



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

2 Course Buffet Menu

Main Meal

Hot Selection - Choose Two

Stir fry beef, asian vegetables & cashews in a honey, sweet soy & coriander sauce.

Mild sweet green chicken curry in coconut & coriander cream.

Char grilled chicken breast, mushroom ragout & brandy cream.

Spicy Cajun chicken breast on thick peach & coriander chutney.

Lamb rump and Mediterranean vegetables with tomato & basil relish.

Rosemary & garlic studded lamb rump with a red onion & shiraz jus.

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

Fresh herb & almond crusted perch fillet with dill & lemon butter.

Accompaniments

Nutmeg baked pumpkin, baby spinach & roasted pinenut salad.

Thai crispy noodle, cashews & asian green salad.

Rice Pilaff.

Mesculin garden salad with an assortment of dressings.

Caesar salad – cos lettuce, bacon, croutons & shaved parmesan.

Roasted winter vegetables & steamed green vegetable au gratin.

Sliced French baguette

Dessert – Choose Two ***Served with chantilly cream***

Warm sticky date pudding with butterscotch sauce.

Steamed apple & caramel sponge pudding.

Apple & mixed berry crumble.

Sherry trifle.

Fresh fruit & berry pavlova.

Old fashioned brioche caramel & walnut, bread & butter pudding.