



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Christmas Dining Menu

An elegant English-Australian celebration

Corporate celebrations | Private events | Festive dining

1800 193 831

A POLISHED FESTIVE EXPERIENCE

Choose your dining style

A simpler, more confident menu makes planning effortless. Choose two contrasting dishes per course for set or alternate service, combining Nicholas's English Christmas influence with fresh Australian summer flavours.

01

Two Course Dining

ENTREE + MAIN OR MAIN + DESSERT

Choose two dishes per course. A refined option for corporate lunches, cocktail-to-dinner events and relaxed celebrations.

02

Three Course Dining

ENTREE + MAIN + DESSERT

Choose two dishes per course for alternate service, creating variety without an overwhelming selection.

03

Pinnacle Signature Dining

ARRIVAL CANAPES + BREAD + THREE COURSES

A complete hosted experience, with two seasonal sides for the table and service tailored to your venue.

TAILORED TO YOUR EVENT

Menu pricing, staffing and service requirements are confirmed in your tailored quotation. Prices include GST unless otherwise stated.



BEGIN BEAUTIFULLY

Christmas entrees

Fresh seafood and elegant garden dishes, selected for broad appeal and polished presentation.



From the sea

- Garlic king prawn on herb risotto cake, oven-dried tomato and lemon myrtle aioli
- Smoked salmon and avocado salsa parcel, lemon-dill potato salad and salmon caviar **GF**
- Seared scallops, harissa yoghurt, cucumber and coriander **GF**

From the garden

- Roasted beetroot, whipped goat's cheese, orange and candied walnuts **V GF**
- Asparagus and Gruyere tart, rocket and balsamic **V**
- Roasted pumpkin, pomegranate, macadamia and garden herbs **VG GF DF**

DIETARY KEY V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

Please discuss allergies with our team. Ingredients and availability may change seasonally.

THE HEART OF THE CELEBRATION

Christmas mains

Traditional festive favourites meet lighter Australian choices, with a strong vegetarian centrepiece.

CHOOSE TWO FOR SET OR ALTERNATE SERVICE

- Roast turkey and fig-honey glazed ham, sage potato cake, cranberry and champagne jus
- Crackling pork, apple-walnut stuffing and cider jus
- Rosemary lamb rump, roast garlic potato, green beans and mint jus **GF**
- Barramundi, cucumber-mango salsa and lemon bush-pepper sauce **GF DF**
- Salmon fillet, champagne beurre blanc and asparagus **GF**
- Festive vegetable Wellington, roasted roots and cranberry relish **V**



FOR THE TABLE - CHOOSE TWO

Rosemary kipfler potatoes | Green beans and broccolini with almonds and lemon
Roasted kumara, macadamia and rocket | Baby cos, herbs and parmesan

A MEMORABLE FINALE

Christmas desserts

English nostalgia and fresh summer favourites, chosen to finish the occasion beautifully.



Summer favourites

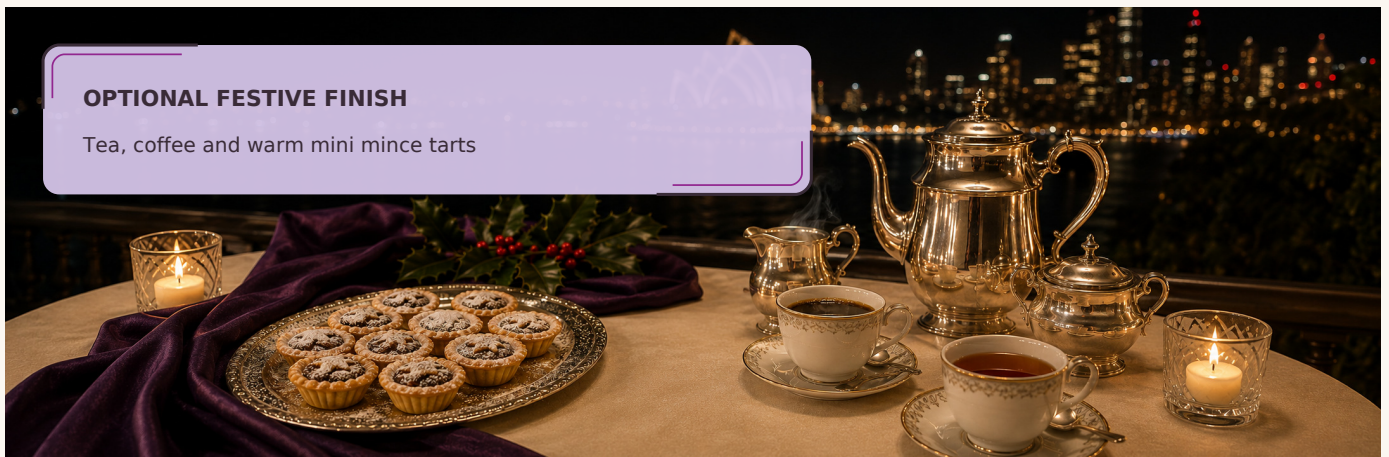
- Berry and Davidson plum pavlova **GF**
- English Christmas pudding with brandy anglaise
- Vanilla bean creme brulee **GF**

Festive classics

- Dark chocolate tart, raspberry and creme fraiche
- Lemon tart with macadamia mascarpone
- English sherry trifle with summer berries

OPTIONAL FESTIVE FINISH

Tea, coffee and warm mini mince tarts



PO Box 3148, North Turrumurra NSW 2074 | T: 1800 193 831 | F: +61 2 9475 1412
E: menu.info@pinnaclecatering.com.au | Website: www.pinnaclecatering.com.au | ABN: 26 102 321 415

NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.
We practice the Responsible Service of Alcohol in New South Wales.
Pinnacle Catering Liquor Licence Number: LIQO660032365