



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

2 Course Plated Meal Menu

Main Meal

Alternate serve - Choose Two
Served with fresh seasonal steamed vegetables
& roasted herb potatoes

Grilled barramundi fillet with a
shrimp & chardonnay cream sauce.

Pan fried barramundi with lemon pepper aioli.

Rosemary studded lamb rump
with a creamy garlic & eschallot sauce.

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

Herb & almond coated chicken breast
with sundried tomato & basil concass.

Bacon & shallot filled chicken breast
with a brandy & mushroom cream sauce.

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

Beef bourginion – roasted fillet of beef, red wine
sauce & ragout of bacon, onions & mushrooms.

Dessert

Alternate serve – Choose Two
Served with chantilly cream

Steamed apple, caramel & almond sponge pudding.

Rich chocolate mud cake
with ganash & strawberry coulis.

Old fashioned caramel brioche
bread & butter pudding.

Sticky date pudding with butterscotch
sauce & almond praline.

Pavlova with mixed berry compote & berry coulis.

Apple & mixed berry crumble.