

East Coast Catering & Catering with Flair

Australian Bridal Industry Academy Winner



Best Independent Caterer

Unit 9, 25 Parramatta Rd

Underwood 4119

Phone: (07) 3808 3900

Fax: (07) 3208 9364

19th January, 2010

Premium Buffet Menu

Hors' d'oeuvres (choice of 4)

Thai Pumpkin Coriander and Lime Soup Sips
Chilled Cucumber and Sand Crab Soup Sips
Char grilled Emu Skewers with homemade Pawpaw Chutney
Thai Chilli Fishcakes with lemon grass accompanied by Thai Fish Sauce and Sweet Chilli sauce
Spicy Moreton Bay Sandcrab on Continental Cucumber Rounds with Crème Fraiche
Assorted Gourmet Cheese & Seasonal Fruit Platter
Japanese Nori Roll
Vietnamese Rice Paper Rolls (Vegetarian, Prawn and Chicken)
Warmed Spicy Kalamata Olives
Vietnamese Pork Ball skewers with a Cucumber and Yoghurt dipping sauce
Tandoori chicken skewers with a mango salsa
Smoked Atlantic Salmon Pate with Capers and Dill on Melba Toast
Avocado Pate with Double Smoked Ham on Melba Toast
Thai Pork and Coriander Stuffed Roasted Mushroom Caps
Terrine of Game with Sun-Dried Tomatoes, Pine Nuts and Basil
Terrine of Pork with Prunes, Apricots and Bacon
Terrine of Eggplant, Roasted Capsicum, Basil and Ricotta Cheese
Escargot en Croute with a garlic cream sauce
Piped Eggs with Caviar on Melba Toast
Selection of Dips with Crudites and Water Crackers
Honey Soy Fig Chicken Wings & Legs
Thai Sweet Chilli Glazed Chicken Wings & Legs
Spinach, Fetta and Pine nut Pastry Puffs
Chicken, Caraway and Swiss Cheese Pastry Triangles
Indonesian Satay Skewers (Chicken, Beef and Prawn)
Japanese Teriyaki Skewers (Beef, Chicken and Fish)
Smoked Beef Shish Kebabs
Individual Quiches: Prawn and Avocado, Bacon and Semi- Sun-Dried Tomato, Asparagus and King Island Camembert, Pumpkin and Almond)
Spicy Beef Meatballs with a trio of Sauces (Creamy seeded Mustard, Mexican Green Chilli, and Home made Tomato Sauce)
Roast Rare Fillet of Beef with Watercress and Horseradish Cream on French Bread
Victorian Black Mussels with a Thai Kaffir Lime and chilli dressing
Homemade miniature gourmet pies Banana and Bacon, Chunky Steak and Mushroom, Chilli, Satay or Cajun Chicken, Vegetable Mornay
Homemade Miniature Gourmet Pizzas: Prawn & Camembert; Roasted Capsicum, Olives and Roasted Eggplant; Salami, Semi-Sundried Tomato and Ecshallots; Smoked Bacon, Vine Ripened Tomato and Cheddar Cheese
Pork Spare Ribs with a Roasted Chilli Plum and Barbecue sauce
Atlantic Salmon, Potato and Dill Frittata topped with sour cream and Avocado

Peking Duck Crepes
Garlic and Bush Lemon Marinated Baby Octopus skewers
BBQ Kangaroo Skewers with a caramelised onion Chutney
Bruschetta with vine ripened Tomatoes, Bocconcini and Pesto
Thai Chilli Prawn Skewers
Char grilled Vegetable Skewers with Pesto and Aioli
Marinated Thai Seafood skewers
Salt and pepper Quail
Polenta cakes with Seared Salmon Avocado and sour cream
Stuffed Jalapeno Chillies
American Crab Cakes with a cucumber and mint dipping Sauce

Main Course Buffet

Selection of Gourmet Breads with fresh churned Gympie Butter, Herb and Garlic Butter and Extra Virgin Olive oil with Aged Balsamic Vinegar

Main Dish Selection (Choice of 4)

Moreton Bay King Prawns with freshly made seafood sauce and lime aioli
Fresh Cracked Straddie Sandcrab with freshly made coriander and lime mayonnaise and seafood sauce
Deanbilla Oysters served natural trio of sauces
Whole Baked reef fish with a brown lemon caper butter
Thai Seafood Yellow Curry
Thai Red Duck and Lychee Curry
Thai Green Chicken Curry
Thai Red Beef Curry
New Zealand Mussels in half shell with garlic, chilli and coriander vinaigrette
Spanish Seafood Zarzuela
Indian King Prawn Curry
Chicken Galantine Medallions with Spiced Fruit Chutney
Indonesian Beef Rendang
Traditional Roast Chicken with herbed Stuffing and Pan Gravy
Baked Leg of Marmalade and Ginger Glazed Ham
Traditional Baked Turkey with a wild rice, apricot, prune and Basil Stuffing
Roast leg of Pork with a fig, apple and macadamia nut stuffing and Beetroot Chutney
Roasted Quail (Lemon and thyme or Murray River Salt and Szechuan Pepper)
Roasted Poussin with truffle and garlic glaze
Char grilled Fillet Steaks with Thyme and Garlic
Pepper and Mustard encrusted Roast Fillet of Beef with traditional Pan Gravy
Roast Leg of Amelia Park Lamb marinated with Garlic, Rosemary and Verjuice
Traditional Russian Beef Stroganoff
Farmed Rabbit Stroganoff
Roasted Vegetable with Basil Pesto
Seasonal Vegetable Gratin with trio of cheeses
Char Grilled Vegetable Ravioli with Roasted Tomato Sauce
Seared Kangaroo steaks with Bush Tomato Chutney
Tasmanian Salmon and Dill Frittata
Roasted Tomato, Vegetable and Lentil Pilaf
Spanish Seafood Paella
Spanish Chickpea and Chorizo Casserole
Indonesian Chicken Satay
Lemon Myrtle marinated Fillet of Chicken with Champagne Cream Sauce
Singapore Beef Satay
Sri Lankan Lamb Curry (mild, medium, hot)
Traditional Osso Bucco with Gremolata
Moreton Bay Sandcrab Lasagne with Prawn Bisque Sauce
Venison and Juniper Berry Casserole
Slow Roasted Lamb Shanks with Rosemary Jus
Roasted Chicken Cacciatore with Kalamata Olives
Grilled Fillet of Reef Fish with Dill cream sauce
Morrocan Lemon Chicken with spiced cous cous
Squid Ink Linguine, Italian Pesto and fresh Moreton Bay Seafood
Singapore Indian Beef Curry (mild, medium, hot)
Free range Chicken and Caramelised Banana Sweet Fruit Curry
Spinach and Ricotta Cannelloni with Rich Tomato and Basil Sauce
Italian Chicken and Vegetable Lasagne

Calamari Provincial
Fillet of Beef In a Rich Red Wine Sauce
Thai Seafood Noodles with chilli, lime and coriander
Chinese Hokkein Noodles (Chicken, Beef, Seafood or Vegetarian)
Moreton Bay Seafood Risotto
Roasted Pumpkin and Almond Risotto
Trio of Mushroom Risotto
Free Range Chicken and Porcini Mushroom Risotto
Indian Roasted Eggplant and Tomato Curry
Jasmine or Basmati Rice Served with any Curries etc

Salads (all as listed, any favourites can be included as desired)

Fresh Seasonal Garden Salad
Traditional Potato Salad
Roasted Pumpkin, Snowpea and Coriander Salad
Italian Pesto Pasta Salad with Roasted Capsicum and Roasted Eggplant
Thai Glass Noodle Salad
Rocket, Pear, Parmesan and Prawn

Fresh Seasonal and Exotic Fruit Platter

Desserts (Choice of 3)

Traditional Trifle
Lemon and Lime Cheesecake and Citrus Compote
Chocolate and Rum Torte
Passionfruit Cheesecake and Passionfruit Coulis
Apple and Walnut Strudel with King Island Double Cream
Brioche Bread and Butter Pudding with Chocolate, Cinnamon and Ginger
Mixed Berry Pavlova and Berry Coulis
Seasonal Berry turnovers with Chantilly Cream
Gourmet Australian and Imported Cheese Platter with Water Crackers, Falswasser and Lavosch
Pecan and Caramel Tarts with Fresh Cream
Coffee and Kahlau Torte
Dark Plum Torte
Decadent Lindt Chocolate Tart with Hot Chocolate Sauce and Double Cream
Traditional Apple Pie and Extra Creamy homemade Vanilla Ice-cream
Rich Double Chocolate Mud cake
Exquisite White Chocolate Mud cake
Fresh Lemon Curd Tart with Lavender Cream Anglaise
Kirsch, Mixed Berries and King Island Double Cream Flan
Israeli Pumpkin and Orange Flower pie with Orange Flower Cream
Brandy plum Pudding with Brandy Sauce and Brandy Custard and Brandy Cream
Frangelico Liqueur Torte
Raspberry Blueberry and Strawberry Torte with a berry Coulis
Selection of Sweet Tarts:
(Decadent Lindt Chocolate, Traditional Caramel, Lemon and Lavender, White Chocolate and Toasted Almond)

Coffee Tea and Petit Fours