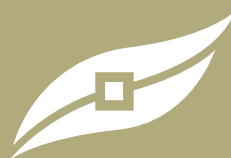


*Modern  
3-Course*



MFC

Manningham  
FUNCTION CENTRE



MANNINGHAM

## Three Course Modern Package

Served with quality wines, beer and soft drinks.

### Canapés served with pre-dinner drinks

#### Entrées

- Courgette vichyssoise and tapenade soup
- Fennel, celeriac and bacon soup
- Broccoli and blue cheese soup
- Italian minestrone with parsley and parmesan soup
- Butternut pumpkin and ginger soup

#### Mains (served with fresh garden vegetables)

- Roast chicken breast, kifer potatoes, poached spring onions and romesco sauce
- Lamb rump or aged porterhouse with potato dauphinoise, snowpeas and veal jus (also available with eye fillet, with a \$5.00 supplement per head)
- Roast pork loin, apple mash, bacon cabbage and wholegrain jus
- Barramundi, steamed chat potato, red pepper and tomato ragu
- Whole baked flounder, caper and anchovy butter
- Spinach and ricotta tortellini, tomato sauce and broccolini
- Gnocchi, roast pumpkin and sage butter

#### Desserts

- Rich macadamia ice cream with mixed berries in crushed meringue with raspberry coulis
- Cappuccino mousse with Baileys ice cream
- Yoghurt and vanilla panna cotta with orange caramel sauce and rhubarb sorbet
- Chocolate pudding with Baileys ice cream and chocolate tuiles garnish
- Mandarin pudding with chocolate sauce
- Classic crème caramel with Marsala poached pears and roasted almonds
- Chinese fine spice shortbread with mascarpone cream, balsamic strawberry and raspberry coulis
- Tiramisu with hazelnut biscotti and espresso sorbet
- Strawberries mille feuille with anglaise
- Quince pudding with treacle and apple chips
- Rhubarb and ricotta tart with cinnamon anglaise
- Pineapple tartin, citrus sauce and honey tuiles
- Apple tart with fresh berries and ice cream
- Passionfruit tart with crème fraîche and raspberry coulis

#### Tea and Coffee with Rocky Road

## Price:

\$95.00 per person.

Manningham Function Centre caters for between 100 and 420 guests. Price quoted is for your choice of two entrées, two mains and two desserts from the selection listed. Price includes hire of the venue, audiovisual equipment, chair covers and complete table decor. Price 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](mailto:enquiriesmfc@manningham.vic.gov.au)