

Paul & Vickie's Gourmet Catering

Gold 3 Course Buffet Menu

Finger Food Entree

All items are included

Hot & cold canapes served to your guests on arrival

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

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

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.

Fillo pastry filled with ricotta, parmesan & romano cheese.

Main Meal

Hot Selection – Choose Two

Roasted pistachio nut crusted beef fillet medallions with diane sauce.

Beef fillet with a sun dried tomato & bacon relish.

Char grilled chicken breast with bacon, shallot & brandy cream.

Moroccan chicken breast on thick peach & coriander relish.

Roast lamb rump with a pesto crumble & shiraz jus.

Slow roasted rosemary & garlic studded lamb rump with caramelized onions & a port wine jus.

Pan fried barramundi fillet, with a shrimp & chardonnay cream sauce.

Fresh herb & almond crusted barramundi fillet with lemon parsley sauce.

Roast pork loin with creamy sherry & redcurrant sauce.

Accompaniments

All items are included

Nutmeg baked pumpkin, baby spinach & roasted almond salad.

Thai crispy noodle, cashews & asian green salad.

Roasted garlic & herb potatoes.

Mesculin garden salad.

*Traditional greek salad with feta cheese, olives
& balsamic vinaigrette.*

Fresh seasonal steamed vegetables.

Dessert

Choose Two

Served with chantilly cream

Warm sticky date pudding with butterscotch sauce.

Steamed apple sponge pudding with caramel sauce.

Fresh fruit & berry pavlova.

Rich chocolate torte with ganache & strawberry coulis.

Mixed fruit & almond bread & butter pudding.