

Crown Events & Conferences

KOSHER MENU



Minimum 50 guests required.

Pricing is for a three course lunch or dinner including set entrée, set main and set dessert.

Should you wish to have a two course lunch menu (entrée and main or main and dessert) please deduct **\$15.00 per person** from the main course prices.

The below menu includes assorted bread rolls, freshly brewed coffee, selection of teas and pralines (dinner only).

Alternating service of entree, main course or dessert
\$11.00 per person

PRE EVENT CANAPÉS

\$28.00 per person

Selection of two hot and two cold canapés (please make selections from Cocktail Receptions)

ENTRÉE

Roasted golden beets, shallot, confit tomato, candied pecans, tendrils*

Sesame crusted tuna, spring onion, yuzu ponzu, fried shallot, daikon

Smoked Huon salmon, Shaved fennel, dill emulsion, baby beetroot, breakfast radish, spiced almond crumble

Grilled Chicken, chipotle mayo, Charred corn, lime, tomato and avocado salsa

Sichuan cured Huon Atlantic salmon, shiso leaf, baby qukes, Yarra Valley caviar, tumeric spiced coconut cream, coriander

Moroccan veg risotto, baby snapper fillet organic micro herbs

Tunisian Chicken, eggplant puree, roast chick pea salad, pommegrante, baby mint

Tataki salmon, green papaya, green beans, asian salad, soya ginger dressing

MAIN COURSE

Pan seared barramundi fillet, pea puree, brocolini, kipfler wedge, dill oil \$108.00

Grilled Atlantic salmon, roast baby fennel, white bean puree, Sicilian caponata \$108.00

Slow cooked lamb, smoked eggplant puree, preserved lemon, zucchini baton, sumac and parsley \$115.00

Thyme marinated free range chicken breast, brocolini, pumpkin puree, fried chick peas, chicken jus \$115.00

Oven roasted free range chicken breast, porcini mushroom and leek risotto, king brown mushroom, lemon gremolata \$116.00

Panfried Chicken breast, middle eastern nut rice, vegetable tagine, spice roasted cauliflower \$116.00

Pan seared king salmon, roasted fennel, broccoli and almond quinoa, citrus salsa verde \$108.00

Whole roasted scotch fillet, parsnip mash, brocolini \$117.00

Pan fried chicken breast, roasted vegetable and potato cassoulets, tarragone jus \$117.00

Seared Beef scotch fillet, roasted cauliflower duo, potato fondant \$117.00

*Denotes vegetarian dish



Crown Events & Conferences

KOSHER MENU

SIDE DISHES

\$12.00 per person

(side dishes served two per table)

Israeli salad with cous cous*

Mixed lettuce, beetroot, salted walnuts, confit, tomato, and sprouts*

Rocket and spinach salad, heirloom tomato, and balsamic dressing*

Tabouleh*

DESSERT

Coconut panna cotta, passion fruit jelly, mango sorbet*

Raspberry cheese cake, pistachio crumbs, lemon sorbet*

Chocolate fudge brownie, orange sauce, vanilla chantilly*

Eton mess, meringue, cassis curd, strawberry sorbet*

Vanilla panna cotta, honey marinated strawberries, almond crumble*

Warm apple rhubarb crumble, sauce Anglaise*

Oricao chocolate cherry verrine, chocolate crumbs, mixed berry sorbet*

Sticky date pudding, toffee sauce, vanilla gelato, caramel shard*

DESSERT PLATTER

\$9.00 per person

(served two platters per table)

Chef's selection of five miniature desserts



**Denotes vegetarian dish*



**CROWN EVENTS
& CONFERENCES**

MELBOURNE

Menus and prices are valid until 30 June 2024. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.