



# KOSHER MENU

  
**CROWN**  
EVENTS & CONFERENCES  
MELBOURNE

# THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is the perfect choice for your next event, offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a distinction rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Kosher Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests.

Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

## KOSHER MENU

### MINIMUM 50 GUESTS REQUIRED

Pricing is for a three-course lunch or dinner including set entrée, set main and set dessert, bread rolls, freshly brewed coffee and a selection of teas.

ALTERNATING SERVICE OF ENTRÉE, MAIN OR DESSERT | \$12 PER PERSON

## PRE-EVENT CANAPÉS

CHEF'S SELECTION OF FOUR CANAPÉS, FOR 30 MINUTES

\$20 PER PERSON

\* Denotes vegetarian dish

Menus and prices are valid until 30 June 2026. 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.

## ENTRÉE

Rosemary & gin cured Tasmanian salmon, capers, shallots, avocado, fennel, pickled cucumbers, fried rosemary

Seared tuna, green beans, tomato, pine nuts, potato, Kalamata olives, basil pesto dressing

Za'atar spiced chicken, moghrabieh, chickpea, cucumber, pomegranate molasses

Garlic roasted chicken, capsicum & saffron risotto, toasted almonds

Salmon crudo, Asian cucumber salad, crispy chilli, roast sesame emulsion, shiso

Kaffir lime cured salmon, green Thai curry, coconut cream, cucumber, salmon roe, fried shallots



## MAIN

Pan fried Barramundi, confit potato, baby gem wedge salad, citrus and chive dressing

\$119

Tasmanian salmon, lemon cannellini bean puree, snow peas, Sicilian caponata

\$119

Roast Tasmanian salmon, lemon & asparagus risotto, dill emulsion, herb garnish

\$119

Whole roasted scotch fillet, parsnip puree, green beans, shallot jus, parsnip chips

\$125

Slow cooked lamb shoulder, minted pea puree, braised petit peas, baby carrots, pressed potatoes, jus

\$125

Roast free-range chicken breast, spinach & mushroom risotto, glazed king brown mushrooms, salsa verde

\$122

Roast free-range chicken breast, harissa spiced pearl couscous, roasted root vegetables, toasted almonds

\$122

Seared scotch fillet, glazed Dutch carrot, cauliflower puree, double cooked kipfler potato, steamed broccolini, beef jus

\$125

## SIDES

**\$8.50 PER PERSON, PER SELECTION**

Served two bowls per table

Iceberg salad, tomato, cucumber, shallot, oregano & white wine dressing\*

Garlic & rosemary roast potatoes\*

Cypriot grain salad, lemon, barley fresh herbs\*

Broccolini with toasted almond butter\*



## DESSERT

Vanilla pavlova, seasonal berries, whipped Chantilly cream, raspberry sauce\*

Strawberry rhubarb panna cotta, micro sponge, whipped cream, red currant coulis\*

Coconut & pineapple frangipane cake, passionfruit crèmeux, mango gel\*

Warm chocolate pudding, dark chocolate sauce, vanilla gelato\*

Raspberry cheesecake, walnut crumble, forest berry compote\*





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