



School Formal Menu

Thank you for your enquiry regarding
your School Function

Weddings, Private & Corporate Functions

440 Huntingdale Road, Mt Waverley, Victoria, 3149

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SCHOOL FORMALS AT CONTESSA RECEPTIONS

\$54.00 PER HEAD
2009

All packages include:

- Pre dinner drinks, hot and cold savories on arrival
- Alternating Entrée, Main & Dessert
- Unlimited soft drink
- White chair covers
- Decorations including colored serviettes & balloons
- DJ
- Printed menus
- Function coordinator to assist you with every detail
- Exclusive use of the venue
- Ample off street parking
- Microphone & lectern
- Guests list easel



ENTRÉE

POTATO AND LEEK

A thick cream soup of potato and leek garnished with fresh parsley.

MINISTRONE

An Italian thick country style vegetable soup served with or without tubetini pasta.

CREAM OF BUTTERNUT PUMPKIN SOUP

A traditional pumpkin soup served with a dollop of fresh cream and a sprinkle of roasted flaked almonds.

ONION SOUP

Onion soup with cheese croutons.

TOMATO AND BASIL SOUP

Crushed tomatoes and freshly chopped basil served with a dollop of cream.

MAIN COURSE

SUPREME OF CHICKEN

Breast of chicken filled with camembert cheese and spinach, with a smoked ham and green peppercorn sauce.

CHICKEN MEDITERRANEAN

Pan fried chicken breast filled with mushrooms and peppers, served with a tomato, garlic and bacon sauce.

CHICKEN SALTINBOCCA

Breast of chicken marinated in sage, stuffed with cream cheese then wrapped with prosciutto and the chef's special seasoning, served with red wine jus.

SMOKED TURKEY & VIRGINIAN HAM

Tender slices of turkey and ham served with a cranberry sauce.

ROAST PORK

Oven baked loin of pork and crackling with wine gravy and apple sauce.

ROAST BEEF

Succulent beef roasted, served on a bed of mash with choice of sauce.

FISH DELIGHT

Nile Perch topped with oriental stuffing and tomato salsa, wrapped in filo pastry and cooked to perfection.

Note: All Main Courses are served with oven roasted vegetables and accompanied by a garden salad.

Choice of sauce for meat dishes –
Red wine and green peppercorn jus,
Mushroom sauce,
Red wine,
Garlic sauce or
Red wine and mushroom sauce.

DESSERT

CHOCOLATE MOUSSE

Light and creamy mousse made from rich dark chocolate, garnished with fresh fruit and chantilly cream.

PROFITEROLES AU CHOCOLAT

Pastry puffs filled with patisserie cream smothered in chocolate sauce.

CRÈME CARAMEL

A light textured dessert with a distinctive orange caramel flavour.

LEMON BAKED CHEESECAKE

Zesty Lemon cheesecake surmounting a crisp biscuit base with strawberry coulis and lashings of double cream, dressed with an orange wedge and fresh mint.

TIRAMISU

Traditional Italian Tiramisu with espresso and chocolate shards.

TRIFLE

Trifle – sponge soaked in brandy custard topped with fruit and served with chantilly cream.

THREE COURSE PACKAGE

As your guests arrive, they will be seated in the main dining room. Upon seating, the menu will consist of an entrée, alternating choice of main courses served with potato, fresh seasonal vegetables and a mixed salad on every table, concluding with alternating dessert and freshly brewed coffee, tea and chocolates.

The beverages served throughout function will be a variety of softdrinks.

Our experienced Function Co-ordinator will assist with every little detail, from the moment you arrive till the time of your departure.

'THE ANTOINETTE ROOM, 2009 PRICING'
(Minimum 120 full paying guests - Maximum 300 guests)

Sunday - Friday Evenings
\$54.00

NOTE: The above prices are inclusive of GST.

The prices quoted are for functions of (4½) hour duration.

**Saturday Night pricing available on application.*