



Experience Quality Catering!

ABN: 70 395 305 476

## PLATED DINNER MENU

### Soups...

- ~ Spiced pumpkin soup with coconut cream
- ~ Hearty vegetable soup with garlic croutons
- ~ Potato & leek soup
- ~ Tomato & fire roasted capsicum garnished with pesto & fetta
- ~ Mulligatawny soup (traditional Indian curry-flavoured soup)

### Entrées...

- ~ Prawn cocktail with lemon wedges
- ~ Char-grilled Cajun calamari on rocket drizzled with lime dressing
- ~ Thai fish cake with chilli jam & cucumber salad
- ~ Grilled asparagus & prosciutto, goats cheese & balsamic
- ~ Prawn glass noodle salad with Thai lime dressing
- ~ Twice cooked asian pork belly on Asian greens
- ~ Thai beef salad

### Mains...

- ~ Tandoori chicken with jasmine rice & minted yoghurt & cucumber
- ~ Peppered beef rib roast with a red wine & mushroom jus
- ~ Prairie chicken- tender chicken breast enclosed with bacon, melted cheese with a seeded mustard hollandaise sauce
- ~ Braised lamb shank with red wine, thyme & rosemary served on garlic mash
- ~ Market fresh fish fillet with lemon caper butter sauce on jasmine rice
- ~ accompanied by a mixed salad
- ~ Grilled fish served with dill hollandaise sauce (Chef's choice)
- ~ Moist chicken breast in filo pastry, filled your choice of:- smoked salmon & cream cheese, spinach & fetta, prawn/shallot/ & garlic served with a sauce to suit & accompanied by a garden salad & sea salted rosemary cocktail potatoes
- ~ Seared pork loin cutlets with chilli plum sauce & glazed apple
- ~ Tender pork fillet with creamy mushroom sauce served with spatzeli
- ~ Rack of lamb with mustard & rosemary crust with a rich red wine jus

Mains are served with seasonal steamed vegetables & creamy tableland mash (unless otherwise stated in menu), bread rolls & butter



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#### **Desserts...**

- ~ American baked cheesecake with chantilly cream
- ~ Mini pavlovas with whipped cream & fruit
- ~ Chocolate profiteroles
- ~ Individual lemon meringues with cream
- ~ Rich chocolate cake with warm chocolate ganache served with chantilly cream
- ~ Moist sticky date pudding with butterscotch sauce

#### **Inclusions...**

Chef to prepare & plate  
Service staff  
Cutlery & crockery  
Serviettes your choice of colour

Table set up not included.

#### **Extras**

Coffee & tea station & after dinner mints      \$2.50 p/p

The above menu is not limited and may be changed to suit your occasion. Our Chef can sit with you to put a suggestive menu together to suit your requirements.

#### **Pricing**

##### **Two courses**

\$32.50 p/p- Soup/Main  
\$35.50 p/p- Main/Dessert  
\$37.50 p/p- Entrée/Main

##### **Three courses**

\$38.50 p/p- Soup/Main/Dessert  
\$42.50 p/p- Entrée/Main/Dessert  
An additional \$2 p/p -alternate menu.

**Prices based on 30 or more people.  
Please ask for a quote if catering for under 30 guests.**

**15% Surcharge for Sundays & Public holidays.  
Menus or prices may change without notice.**