



## FINE DINING TASTING MENUS

These are a selection of Eten Catering's fine dining Tasting Menus.

Tasting Menus are for a minimum of 12 people and require a service team from Eten Catering to be on site for food preparation and table service.

These menus work well for sit down dinners at smaller weddings & private parties at home, and for high level corporate entertaining.

## menu one

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Amuse Bouche

Oyster Fin Champagne/Petit Shrimp Cocktail/Seared Scallop Over Tomato Tapenade

Salad of Frisee, Burratto, Red Beet Carpaccio, Asparagus

Grilled Sea Bass, Baby Leeks, Wild Mushrooms, Tomato Confit, Ginger Seafood Bisque

Beef Tenderloin, Potato, Grilled Baby Vegetable, Red Wine Jus

Vanilla Souffle Red Fruit Compote, Belgian Chocolate Ice Cream

Mignardise

## menu two

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Maine Lobster Bisque / Grilled Lobster Tail/ Maki of French Crepe Lobster Salad

Grilled Mediterranean Vegetable Salad with Olive Tapenade, Lemon Tomato Vinaigrette & Parmesan Crisp

Pan Seared Red Snapper, Quinoa Risotto, Watercress, Tomato Coulis

Lamb Fillet Provençale, Vegetable Fondue, Spinach and Potato Cocotte

Chocolate Ganache Tart/Truffle/Milk Chocolate Salted Caramel



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## menu three

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Carpaccio of Marinated Salmon & Scallops, Vegetable Tapenade, Arugula, Green Herbs

Heirloom Tomato, Harricot Verts, Frisee, Parsley Coulis

Fish & Seafood a la Nage, Julienne Vegetables

Oven Roasted Poussin Breast, Baby Leeks & Morel Mushrooms, Celeriac Puree, Madeira Sauce

Raspberry Vanilla Vacherin, Red Berry Coulis