



*Paul & Vickie's*  
**Gourmet Catering**  
*Imagination, Presentation & Personal Service*

## **2 Course Plated Meal Menu**

### **Main Meal**

*Alternate serve - Choose Two*  
*Served with fresh baton vegetable parcels & a roasted sweet potato, pumpkin & potato stack.*

Grilled barramundi fillet with a shrimp & chardonnay cream sauce.

Lemon pepper crusted barramundi with garlic aioli & baby spinach.

Rosemary studded lamb rump with a redcurrant & port jus.

Roasted lamb rump with a fresh herb & pistachio nut crust & a merlot jus.

Fresh herb & garlic coated chicken breast with a seeded mustard & onion cream sauce.

Bacon & baby spinach filled chicken breast with a brandy & chive cream sauce.

Roasted beef fillet medallions with caramelised onions and creamy diane sauce.

Roasted fillet of beef in a red wine sauce with ragout of bacon, onions & mushrooms.

### **Dessert**

*Alternate serve – Choose Two*  
*Served with chantilly cream*

Steamed apple & almond sponge pudding with caramel sauce.

Rich chocolate torte with ganash & strawberry coulis.

Old fashioned mixed fruit brioche bread & butter pudding.

Sticky date pudding with butterscotch sauce & almond praline.

Individual pavlova with berry compote & berry coulis.

Tangy lemon & lime tart with passionfruit coulis.