



# **Wagga Gold Cup 2010**

## **Served Menu**

(Minimum 50 People)

### **STARTERS**

- Smoked trout blinis with peppered lime yoghurt
- Shaved rare lamb fillet on bruschetta with mini yoghurt
- Cajun crumbed prawns
- Mini Mediterranean frittatas

### **MAIN** — Served alternately

- Char grilled rib fillet steak topped with garlic button mushrooms and garnished with crispy bacon
- Seared Atlantic salmon steak served on creamy baby spinach and chive mash napped with lemon lime hollandaise and garnished with fresh asparagus spears
- **Meals served with fresh shell rolls and Greek salad on each table.**

### **DESSERT**

- Platters of fine Australian cheeses and fresh fruits to each table
- Self serve tea and coffee station with choc nougat and fudge slice

### **PRICE PER PERSON \$40.00 + 10 GST**

(Price includes crockery, cutlery, setting of tables and staff for service)

**All Catering must be ordered directly with Wagga Catering Services**

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