

PRESTIGE CATERING AND EVENT HIRE - CORPORATE MENUS

BOARDROOM LUNCHEONS

PLEASE SELECT ONE ENTRÉE, MAIN AND DESSERT FOR ALL GUESTS. MINIMUM 10 PEOPLE AND 72 HOURS NOTICE REQUIRED. PRICE INCLUDES CROCKERY, CUTLERY AND SERVIETTES. STAFF CHARGED @ \$33PH, MIN 4HRS. DELIVERY FEE APPLICABLE IF NO STAFF REQUIRED.

MENU ONE \$44.50PP

ENTRÉE

GOLDEN BUTTERNUT PUMPKIN SOUP, LIGHTLY SCENTED WITH GINGER TOPPED WITH CREAM AND CHIVES

SALAD OF SLICED CHICKEN BREAST, MESCULIN LEAVES, ROASTED CAPSICUM, OLIVES AND SUNDRIED TOMATOES

ANTIPASTO PLATE CONTAINING CURED MEATS, MELON, CHARGRILLED VEGETABLES AND MARINATED FETA

MAIN COURSE (ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES AND GARDEN SALAD)

TANDOORI SPICED BREAST OF CHICKEN, PILAF RICE, PAPPADUMS AND MINTED YOGHURT DRESSING
GRILLED FILLET OF ATLANTIC SALMON, SERVED ON SAUTÉED SPINACH WITH LEMON AND SAFFRON
BEURRE BLANC

BREAST OF CHICKEN FILLED WITH MANGO, COATED IN SHREDDED COCONUT AND SERVED WITH A MILD CURRY SAUCE

SEASONED MEDALLIONS OF MSA BEEF SERVED ON HORSERADISH MASH WITH A RED WINE GLAZE

DESSERT

LEMON LIME BRULEE – LEMON AND LIME FLAVOURED CUSTARD BAKED IN A SWEET PASTRY SHELL TOPPED WITH CARAMELISED SUGAR

CARIBBEAN OBSESSION – MANGO, PEACHES AND PINEAPPLE IN A LIGHT COCONUT CHEESECAKE
INDIVIDUAL PAVLOVA TOPPED WITH FRESH CREAM AND BERRIES, ACCOMPANIED BY MANGO COULIS

INDIVIDUAL KAHLUA CHEESECAKE SERVED WITH FRESH CREAM AND RICH CHOCOLATE SAUCE

TEA AND COFFEE SERVED WITH HOMEMADE CHOCOLATES

MENU TWO \$47.50PP

ENTRÉE

POTATO, LEEK AND BACON SOUP WITH GARLIC CROUTONS

ROMA TOMATO, PESTO AND BOCONCINI TARTLET WITH MESCULIN LEAVES

SALAD OF SLICED CHICKEN BREAST, MESCULIN LEAVES, ROASTED CAPSICUM, OLIVES AND SUNDRIED TOMATOES

MAIN COURSE (ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES AND GARDEN SALAD)

GRILLED FILLET OF ATLANTIC SALMON, SERVED ON SAUTÉED SPINACH WITH LEMON AND SAFFRON
BEURRE BLANC

BREAST OF CHICKEN FILLED WITH MANGO, COATED IN SHREDDED COCONUT AND SERVED WITH A MILD CURRY SAUCE

OVEN ROASTED LAMB RUMP ON PARSNIP AND THYME MASH WITH BEETROOT JUS

PAN-FRIED BREAST OF CHICKEN SERVED WITH HONEY CURED LEG HAM AND CAMEMBERT CHEESE
TOPPED WITH A WHITE WINE, CREAM AND CHIVE SAUCE

MEDALLIONS OF MSA BEEF SERVED ON HORSERADISH MASH WITH A RED WINE GLAZE

DESSERT

PROFITEROLES FILLED WITH GRAND MARNIER PASTRY CREAM TOPPED WITH CHOCOLATE
AND SET ON A CRÈME ANGLAISE

INDIVIDUAL PAVLOVA TOPPED WITH FRESH CREAM AND BERRIES, ACCOMPANIED BY MANGO COULIS
INDIVIDUAL KAHLUA CHEESECAKE SERVED WITH FRESH CREAM AND RICH CHOCOLATE SAUCE

GOURMET CHEESE PLATTER

SELECTION OF FINE LOCAL AND INTERNATIONAL CHEESES, SERVED WITH FRUIT AND WATER
CRACKERS

TEA AND COFFEE SERVED WITH HOMEMADE CHOCOLATES