

SAVOURIES WITH A *TWIST*

Creative Catering

LIAPARI MENU SELECTION

CHOICE OF TWO PLUS VEGETARIAN, ALTERNATIVE DROP

Costs quoted are for a minimum of 10 guests

ENTRÉE

Scallop, prawn & chorizo risotto wrapped in a parmesan cylinder

Oysters with a lime & lemon grass dressing

Smoked salmon moulds filled with avocado salsa & finished with prawns

Goats cheese, caramelised pear & walnut tarts on a bed of wild rocket

MAIN COURSE

Loin of lamb with a macadamia crust, roasted fennel & a rosemary jus served on a roasted garlic potato mash

Fillet of beef wrapped in prosciutto on a potato rosti served with a porcini sauce & seasonal vegetables

Seared salmon fillet on a bed of roasted garlic risotto finished with basil pesto

Crispy skinned duck breast with red wine vinegar caramel dressing

Baked roasted vegetable strudel on a fresh tomato coulis

DESSERT

Pears baked in a French style served with homemade vanilla bean gelato

Lemon curd tart with King Island Cream & strawberry coulis

Fig, hazelnut & chocolate fudge cake s/w double cream & raspberry coulis

Filter coffee & tea

Cost: 2 courses \$ 95.00 per head

3 courses \$110.00 per head

Included in cost is a waiter to serve wines & meals

Supplied by:

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