



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

Silver 2 Course Buffet Menu

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 a pesto crumble & shiraz jus.

Slow roasted rosemary and 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.

Accompaniments - all items are included

Nutmeg baked pumpkin, baby spinach & roasted almond salad.

Thai crispy noodle, cashews & asian green salad.

Roasted herb potatoes.

Mescaline 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.

Caramel & almond bread & butter pudding.

Rich chocolate mud cake with ganache & strawberry coulis.