



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

Bronze 2 Course Buffet Menu

Main Meal

Hot Selection - Choose Two

Beef stroganoff – strips of fillet steak in a creamy tomato, garlic & mushroom sauce.

Char grilled chicken breast with a bacon & shallot cream sauce.

Cajun chicken fillet in sweet tomato & basil concass.

Moroccan spiced lamb in a peach & coriander chutney.

Roast lamb in a port wine sauce with minted onions.

Pan fried barramundi fillet, with a chardonnay parsley cream sauce.

Accompaniments - all items are included

Roasted herb potatoes.

Mesculin leaf garden salad.

Medley of fresh seasonal vegetables.

Dessert – Choose Two *Served with chantilly cream*

Warm sticky date pudding with butterscotch sauce.

Rich chocolate mud cake with ganache & strawberry coulis.

Fresh fruit & berry pavlova.

Apple & mixed berry crumble.