

# *Paul & Vickie's Gourmet Catering*

## *Silver 2 Course Buffet Menu*

### *Main Meal*

#### *Hot Selection – Choose Two*

*Roasted pistachio nut crusted beef fillet medallions with diane sauce.*

*Beef fillet with a sun dried tomato and 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 and garlic studded lamb rump  
with caramelized onions & a port wine jus.*

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

*Lemon pepper crusted barramundi fillet with parsley cream 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.*

*Mixed fruit & almond bread & butter pudding.*

*Rich chocolate torte with ganache & strawberry coulis.*