

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

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 & salmon terrines.

Poppyseed lavosh canapés topped with smoked salmon & caviar, king prawns, turkey & avocado, roast lamb & fetta, ricotta cheese & mediterranean vegetable. Garnished with salad & condiments.

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

Cajun 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

Hot Selection - Choose Two

Roasted pistachio nut crusted beef fillet medallions with dienne sauce.

Beef fillet with a sun dried tomato and bacon relish.

Char grilled chicken breast, mushroom and onion ragout & brandy cream.

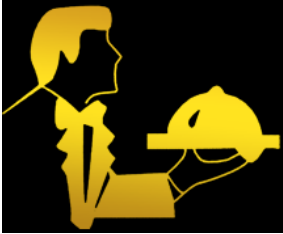
Moroccan chicken breast on thick peach & coriander chutney.

Roast lamb with tomato a pesto crumble & shiraz jus.

Slow roasted rosemary & garlic studded lamb
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.



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Accompaniments - all items are included

Nutmeg baked pumpkin, baby spinach & roasted almond salad.

Thai crispy noodle, cashews & asian green salad.

Roasted herb potatoes.

Mesculin garden salad.

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

Fresh seasonal steamed vegetables.

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

Warm sticky date pudding with butterscotch sauce.

Steamed apple & caramel sponge pudding.

Apple & mixed berry crumble.

Fresh fruit & berry pavlova.

Rich chocolate mud cake with ganache & strawberry coulis.

Caramel & almond bread & butter pudding.