



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

## **3 Course Plated Meal Menu**

### **Finger Food Entree**

Herb crostini topped with beef roulades, chicken galantines, roasted vegetable frittata, smoked salmon & caviar, king prawns, turkey & avocado, assorted cheeses, roast lamb & fetta, ricotta cheese & mediterranean vegetables.  
Garnished with salad & condiments.

Mille fuele pastries filled with ricotta cheese, pesto & sun dried tomato.

Fillo pastry filled with ricotta, parmesan & romano cheese.

Moroccan spiced chicken fillet bites with sweet mango chutney.

Prawn twisters – crispy seasoned king prawns in a wonton wrap.

Barramundi fillets in a fresh herb & almond crumb.

### **Main Meal**

*Alternate serve - Choose Two*  
*Served with fresh baton vegetables 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.

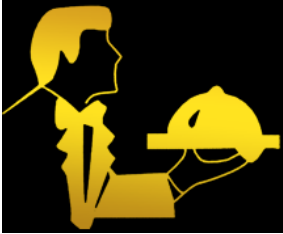
Roasted lamb rump with a fresh herb & pistachio nut crust & a merlot jus.

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.



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## **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.