

**melbourne  
event group**

# **School Formal Menu**

**Filling cups, bellies and hearts**





## You've got good taste

**Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating – we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.**

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food – with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

We're really into celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal and local produce, we do our best to lower the km's of our food.

You've got good taste and we're here for it. Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.



# Menu

## Entrée

Green chermoula prawn cutlets, cauliflower tabbouleh, saffron hummus

Goat's cheese and roast onion tart, broad bean macadamia cream, fennel, mint

Porcini mushroom raviolo, slow braised free-range pork, soft herbs & shaved crackling

Gnocchi Romano, tomato basil sugo, crispy Italian sausage, sage

Wagyu bresaola, whipped Persian feta, radishes, crisp kale, apple

Hazeldene chicken ballotine, dill and mint baba ganoush, romesco, kaitifi





## Main

Herb roast Hazeldene chicken, green garden pea, dried tomato, tarragon, baby cavolo nero

Humpty Doo barramundi, parsley lemon cannellini purée, lobster vinaigrette, red elk leaves

Seared Victorian eye fillet, green goddess sauce, onion rings, smoked pumpkin, jus

Herb roast Hazeldene chicken breast, citrus & herb skordalia, Mt Zero Olive tapenade, crispy kale

Tasmanian Huon salmon fillet, potato galette, taramasalata, chimichurri

Vadouvan spiced duck leg, zucchini, feta, mint, mandarin gel, sherry vinaigrette

All main courses are served with a side of sweet potato fries and mixed leaf salad





## Dessert

Burrata panna cotta, char red grapes, fennel, rye crumble

Edible forest, bittersweet chocolate crémeux, chocolate soil, butternut

Bombe Alaska, cassata, candied fruit\*

Iced chocolate hazelnut dome, citrus, chocolate soil\*

Grilled rum-glazed pineapple, coconut mousse, coconut crunch

Chestnut and bourbon parfait, chocolate buckwheat torte, grapefruit gel, meringue

Dishes can be served plated, or on platters in the centre of the table, or roving



## Leonda Ice Cream Parlour\*

Salted Caramel  
Cookies and Cream  
Lemon Sorbet (vegan)  
Roasted Coconut  
Strawberry Sorbet (vegan)  
Blood Orange Gelato (vegan)  
Belgium Chocolate  
  
Cookie Dough  
Crushed Oreo  
Milo  
100's & 1000's  
Mini Marshmallows  
Fresh Strawberries  
Chocolate Topping  
Strawberry Coulis

\* Available at Leonda By The Yarra only







**Filling cups, bellies and hearts**



03 9819 1020 • [events@melbourneeventgroup.com.au](mailto:events@melbourneeventgroup.com.au) • [melbourneeventgroup.com.au](http://melbourneeventgroup.com.au)