



## Formal Dinner Menu

*Please find enclosed information regarding,  
menu suggestions and pricing details  
for a formal dinner at Contessa.*

***Weddings, Private & Corporate Functions***

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## **All Formal Dinner Packages Include....**

*Function Coordinator to assist with your every detail*

*Exclusive use of the venue for your function*

*Ample off- street parking*

*Large portico area with picturesque fountain*

*White linen table cloths & napkins*

*Guest list easel*

*Microphone and lectern for speeches*

*Outstanding cuisine prepared on site by our first class chef*

*Individual table candelabra*

*Individually printed table menus*

*Large parquetry dance floor, with staging for entertainment*

*A fine Australian wine selection*

*Modern amenities including ducted heating and air-conditioning*

*Disabled access and facilities*

*Catering for all special dietary requirements*

*Assistance with entertainment needs and decoration requirements.*

## **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.*

### **TOMATO AND BASIL SOUP**

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

### **TANDOORI CHICKEN SALAD**

*Tender chicken fillet slices coated in tandoori spices, served on a bed of mixed lettuce and served with a dollop of cucumber & yoghurt dressing.*

### **SMOKED CHICKEN BREAST**

*Slices of chicken breast served with a cranberry sauce on a bed of mixed lettuce.*

### **CREPES**

*Delicate homemade crepes served with your choice of chicken and mushroom, spinach and ricotta or seafood mornay, with your choice of sauces*

### **VOL-AU-VENTS**

*Your choice of rich seafood or creamy chicken encased in a delicate puff pastry shell.*

### **WARM CHICKEN CAESAR SALAD**

*Grilled chicken breast served on cos lettuce with anchovy fillets, bacon and croutons, shavings of fresh Italian parmesan cheese and garnished with caesar dressing.*

### **TORTELLINI ALFREDO**

*Veal tortellini served with a mushroom, cream, bacon and napolitana sauce.*

### **RAVIOLI**

*Beef ravioli parcels served with the chef's bolognese sauce.*

## **MAIN COURSE**

### **SUPREME OF CHICKEN**

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

### **CHICKEN AVOCADO**

*Pan fried chicken breast filled with avocado, semi-dried tomatoes and cheese,  
with a white wine 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 and crusted 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.*

### **VEAL SCALLOPINI**

*Traditional medallions of veal with a white wine and mushroom sauce.*

### **SCOTCH FILLET STEAKS**

*Tender scotch fillet grilled to perfection served 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.*

### **LEMON BAKED CHEESECAKE**

*Zesty lemon cheesecake, served with 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.*

### **CREPES**

*Homemade crepes filled with your choice of either*

- Strawberries with a Cointreau glaze, chantilly cream and ice-cream.*
- or*
- Peaches with a Grand Marnier liquor, chantilly cream and ice-cream.*

### **TIRAMISU**

*Traditional Italian Tiramisu with espresso and chocolate shards.*

### **TRIFLE**

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