



LUNCH OR DINNER

2 Course @ \$40.00 per person

3 Course @ \$50.00 per person

Price includes tea, coffee and chocolates.

Canapés (3 options) @ \$6.00 pp

Chef @ \$45.00 per hour & Waiters @ \$37.50 per hour (additional cost).

(Prices don't include GST)

ENTREE

- Tasmanian salmon stack with slow roasted tomato and avocado compote with a yoghurt dill dressing.
- Caesar salad of baby cos, crispy bacon, croutons, marinated chicken and creamy parmesan dressing.
- Grilled lamb fillet salad with roasted baby beetroot, young rocket leaves, cherry tomatoes, marinated feta, Kalamata olives and balsamic dressing.
- Caramelised pumpkin, sweetcorn and snowpea risotto topped with grilled tiger prawns.
- A warm roasted vegetable stack with grilled polenta wedge, wilted spinach and tomato basil coulli.
- Barbecue tuna nicoise salad.
- Roasted tomato tart with Millawa goats cheese and olive tapenade.

MAIN COURSE

- Roasted breast of chicken wrapped in prosciutto, filled with bocconcini, semi dried tomatoes, fresh basil on a herb risotto with madeira jus.
- Crispy skinned blue eye cod fillet on a potato artichoke mash with carrot butter sauce.
- Veal cutlet grilled resting on a wild mushroom risotto with baby bok choy.
- BBQ fillet of beef with red onion jam on a potato roesti, buttered spinach and red wine sauce.
- Rack of lamb stuffed with baby spinach, pinuts on whipped sweet potato finished with a light tyme jus.
- Char grilled darne of Atlantic salmon with wok fried green and basil aoli.
- Szechwan chicken breast with hokkin noodles, sweet baby corn, Asian greens and kecupmanis.
- Pepper crusted porterhouse steak with rosemary scented chat potatoes, baby vegetables and a red wine jus.
- Grilled swordfish topped with a slow roasted red capsicum, cucumber and pinenut salsa on a sweet potato mash.
- Rack of lamb with a chermoula crust, served on couscous salad, accompanied by sauteed mediterranean vegetables and yoghurt sauce.

DESSERT

- Lemon tart served with double cream and berry compote.
- Pear and almond tart served with vanilla bean ice-cream.
- Chocolate whisky mud cake with mixed berries and double cream.
- Individual sticky date pudding with butterscotch sauce and cream.
- Flowerless orange and almond cake with pettie citrus salad and cream.
- Traditional Italian tiramisu with vanilla bean anglaise.
- Assortment of Australian cheeses, dried fruit, nuts and water crackers.
- Maple syrup parfait served with burnt orange syrup.

World of Food Catering

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