

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

3 Course Plated Meal Menu

Finger Food Entree

Hot & cold canapes served to your guests on arrival

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

Herb crostini topped with beef roulades, chicken galantines & salmon terrines.

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

Fillo pastry filled with ricotta, parmesan & romano cheese.

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

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.

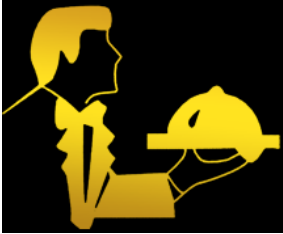
Roasted lamb rump with a fresh herb & pistachio nut crust & a merlot jus.

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 dianne sauce.

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



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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.