



## CORPORATE LUNCHEONS and DINNER PARTY MENU

Please note that all these menus include a chef in attendance, and are based on the assumption that you have an adequate kitchen on site, as well as crockery, cutlery and glassware. Waiting staff are available at \$25 + GST per hour (minimum 2 hour booking).

Please note that all items are subject to seasonal availability. At Voodoo Moon we are very happy to mix and match items between different menus to better suit your taste and budget. Got a favourite you don't see on our menus? Feel free to ask!

These prices are only applicable to functions in the inner Perth metro area. Prices for functions further afield are available upon application.

**2 Courses - \$45 per head (min 12 pax)**

**3 Courses - \$60 per head (min 12 pax)**

For 2 choices of starter or dessert, please add \$8/head.

For 2 choices of main course, please add \$14/head.

Please select one each starter, main and dessert to create your own menu:

### Starters

#### Hearty Soups

- Fishy-soisse (leek, potato & barramundi)
- Shiitake mushroom tom yum
- Roasted tomato & basil
- Thai pumpkin & coconut

Lemon myrtle & roasted garlic tiger prawns

Grilled chorizo, fried haloumi cheese, smoked olives, garlic Turkish bread & red pesto

Seared scallops atop crispy fried potato rounds, with corn & avocado salsa

Half dozen natural or Kilpatrick oysters

Thai beef & cucumber salad with caramelised peanuts

Crispy prosciutto wrapped lamb fillet with parmesan, apple & sage

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**PO Box 714  
Innaloo City 6918  
Western Australia**

**Mobile 0419-937-351  
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Tod Man Pla - Thai fish cakes with cucumber lime dipping sauce

Lamb koftades with African tomato jam

Fig tartlette with grilled haloumi cheese

### Mains

Beef Wellington with vanilla jus, red onion peppercorn jam & steamed baby vegetables

Roast Kangaroo fillet, wattleseed damper, warrigal greens, rosella jus and caramelised macadamia nuts

Creamy Smoked trout angel hair pasta with honey roasted cherry tomatoes, fresh shaved parmesan

Lamb, apricot & pinenut filo roll with parsnip croquettes & broccoli au gratin with aged cheddar

Spinach, pumpkin & warrigal greens filo pie with a herbed white sauce and roast vegetables

Lamb cutlets with a pomegranate glaze, roquette & garlic mashed potatoes, honey carrots & steamed green beans

Salmon Wellington, buttered new potatoes, honey carrots & snow peas

Shiitake mushroom & water chestnut stuffed chicken breast with coriander on spinach wasabi mash, with coconut tom yum scented jus

Teriyaki lamb cutlets on wasabi sweet potato mash, steamed bok choy, roasted shallot & kecap manis jus

Ragout of rabbit with field mushrooms and chestnuts, served on peppered buttery mash

Beef fillet cooked to your liking, smoked olives, creamy potato & chorizo gratin, honeyed carrots, slow roast roma tomato béarnaise sauce

Lemon myrtle scented fillet of red emperor served nicoise style with green beans, slow roasted tomatoes, quail eggs and pesto tossed potatoes

Tandoori roast chicken breast, zesty almond & apricot cous cous, baked baby courgette & aubergine

Moroccan spiced field mushroom stuffed with spinach and basil risotto, served with pesto cream sauce and steamed baby vegetables

### Dessert

Coconut shortbread heart, topped with mascarpone cheese & fresh strawberries, drizzled with Lindt chocolate

Seasonal fruit plate

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Kahlua, chocolate & coconut brownie with kahlua cream sauce

Homemade apple & cinnamon pie

Cheese platter with pear chutney & cracker biscuits

White chocolate & almond frangipane tart

Death by Chocolate cake with rich chocolate ganache

**This menu is valid from 1<sup>st</sup> June 2007 until further notice. We reserve the right to change menus and prices without notice.**

**Please also note that these menus are valid for a minimum 12 guests. Functions of less than 12 people will still be charged for 12. We provide these menus as a guide to pricing, as we prefer to write personal menus to suit each of our client's personal tastes, occasion and budget.**

**Some items are subject to seasonal availability. At Voodoo Moon we are very happy to mix and match items between different menus to better suit your taste and budget. Got a favourite you don't see on our menus? Feel free to ask! We will also gladly cater to all your special dietary needs (Vegan, celiac, allergies, etc) & personal tastes.**

**Relax and have our professional staff serve your function and clean up too!**