



THE CATERERS

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47 Lansdowne Terrace, Vale Park 5081

SIT DOWN MENU

ENTRÉE

Shaw River buffalo mozzarella with slow roasted marinated capsicum and coriander lemon salad (v+gf)

Classic French onion soup with crunchy gruyere crouton (gf without crouton)

Pithiver (puff pastry parcel) of layered smoked salmon and potato herbs, served with herb buerre blanc

Flaked chargrilled Atlantic salmon tossed with Vietnamese carrot and cucumber salad with crispy onion and crushed peanuts (gf)

Panfried haloumi on sweet carrot and coriander cake, baby rocket salad with lemon dressing (gf)

Conchiglioni pasta stuffed with beef ragu, finished with orange gremolata, aged reggianno and roasted cherry tomatoes

MAIN

Daube of beef (slow cooked beef) with smashed peas, shiraz glaze on layered cream potatoes with crisp prosciutto (gf)

Peppered pork cutlet with eschallot gravy, on potato cauliflower mash, beans tossed in gremolata, parsnip chips (gf)

Tomato and pancetta roasted chicken breast with crispy herbed polenta, wine jus and fried basil (gf)

Parsley mustard chargrilled lamb cutlets with leek risotto cakes, roasted dutch carrots and jus (gf)

“Empire Roasted Chicken” - spiced roasted chicken breast with mustard spiced potato galette, onion jus with coriander cherry tomato salad (gf)

Roasted beef eye fillet wrapped in speck, with tomato tart tartin, red wine glaze and broccolini

Baked semolina gnocchi with cherry tomato chorizo sauce, gremolata and aged reggianno

DESSERT

Coconut pannacotta with pineapple wafers, melon balls in lime leaf syrup (gf)

Double chocolate tart with strawberry sauce, whipped vanilla cream

Vanilla patisserie with passionfruit curd and strawberries

Apple tart tartin with honey and vanilla yoghurt

Banana and cinnamon sticky toffee pudding with double cream and caramel sauce