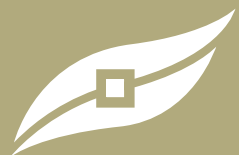


*Greek
3-Course
or Buffet*



MFC

Manningham
FUNCTION CENTRE



MANNINGHAM

Three Course Greek Package

Served with quality wines, beer and soft drinks.

To the Table

- Bread and dips
- Antipasto platter
- Fresh seafood platter

Entrées

- Goats curd filled zucchini flowers with tomato fondue and rosemary honey
- Herb rubbed lamb skewers served with house made tzatziki
- Red wine poached baby octopus with roma tomatoes and rocket vinaigrette

Mains

- Prosciutto wrapped chicken breast filled with Persian fetta served on sundried tomato scordalia rocket dressing
- Braised lamb shoulder with chat potatoes, dried apricots, oregano infused cous cous and fresh herbs
- Pan fried blue eye fillet with smashed kipfler potatoes with pepprenata and sherry dressing
- Fresh made fettuccini with foresteir mushrooms and mushroom cappuccino

Desserts

- Selection of house made gelato with berry coulis
- Tiramisu with chocolate ice cream
- Tangy lemon tart with vanilla bean ice cream
- Selection of house made sweets (baclava, profiteroles, shortbread)

Buffet Greek Package

Served with quality wines, beer and soft drinks.

Entrées

- Antipasto platters of special meats and marinated vegetables
- Fresh gummy lightly fried in golden batter with homemade tartare sauce

Mains

- Aged porterhouse cooked medium/well in a shiraz butter jus
- Roast cornfed chicken breast wrapped in prosciutto and goats cheese
- Spinach and mushroom and ricotta agnolotti in a rich wine cream sauce and aged parmesan
- Crushed hot herb chat potatoes with olive oil, garlic and chilli
- Ocean fresh oysters on crushed ice
- Green garlic prawns wok tossed in garlic butter
- Yellow and green bean salad with flaked almonds and purple onion
- Rocket tossed with olive cherry tomato and shaved parmesan
- A selection of sour dough, olive, rye and ciabatta breads
- A selection of fine Tasmanian cheeses and large platters of fresh fruit

Desserts

- Selection of house made gelato with berry coulis
- Tiramisu with chocolate ice cream
- Tangy lemon tart with vanilla bean ice cream
- Selection of house made sweets (baclava, profiteroles, shortbread)

Prices:

Three Course Greek Package: \$95.00 per person.

Buffet Greek Package: \$90.00 per person.

Manningham Function Centre caters for between 100 and 420 guests. Prices include hire of the venue, audiovisual equipment, chair covers and complete table decor. Prices valid from July 2009 to June 2010.

Please feel free to speak with us about your specific catering requirements and allow us to adjust this package to accommodate your needs. Call 9840 9333 or email enquiriesmfc@manningham.vic.gov.au