



Jasmine soy swordfish sashimi served with lime and crisp lovash.

Grilled sea scallops with pancetta and pea puree.

Poached salmon with lemon myrtle mayonnaise on sesame crisps.

Veal and bacon torte' with stringy Jarlsberg sauce.

Chicken and blue cheese tart with micro herbs.

Citrus cured Salmon with lime segments and rice wine dip.

Bbq king prawn skewers with tomato chili pickle.

Oysters served natural and Kilpatrick.

Assorted gourmet chipolatas with cream potato bubble pot.

Fillet mignon skewered with béarnaise.

Grilled asparagus wrapped in proscuitto with plum citrus dip.

Tempura prawns with salt and pepper squid dipped in mild chili.

Tropical fruit skewers with running chocolate fountains

26 portions over 5 hours

\$65 +gst per person

Includes some hire equipment + beverage and food service staff + qualified chef/s.

www.cateraid.com.au

greg@cateraid.com.au

(02)43628228 or 0414705755