

Attitude for Food

FINE CATERING

ALL PRICES QUOTED ARE GST EXCLUSIVE

3 COURSE SERVICED MEAL

APPETIZERS

(CHOOSE 1)

Lime cured seared salmon on a bed of udon noodles with a pink ginger dressing
Pork, turkey & pistachio terrine on wilted rocket & warmed pear salad
Skewered chicken shashliks on pistachio & preserved lemon pilaf with a rosemary relish
Sundried tomato & artichokes tossed through angelhair pasta in a parmesan basket
Mesquite smoked chicken in filo parcels with a Caribbean salsa

MAINS

(CHOOSE 1)

Seared veal with a chestnut & mushroom sauce on a herbed risotto bed
Beef Malay with coconut & cardamom rice & paratha
Moroccan chicken & apricot tagine on a toasted almond couscous
Lamb fillet pan-fried with pink peppercorns in a Merlot & blackcurrant jus served with crispy potatoes
Parmesan crusted lamb rack with cinnamon eggplant fritters & tomato & mint sauce
Grilled pork fillet with glazed shallots & cashew & orange dressing served on sweet potato mash
Blue eye cod with a chili tomato, saffron & zucchini compote & pan-fried herbed baby potatoes

DESSERT

(Choose 1)

Individual sweet tamarillo tarts with a vanilla anglaise
Individual spiced carrot & pineapple cakes with roast carrot jam & a cream cheese sauce
Moist almond cake with a dessert wine syrup
Baby ginger syrup cakes with an apricot & almond salsa & clotted cream
Chocolate & chili oil tart in pecan pastry
Mini steamed chocolate & cinnamon puddings
Coconut & lime tart served with a raspberry coulis
Dark cherry freeform tarts

Selection of cheeses served with dried fruits, honeyed nuts & homemade crackers

**3 COURSE SERVICED MEAL IS PRICED AT \$56.00 PER PERSON
CHEESE BOARD AS AN ADDITIONAL ITEM \$7.50 PER PERSON
FRESH FRUIT SORBET FOR BETWEEN COURSE \$4.50 PER PERSON**

STAFF – CHEF \$27.50 BAR/WAITING \$22.50 PER HOUR