

East Coast Catering & Catering with Flair

Australian Bridal Industry Academy Winner



Best Independent Caterer

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19th January, 2010

Five Course Set Menu

Hors d'oeuvres (choice of 4)

Thai Chilli Prawns with Spicy Sambal on Continental Cucumber Rounds

Soups Sips Choice of 1 – Prawn Bisque; Thai Pumpkin Coriander and Lime; Chilled Cucumber and Sand Crab; Roasted Capsicum and Smoked Paprika)

Thai Chicken Balls, Lemongrass and Coriander and Sweet Thai dipping Sauce

Queensland Sand Crab with Avocado Bruschetta

Assorted Gourmet Canapés on Melba Toast eg. (Pork, Basil and Pine nut Terrine; Smoked Atlantic Salmon Pate with Capers and Dill; Double Smoked Leg Ham with Avocado Pate; Terrine of Eggplant, Ricotta, Pesto and Roasted Capsicum)

Ribbon Sandwich Selection (Moreton Bay Sandcrab and Lime Mayonnaise, Prawn and Avocado, Roast Peppered Beef and Caramelised Onion Chutney, Chicken Mayonnaise and Shaved Fennel, Egg and Lettuce)

Deanbilla Bay Oysters (Selection of 3 natural, Thai lime and Chilli, Kilpatrick, Mornay or Czarina)

Selection of Sushi (Salmon, Whiting, Tuna, Sea Scallop, Prawn, Salmon Roe, Squid)

Thai Chilli Fishcakes with lemon grass accompanied by Thai Fish Sauce and Sweet Chilli sauce

Fresh Moreton Bay Prawns, King Island triple Cream and Caviar Tartlets

Japanese Nori Rolls

Vietnamese Pork Ball skewers with a Hoi sin and Peanut dipping Sauce

Tandoori/Butter chicken skewers with a mango salsa

Thai Pork and Coriander Stuffed Roasted Mushroom Caps

Escargot en Croute with a garlic cream sauce

Gourmet Selection of Dips with Crudités and Pita Crisps (eg. Tatziki; Roasted Beetroot & Garlic; Greek Fetta and Basil)

Spinach, Fetta and Pine nut Pastry Puffs with creamy sweet chilli dip

Chicken, Caraway and Swiss cheese Pastry Triangles

Indonesian Satay Skewers (Chicken, Beef and Prawn)

Japanese Teriyaki Skewers (Beef, Chicken and Fish)

Individual Quiches (Bacon and Semi- Sun-Dried Tomato, Prawn and Camembert, Chicken and Broccoli, Pumpkin and Almond)

Spicy Beef Meatballs with a trio of Sauces

(Creamy seeded Mustard, Mexican Green Chilli, and Homemade Tomato Sauce)

Roast Rare Fillet of Beef with Watercress and Horseradish Cream on French Bread

Atlantic Salmon, Potato and Dill Frittata with Avocado and Crème Fraiche

Bruschetta with vine ripened Tomatoes, Bocconcini and Pesto

Stuffed Jalapeno Chillies

American Crab Cakes with a cucumber and mint dipping Sauce

Smoked Salmon Scrolls filled with King Island cream cheese, Caviar on Melba Toasts

Prosciutto wrapped Bocconcini with Mizuna on sliced French Baguette

Blinis with Smoked Salmon, Cream Cheese, Capers and Dill

Baby Eggplant grilled with Miso on Warm Sushi Rice

Wonton - choice of 1 (Scallop and Coriander, Prawn and Vegetable, Vegetable and Noodle, Chicken and Shiitake Mushroom)

Carpaccio of Atlantic Salmon served on French Baguette

San Choy Bau served in Witlof Leaves

Vietnamese Rice Paper Roll (Chicken, Prawn and Vegetarian)

Grilled Reef Fish Skewers marinated with lime, Garlic and Chilli
Individual Italian Pissaladiere (Pizza Pastries)
Sticky Hoi sin Pork Fillet
Grilled Scallops (served In Half shell) Mornay, Thai or Lemon garlic Butter
Balsamic Char grilled Chicken Tenderloins, Balsamic and Sesame dipping sauce
Char grilled Emu Skewers with a house made Pawpaw Chutney
Char Grilled Vegetable Skewers with Pesto and Aioli
Homemade miniature gourmet pies- Lamb and Rosemary, Chunky Steak and Mushroom,
Thai Green Curry Chicken, Lentil and Vegetable Curry
Homemade Miniature Gourmet Pizzas: -Potato, Rosemary and Parmesan,
-Pepperoni, Olive and Mozzarella
-Prawn, Bocconcini and Basil
-Roasted Eggplant, Capsicum, Pesto and Fetta
Gourmet Pork, Basil and Garlic Sausage Rolls with Homemade Tomato Sauce
Peking Duck Crepes with Hoi sin sauce
Garlic and Bush Lemon Marinated Baby Octopus skewers
BBQ Kangaroo Skewers with a caramelised onion Chutney
Marinated Thai Seafood skewers
Roasted Quail with Murray River Salt and Szechuan pepper
Lamb Kofta Kebabs with Hummus
Traditional Italian Arancini (Filled Risotto Cakes)
Japanese Chicken and Leek Yakitori Skewers
Spicy Moreton Bay Sandcrab on Potato Blinis with Crème Fraiche
Chinese Spoons with a selection of fillings (Ceviche of Local Reef Fish; Fijian Kokonda in Coconut milk; Seared Scallops, Lime and Chilli Dressing; Tempura and Black Sesame oysters with Wasabi aioli; Medallions of Wagyu Eye Fillet with a Roasted Tomato Chutney; Chinese Dumplings with sweet soy)
Chargrilled Game Skewers (Crocodile, Kangaroo and Emu) with Native Tomato Relish
Gourmet Bread Rolls served with Plain, Garlic and Herb and Tapenade Butters

Entree (Choice of 1)

Trio of Seafood Taste Plate -Chilled Cucumber Soup with Sandcrab (served in demitasse cup)
-Local Tiger Prawns with Coriander, Chilli and Baby Asian Greens
-Deanbilla Bay Oyster

Moreton Bay Sandcrab Bisque en Croute

Seared Fillet of Tasmanian Salmon, Salsa Verde with an Avocado & Cherry Tomato Salad

Salad of Crispy Duck, Spiced Lychee, Baby Asian Greens with a Sweet Citrus Dressing

Tasmanian Smoked Salmon Mousse with Salmon caviar and Lime Pearls, Capers and Dill Cream

Our own Caesar salad with Seared Prawns or Char-Grilled Chicken

Gazpacho with fresh Moreton Bay King Prawns, Finger Lime Pearls and Creme Fraiche

Roasted Pumpkin, Sweet Potato and Walnut Soup en Croute

Free Range Chicken and Watercress Soup en Croute

Roasted Mediterranean Vegetable Stack with Home Made Pesto and Capsicum Relish

Moreton Bay Sandcrab Lasagne with a Prawn Bisque Sauce

Salad of Queensland Seafood, Avocado and a lime, chilli and ginger dressing

Poachers Pantry Smoked Fillet of Brandy Cured Chicken, Baby Salad Leaves, Roasted Pine nuts

Hervey Bay Scallop, Shallot and Cherry Tomato Egg Tarts with Crème Fraiche and Mescalun

Crispy Skin Peking Duck and Hokkein Noodle Salad

Roast Red Capsicum, Smoked Paprika and Tomato Soup en Croute

Poachers Pantry Smoked Quail Salad with Roasted Beetroot, Sweet Potato and Baby Spinach, Asparagus and Brie

Tarts with Hollandaise Sauce and Crispy Pancetta

Roast Fillet of Mustard crusted Beef, Horseradish, Red and Yellow Tomato Salsa, Bruschetta

Mediterranean Antipasto Plate, Roasted Vegetables, Olives, Cured Meats, Dolmades, Marinated Fetta and Baby

Octopus with Toasted Turkish Bread

Free range Chicken and Leek Frittata with Chervil Cream and Baby Leaf Salad

Grilled Za'atar Crusted Lamb Cutlets with Spiced Yoghurt and Israeli Cous Cous Salad

Mains (Choice of 1)

Thai Red Curry of Duck with Lychees, Roasted Pumpkin and Fluffy Jasmine Rice, Water Lily Chips

Confit of Duck, Thyme and Sage Jus, Truffle Mash, Spiced Red Cabbage and Asparagus

Grilled Fillet of Local Reef Fish, Pink Peppercorn & Prawn Chardonnay Sauce and wild Rice pilaf

Individual Beef Wellingtons, Rich burgundy and Wild Mushroom Sauce, Roasted Pumpkin Mash and seasonal green Vegetable

Roast Fillet of Beef, Sebago Potato Cake, Yorkshire Pudding, Crisp Sweet Potato Wafers, porcini Mushroom gravy and Fresh Green Beans

Roasted Rack of Lamb Encrusted in Fresh Herbs with Moroccan Cous Cous, Roasted Tomato Jus, Seasonal Greens

Seville Orange Marmalade & Rum Roasted Rib of Pork with a Caramelised Beetroot Chutney and Sweet Potato Mash, Broccolini

Moroccan Lemon Chicken, Sweet Couscous and Spiced jus with Panache of vegetables

Roast Fillet of Tasmanian Salmon with a Truffled White Root Vegetable Mash and Dill Cream Sauce and Fried Capers with Steamed Snow Peas

Roast Fillet Of Chicken, Kalamata olive, Thyme and Garlic Stuffing, Baked Polenta Cake and Roasted Tomato Jus and Seasonal Green Vegetables

Seared Fillet Of Ocean Trout, with Avocado and Trussed Tomato Salsa, and Gremolata with Baby Salad leaves

Moreton Bay Seafood Risotto Topped with Fresh Avocado and Finished with Olivado Avocado Oil

Char Grilled Locally Caught Fillet of Fish (Mackerel, Snapper, Kingfish), Pink Grapefruit, Fennel and Rocket Salad

Baked Venison with Sage and Juniper Berries, Du Puy Lentils and Roasted Root Vegetables

Slow Cooked Lamb Shank with Roasted Tomato and White Bean Casserole, Seasonal Greens

Baked Fillet of pesto encrusted Chicken with Seared Potato Gnocchi and Roasted Cherry Tomato and Spinach

Desserts (Choice Of 1)

Lavender Panacotta with Coconut Icecream Balls and Lavender Cream
Crème Brulee scented with Galangal, Tule Biscuits and Rich Vanilla Icecream
Fluffy coconut Pancakes with crushed Macadamia Nuts, Maple syrup, Double Cream & Macadamia Icecream
Decadent Lindt Chocolate & Frangelico Infused Crème Brulee with Rich Vanilla & Roasted Coconut Ice Cream
Brandy Snap Basket filled with Berries and Icecream
Traditional Double 'chocolate Mudcake served with Chocolate Sauce, whipped Cream & Strawberries
Individual Berry Trifles
Individual Italian Tiramisu served in wine glasses
Gourmet Australian and Imported Cheese Platter with Lavosch and Crackers
Delicate Crepes Filled with Redlands Strawberries & King Island double cream and strawberry Coulis
Decadent Lindt Chocolate Tart with Double Cream and Raspberry Coulis
Israeli Pumpkin and Orange Tart with Orange Flower Cream and Orange Syrup
Individual Brandy Plum Puddings with Brandy Sauce, Brandy Cream and Brandy Custard
Lime and Coconut Curd Tart with Coconut Cream Sauce and Coconut Icecream
Sticky Date and Ginger Puddings with Butterscotch sauce and Ginger Cream
Ginger and Cinnamon and Chocolate Brioche Pudding
Pears poached in Port and Cinnamon with Honey Cream and Pear Jus
Pink Lady Apple Gallettes with Pistachios, Cinnamon, and Nutmeg served with Creme Anglaise
Apple, Walnut and Cinnamon Strudel with Vanilla cream
Citrus Cheesecake with citrus fruit compote and Coconut Ice cream

Coffee Tea and Petit Fours (Selection of Chocolates, Almond Bread and Greek Shortbread)

Menu Inclusions

Disposable serviettes
Chef's preparation of food
Additional heating equipment
Cleaning of kitchen areas.

Optional Extras.

Hire of linen, glassware, crockery and cutlery.
Food and Bar staff if required (\$35 per hour, plus public holiday loading if applicable, min three hours).
Delivery of food for supply only service - \$20 for local areas, \$40 for all other areas. (Brisbane, Redlands, Logan only)
Gourmet Cheese Platters or Antipasto Platters are available on request from \$40 each.