

Nixon's

FUNCTION CENTRE

Sample of selections

Entree

Poached Prawn cocktail: Prawns poached in chardonnay folded through Marie rose sauce with a fresh salad of herbs, celery, fennel and baby romaine lettuce.

Caesar salad: baby cos lettuce with grilled garlic panna di casa, shaved parmesan, and traditional sauce served with crisp pancetta.

Vietnamese Chicken salad: Poached in a master stock, chicken breast slices, fresh herbs, noodles and crisp vegetables with a traditional, sweet, sour and salty dressing finished with roasted peanuts, and dried crispy shallots.

Dukkha crusted salmon fillet on a salad of pickled cucumber and carrot, baby beets, rocket and spiced macadamia nuts.

Chorizo and basil arranchini Balls fried until golden with a dressed rocket and herb salad accompanied by arrabbiata sauce

Beef tortellini pasta with a rich beef ragout with tomato and red wine, finished with shaved parmesan.

Shared Antipasto plates, cured and smoked meats, olives, marinated and pickled vegetables. Served with warmed pita breads and a house made dip.

Rich tomato soup with salsa Verde and parmesan toast fingers.

Roasted pumpkin soup with crème fraiche, poppy seeds and garlic croutons.

Country style chicken soup with fresh herbs and parmesan toast fingers.

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Cocktail foods and canapes

Vintage cheddar and chive scones with dill crème fraiche and smoked salmon

Coffin bay oysters with black sesame and kimchee.

Popcorn prawns, coated in a slightly spiced flour fried and served with a garlic and wasabi aioli.

Mushroom and white wine arancini balls filled with smoked cheese and seasoned with truffle salt. Served with a roasted garlic aioli.

Grilled chorizo on baked cheesy polenta with a tomato, olive and sweet onion relish.

Prosciutto wrapped prawns with salsa Verde

Assorted steamed Gyoza with ginger, soy and shallot dipping sauce and sriracha.

Fried Asian assortment of spring rolls, money bags, wontons, with a variety of Asian dipping sauces.

Steamed Bbq Pork buns, sweet light and fluffy with a tasty traditional Chinese bbq style pork served with hoisin dipping sauce.

House made rice paper rolls filled with an assortment of fresh Asian style vegetables, shredded pork, chicken and seafood. Served with hoisin dipping sauce, sriracha and soy and ginger dipping sauce.

Flaky, crispy cheese and spinach Pastizzi, filled with fetta, herbs and fresh spinach, baked until golden.

Grilled sourdough toasts with sliced rare beef and horseradish cream, with pickled beetroot and red onion.

Main Meals

Crisp skin salmon fillet with white bean, potato and chive puree with steamed greens. Served with a fresh tomato, herb and grilled red pepper salsa.

Grilled sirloin steak accompanied with grilled field mushroom, Shiraz and fresh thyme jus and smashed roasted baby new garlic potatoes, served with a green pea and mint puree.

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Braised beef cheek in a sticky rich tomato and red wine glaze with potato and parsnip crisps, heirloom carrot puree and wilted green leaves.

Chicken breast pocketed with ricotta, fresh herbs, baby spinach and sundried tomatoes wrapped in prosciutto served with a sweet potato puree and steamed almond beans.

Chicken breast wrapped in prosciutto topped with a creamy sundried tomato, white wine and tarragon sauce accompanied with potato galette and steamed, seasoned broccolini.

Marinated and grilled Moroccan lamb cutlets on a bed of roasted vegetable and sundried apricot cous cous served with harissa minted yoghurt.

Grilled Sirloin steak with a bourguignon sauce of merlot, lardons of bacon, button mushrooms and pearl onions served with potato galette and seasoned broccolini and asparagus spears.

Desserts

White chocolate and vanilla panna cotta with a fresh fruit and mint salad accompaniment with butternut and ginger soil.

Baby meringue nests with double vanilla cream with candied citrus peel, macerated strawberries and fruit gel.

Citrus tart served with a sweet peach sauce and a smooth macadamia nut ice cream and dark chocolate garnish.

Chocolate Indulgence plate, rich warm self-saucing chocolate pudding with chocolate gelato and raspberry compote.

Tiramisu, traditional style liqueur and coffee soaked sponge layers with vanilla bean mascarpone cream, topped with chocolate and fresh strawberries.

Cheese plates per table

Other considerations

Dessert table: decorated with flowers candles, ornaments and with an array of sweets like petite fours, mini cakes, pastries, gateaux biscuits, macarons, lollies etc. Charge per head

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Wedding cake as dessert, we will add fruit coulis, double cream, and garnish of fresh fruit/chocolate charge person.

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