



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

2 & 3 Course Dining

Exceptional dining

for special, memorable occasions

Corporate events | Private celebrations | Weddings & special occasions

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

Entrées

Seasonal, elegant and full of flavour, designed for a memorable start to your dining experience.

From the Sea

- Garlic king prawn on herb risotto cake, oven-dried tomato and lemon myrtle aioli
- Smoked salmon, avocado and citrus salsa, lemon-dill potato salad and salmon caviar **GF**
- Seared scallops, harissa yoghurt, cucumber and coriander **GF**
- Tuna tartare, sesame, soy dressing, wasabi aioli and micro herbs **GF**
- Moreton Bay bug, citrus salad, finger lime and herb oil **GF**

From the Garden

- Burrata with heirloom tomatoes, basil oil and aged balsamic **V GF**
- Roasted beetroot, whipped goat's cheese, orange and candied walnuts **V GF**
- Wild mushroom and truffle tart, rocket and parmesan **V**
- Char-grilled asparagus, lemon vinaigrette and toasted almonds **VG GF DF**
- Heirloom 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. Menu items and ingredients may change seasonally.

THE HEART OF THE OCCASION

Mains

Premium ingredients, classic flavours and modern touches, beautifully presented.



FOR THE TABLE - CHOOSE TWO

- Rosemary kipfler potatoes
- Roasted heirloom vegetables
- Truffle and parmesan mash
- Baby cos, herbs and parmesan
- Seasonal greens with almonds and lemon
- Wild rocket and pear salad

CHOOSE TWO FOR SET OR ALTERNATE SERVICE

- Seared fillet of beef, truffle potato gratin, seasonal greens and red wine jus **GF**
- Lamb rack, rosemary crust, sweet potato purée, heirloom carrots and mint jus **GF**
- Barramundi, leek and pea risotto, lemon bush-pepper sauce **GF**
- Salmon fillet, citrus beurre blanc, asparagus and micro herbs **GF**
- Free range chicken breast, thyme, potato rosti and wild mushroom sauce **GF**
- Pork fillet, apple-fennel slaw, crackling and cider jus **GF**
- Roasted cauliflower steak, chickpea purée, chimichurri and toasted seeds **VG GF DF**

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A MEMORABLE FINALE

Desserts

A delicious finish, from timeless classics to modern creations.



Classic favourites

- Dark chocolate tart, raspberry and crème fraîche
- Vanilla bean panna cotta, seasonal berries GF
- Lemon tart, macadamia mascarpone

Seasonal delights

- White chocolate and passionfruit cheesecake
- Warm sticky date pudding, butterscotch sauce
- Coconut panna cotta, mango and toasted coconut VG GF DF

Optional finale

Tea, coffee and a selection of petit fours or macarons.



Life is an event. Let's make it unforgettable.

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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 practise the Responsible Service of Alcohol in New South Wales.

Pinnacle Catering Liquor Licence Number: LIQO660032365