

# Benitos

## C E L E B R A T I O N S M E N U 2 0 1 8

### SET MENU PACKAGE

2 course -35 3 course -43 4 course -50

#### Starter

**Antipasto**- A selection of Mediterranean cured meats, cheeses vegetables, crusty bread and accompinaments.

**Canapes**- platters of housemade fingerfood discussed with chef

#### Entrée

**Soup of the day** – served with traditional rustic Italian garlic bread –discuss with chef

**Cannelloni**- filled with fresh ricotta and spinach, baked in an Italian tomato-garlic sauce with shaved parmesan garnish

**Lasagna**- meat / vegetarian with Italian tomato sauce and shaved parmesan garnish

**Filo Parcel**-Leek, spring onion and chorizo - atop freshly dressed green leaves

**Benito's tapas plate**-4 tapas to be discussed with chef

**Warm smoked duck salad**-candied hazelnuts, beans, arugula,beetroot feta- cab sauv vinegairette

#### Main

\***Black Angus Porterhouse 200g**—Cooked medium , peppercorn or red wine gravy

\***Lamb Backstrap Wellington** - duxelle, spinach , puff pastry red wine and rosemary sauce

\***Traditional Roast** -roast meats (choice, turkey beef, chicken ) brown gravy

\***Chicken Maryland**- basted in cracked pepper and thyme butter - slow roasted and served with crispy pancetta 22

\***Chicken Breast**-filled with cashews and mozzarella served with Bearnaise sauce

\***Pork Belly**- slow roasted with crisp crackling and baked apple and traditional gravy

\***Macadamia Crusted Barramundi**- garnished with lemon and watercress

\***Salmon Fillet** – orange and cinnamon sauce

(All mains served with the day's potato and fresh seasonal vegetable)

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### Dessert

\***Apple & Sultana Parcel** – filo pastry, Anglaise, fig and mascarpone ice cream

\***Traditional Espresso Tiramisu**-with chocolate sauce & fresh berries

\***Steamed Sticky Date Pudding** – served with butterscotch sauce & vanilla ice cream

\* **Honey Pannacotta** –Italian custard – served with macerated strawberries

\***Warm Chocolate Brownie**- with chocolate bourbon sauce vanilla ice cream

\***Champagne jelly** –fresh berries , berry sorbet

### Late night snacks

\***Soup**- chicken, curry and rice with crusty Italian bread

\***Club sandwich** served with potato chips

\***Mini burgers**- pulled pork or beef and cheese

\***Roti wrap**- warmed Tandoori chicken and cucumber riata

\***Charcuterie Board**-European cured meats and cheeses served with crusty bread

\***Dip Selection** –with house made pita toasts

We would love to chat with you regarding how best to tailor a package that will suit your needs and budgets. We are very flexible and will do our best to ensure an excellent result for your event

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## C E L E B R A T I O N S M E N U 2 0 1 8

### BEVERAGES

Benitos has 3 recommendations re serving of beverages to guests:

#### **1.Bar Tab-**

price limit-once reached guests may then pay for own beverages. Person/s responsible for Bar Tab decide what beverages are included in TAB. Please inform prior to event what Bar Tab price limit is, time Bar Tab is to commence, & what beverages are to be included in Bar Tab.

#### **2a – Standard Beverage Package-**

\$9 per person per hour-minimum 3 hours or \$36 for 5 hours

Inclusions Beer

BasicMarkview Wine- Shiraz, Sauvignon blanc, Chardonnay

Soft drink and juice

#### **2b – Exclusive Beverage Package-**

\$15 per person per hour –minimum 2 hours or \$60 for 5 hours

Add \$5 per person per hour for basic spirits

Inclusions

Beer – Four Pines Kolsch, Peroni /Corona and Cascade light

Wine- Under and Over Shiraz and Pinot Gris, Breathing Space Cabernet Sauvignon,

Kindred Spirit Sauvignon Blanc

Soft drink and Juice

#### **3- Guests purchase their own drinks**

We are fully licensed till midnight

Please note a \$50 (under 50 guests) - \$100 (over 50 guests) cancellation fee applies when cancelling within 6 months .