and caper berry salsa

blue swimmer crab and celeriac tian with roma tomato and roasted garlic

beef carpaccio with toasted brioche, wasabi aioli and watercress salad

lamb fillet wrapped in prosciutto with rocket and pinenut salad

galantine of quail with morel and thyme farce, baby cress salad

Mains including GST

single choice \$36.00 two choice 50/50 alternate \$42.00

large baked barramundi fillet on cous cous with grilled cajun vegetables and saffron yoghurt

seared south coast blue eye cod on sesame and green tea noodle with crisp thai salad

breast of chicken on kumara and potato frittata with crisp lardons,

pinenut and watercress salad

whole roast veal fillet on shitake risotto cake with bocconcini, tomato and olive salad

slow baked lamb rack with potato gratin, sautéed green beans and porcini jus

spiced vegetable tagine with moroccan cous cous, mint and coriander yoghurt

char grilled salmon on warm herbed polenta, shaved fennel and rocket with citrus and basil dressing

fillet of beef on grilled portabello mushroom with asparagus, parmesan mash and light thyme jus



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PIQUANT PLATED con't

Desserts including GST

single choice \$18.00 two choice 50/50 alternate \$21.00

passionfruit crème brûlée and cointreau macerated strawberries

warm caramel fondant cake with double cream and raspberry coulis

port marinated muscatel and brioche bread and butter pudding with cinnamon ice cream

classic baked chocolate tart with honey ice cream and pistachio wafer

selection of australian cheese, sliced fresh fruits and assorted crackers

apple tarte tatin, vanilla bean ice cream and apricot compote

pistachio and honey semifreddo with amaretto cherry sauce

classic tiramisu, layered with lady fingers and mascarpone

lime and lemon tart with double cream and fresh berries



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