



# LOAVES & FISHES

## CATERING

### Something more substantial

#### Tastes – ten of the best

(Prices are inclusive of service utensils)

Wild mushroom risotto with asian duck and orange salad 7.50

Lemon and parsley risotto with stuffed peppers and pecorino shards (v) 7.50

Smoked salmon and avocado egg rolls with hollandaise, watercress and keta caviar (gf) 7.50

Char grilled beef fillet mignon on potato cake with sauce choron 7.50

Thai bbq chicken skewers with minted jasmine rice and banana riatta 8.00  
(As seen on teatowel)

Chick pea battered chicken tenderloin cones with sweet potato crisps and coriander yoghurt 8.00

Braised beef cheeks with garlic creamed potatoes, green peas and star anise glaze 14.00

Seared veal fillet with truffled polenta porcini cream sauce and deep fried leeks (gf) 14.00

Moroccan spiced salmon fillet with tabouli salad and minted yoghurt 14.00

Thai macadamia nut crusted barramundi fillet with nicoise salad and béarnaise sauce (gf) 14.00



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Menu valid 14.09.09 to 01.03.10

## **Spoon wall selection**

**Spoon wall 2.50 per piece - minimum 50 pieces**

### **Savoury**

Chili scallop and corn salsa with avocado pate

Maple mousseline with star anise duck and walnut salad and candied orange wafers

Charred vegetable ratatouille with seared lamb fillet and rosemary yoghurt

### **Sweet**

Mini chocolate cups with pistachio mousseline and hazelnut praline

Fresh seasonal wild berry and mint salad with raspberry coulis and greek yoghurt

Passionfruit cheesecake with mango coulis and belgium butter twists

### **Stations**

The following stations can be served in conjunction with cocktail menu selections. We suggest a minimum of 50 guests for each selection. Please consult with your co-ordinator\*

Additional set-up costs may apply and vary between the stations

### **Make your own burger station (min. 20 pax)**

**18.00 per person**

Hamburger buns

Mini hot dog buns

Black angus minute steaks

Chicken patties

Mini smoked cheese kranskies

Accompanied by mixed leaves, sliced tomatoes, cucumbers, alfalfa, grated cheese and beetroot, with a variety of mustards and chutneys

Presented buffet style for self service



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## **Seafood (min. 50)**

**9.00**

Allows for 2 prawns and 2 oysters per person

Fresh ocean king prawns peeled, with tails on and freshly shucked oysters  
A trio of asian influenced dipping sauces with the oysters; and a lime mayonnaise for the prawns.

## **Chocolate fountain**

**9.00 (min. 50)**

Chocolate fountains with an assortment of the following to be dipped

Marshmallows

Whole fruits

Licorice

Turkish delight

## **Cheese**

**9.50**

Set on large cheese boards both australian and international gourmet cheeses.

Lavosh, misura, water and falwasser crackers

Quince paste, dried fruit and condiments

## **Roasting Station**

Orange glazed leg of ham 7.50 (min. 50)

Red grape mustard wagyu beef 10.00 (min. 30)

Boned and rolled leg of pork 8.00 (min. 30)

Served with crusty breads and a selection of condiments.

(v) vegetarian

(vg) vegan

(df) dairy free



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