

LIME LEAF CATERING

CANAPES MENU 1

- ❖ Crisp flat bread with roast garlic, white bean & rosemary
- ❖ Mature cheddar, sage and caramelized onion sausage rolls
- ❖ Three cheese & chive tarts
- ❖ Teriyaki chicken wrapped in nori
- ❖ Vegetable pakora, coriander and yogurt dip
- ❖ Chicken and tarragon pies
- ❖ Balinese minced pork & lemongrass skewers with a coconut and peanut dip
- ❖ Porcini mushroom risotto cakes, parmesan crust
- ❖ Spiced lentil fritters, mango yogurt dip
- ❖ Braised beef brisket and shiraz pies with a potato puree
- ❖ Vietnamese spring roll with chicken & corn or shiitake mushroom, sweet and sour dipping sauce
- ❖ Chicken tikka skewers, cucumber raita
- ❖ Slow braised lamb shoulder and rosemary pies
- ❖ Crisp tortillas with chicken, sweet corn & jalapeno salsa
- ❖ Homemade barbecue beef sausage rolls

Bruschetta

- ❖ Tomato, fetta and basil
- ❖ Roast sweet potato, sage & parmesan
- ❖ Caponata

Choice of 6 \$19.50 per head

Choice of 8 \$21.50 per head

Choice of 10 \$23.50 per head

Choice of 12 \$25.50 per head

Choice of 14 \$27.50 per head

(If combining canapé menu 1 & 2 you will be charged the price of menu 2)

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CANAPES MENU 2

- ❖ Rice paper rolls, Vietnamese mint and chilli with your choice of:
 - Sesame chicken
 - Prawn and lime
 - Asian vegetables
- ❖ Baharat spiced lamb parcels, tahini, lemon & yogurt dip
- ❖ Homemade pork, fennel & pecorino sausage rolls
- ❖ Salmon, dill & lemon fish cakes in Japanese breadcrumbs
- ❖ Prawn tikka marsala skewers marinated in coriander, chilli and cumin
- ❖ Slow braised pork and cider pies
- ❖ Steamed wontons with chicken and shiitake mushrooms or prawn & ginger served with a black vinegar, shallot sesame dressing
- ❖ Prawn & pork san choy bow with water chestnuts and peanuts served in a Chinese spoon
- ❖ Braised lamb tagine pies with olives and sweet potato
- ❖ Vietnamese spring rolls beef and black bean, sweet soy & ginger dipping sauce
- ❖ Smoked salmon and fennel salad served on a buttermilk pancake, horseradish cream fresh
- ❖ Lamb, harissa & pistachio sausage rolls
- ❖ Braised beef brisket and truffle pies
- ❖ Grilled salmon and wasabi nori rolls
- ❖ Crisp tortillas with pulled pork, sweet corn and jalapeno salsa

Bruschetta

- ❖ Shaved fennel, gorgonzola & pear
- ❖ Sicilian green olives, pine nuts, lemon and parsley
- ❖ Crisp chorizo, roast peppers & goats cheese

Choice of 6 \$20.50 per head

Choice of 8 \$23.50 per head

Choice of 10 \$25.50 per head

Choice of 12 \$27.50 per head

Choice of 14 \$29.50 per head

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PETIT FOURS

- ❖ Citrus tarts
- ❖ Pavlova with fruit salsa
- ❖ Chocolate & honeycomb truffles
- ❖ Triple chocolate and walnut brownie
- ❖ Strawberry friands
- ❖ Salted caramel chocolate tarts
- ❖ Fruit tartlets
- ❖ Oatcakes with mature cheddar, spiced fig & apple chutney

Choice of 3 \$6 per head

Choice of 4 \$8 per head

Choice of 5 \$10 per head

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SERVED MEAL 1

Entrees

- ❖ Goats cheese tart, mixed salad leaves, beetroot dressing
 - ❖ Calamari with dill and lemon, homemade tartare sauce
 - ❖ Chicken fillets marinated in ginger and coriander with a crisp Asian salad, cucumber and cumin dressing
 - ❖ Beef & black bean spring rolls, lemongrass and ginger dipping sauce
- Or
- ❖ Choice of 5 canapes (menu 1)

Mains

- ❖ Chicken tikka marsala breast, spiced onion fritter, tomato butter sauce
- ❖ Marinated chicken breast in garlic & lemon, Provencal vegetables, roast tomato and basil sauce
- ❖ Char-grilled aged black angus sirloin steak, creamed mash potato, wild mushroom and truffle sauce
- ❖ Pork tenderloin marinated in sage & garlic, herb mash potato, cider jus
- ❖ Pan-fried aged black angus scotch fillet, crushed chat potatoes with parsley and chives, veal jus
- ❖ Pan-fried Chicken breast marinated in lemon & garlic, sweet potato mash, grain mustard sauce

Dessert

- ❖ Cheese and fruit platter (per table)
- ❖ Sticky date pudding, butterscotch sauce
- ❖ Apple and cinnamon crumble, vanilla ice cream
- ❖ Fruit tart, berry coulis
- ❖ Double chocolate mud cake, warm chocolate & orange sauce

Entree, main and dessert \$57.00 per head

Entree and main \$47.00 per head

Main and dessert \$47.00 per head

LIME LEAF CATERING

SERVED MEAL 2

Entrees

- ❖ Malaysian spiced chicken, mixed sprout salad, peanut and chilli dressing
- ❖ Poached Prawns with mixed salad leaves, spiced tomato mayonnaise
- ❖ Baharat spiced lamb parcels, tahini & yogurt dressing
- ❖ Caramelized pumpkin, shallot & goats cheese tarts, rocket pesto
- ❖ Vietnamese beef salad, crisp noodle salad, coriander and lime dressing

Or

- ❖ Choice of 5 canapes (menu 1 & 2)

Mains

- ❖ Marinated chicken breast, sweet corn fritter, roast red pepper sauce
- ❖ Char-grilled aged fillet of beef, potato fondant, sautéed baby spinach, shiraz jus
- ❖ Lamb back strap, crushed kipfler potatoes with lemon & olive, rosemary jus
- ❖ Duck confit, braised red cabbage with apple & pancetta and parsley
- ❖ Pan-fried chicken breast, zucchini & ricotta fritter, sweet corn & capsicum salsa
- ❖ Char-grilled aged fillet of beef, potato rosti, wild mushroom & truffle jus

Desserts

- ❖ Baked lemon tart, citrus anglaise
- ❖ Double chocolate cake, salted caramel sauce
- ❖ Meringue nests, fresh whipped cream, fruit salsa, berry coulis
- ❖ Fresh fruit and aged cheese platter (per table)

Entree, main and dessert \$65.50 per head

Entree and main \$55.50 per head

Main and dessert \$55.50 per head

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CARVERY MENU 1

- ❖ Choice of 4 canapes (menu 1)
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- ❖ Roast rump of beef
- ❖ Roast chicken
- ❖ Roast leg of pork
- ❖ Roast potato and baked pumpkin
- ❖ Steamed seasonal vegetables
- ❖ Homemade gravy and condiments
- ❖ Bread roll & butter
(Choice of 2 meats)

Dessert

- ❖ Strawberry & prosecco trifle
- ❖ Pavlova
- ❖ Apple crumble
(Choice of 2)

Canapés, main, dessert \$38.50 per head

Canapés and main \$32.50 per head

Main and dessert \$32.50 per head

LIME LEAF CATERING

CARVERY MENU 2

- ❖ Choice of 4 canapes (menu 1)
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- ❖ Roast sirloin of beef with Yorkshire pudding
 - ❖ Honey & mustard baked ham
 - ❖ Roast leg of lamb with rosemary
 - ❖ Roast turkey with sage and onion seasoning
 - ❖ Roast potato and baked pumpkin
 - ❖ Steamed seasonal vegetables
 - ❖ Homemade gravy and condiments
 - ❖ Bread roll and butter
- (Choice of 2 meats)

Dessert

- ❖ Citrus tart
 - ❖ Sticky date pudding, butterscotch sauce
 - ❖ Apple and cinnamon strudel
- (Choice of 2)

Canapés, main, dessert \$45.50 per head

Canapés and main \$38.50 per head

Main and dessert \$38.50 per head

LIME LEAF CATERING

CARVERY MENU 3

- ❖ Choice of 4 canapes (menu 1 or 2)
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- ❖ Roast scotch fillet of beef with Yorkshire pudding
 - ❖ Loin of pork stuffed with apricot and sage seasoning
 - ❖ Roast duck with bread sauce
 - ❖ Roast Vegetable medley
 - ❖ Steamed seasonal vegetables
 - ❖ Homemade gravy and condiments
 - ❖ Bread roll and butter
- (Choice of 2 meats)

Dessert

- ❖ Cheese and fruit platter (per table) or
- ❖ Double chocolate cake, warm chocolate and orange sauce
- ❖ Lemon and lime tart

Canapés, main, dessert \$54.50 per head

Canapés and main \$46.50 per head

Main and dessert \$46.50 per head

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BUFFET

- ❖ Choice of 4 canapes (menu 1)
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- ❖ Malaysian lamb curry
- ❖ Vegetable korma
- ❖ Butter chicken
- ❖ Mango chicken
- ❖ Thai red curry with chicken
- ❖ Penang beef
- ❖ Beef madras
- ❖ Thai green curry with chicken
- ❖ Sweet potato and chickpea curry
- ❖ Lamb moussaka
- ❖ Beef stroganoff
- ❖ Chicken with white wine and tarragon
- ❖ Braised beef & mushrooms in red wine
(Choice of 2)

- ❖ Steamed seasonal vegetables
- ❖ Chat potatoes
- ❖ Rice
- ❖ Bread rolls

Salads

- ❖ Spiced chickpea salad
 - ❖ Coleslaw with homemade mayonnaise
 - ❖ Fattouche (cos lettuce, cucumber, tomato, crisp Lebanese bread, mint, parsley and sumac)
 - ❖ Thai eggplant salad, coriander with lime dressing
 - ❖ Mixed leaf salad, balsamic dressing
 - ❖ Penne' with slow roasted tomatoes, Kalamata olives, char-grilled vegetables with walnut and parmesan dressing
- (Choice of 2)

Desserts

- ❖ Pavlova
- ❖ Fruit Salad
- ❖ Apple Strudel
- ❖ Or fruit and cheese platter per table

Canapés, main, dessert \$44.50 per head

Canapés and main \$38.50 per head

Main and desert \$38.50 per head

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BBQ MENU 1

- ❖ Grain fed rump steak
 - ❖ Lamb loin chops
- (Choice of one)

- ❖ Pork and beef sausage
 - ❖ Chicken and chilli sausage
 - ❖ Middle Eastern spiced lamb patties
 - ❖ Homemade beef rissoles
- (Choice of two)

- ❖ Potato salad
 - ❖ Coleslaw
 - ❖ Pasta salad
 - ❖ Mixed leaf salad
- (Choice of three)

Bread rolls and butter and condiments

\$28.50 per head

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BBQ MENU 2

- ❖ Grain fed sirloin steak
- ❖ Chicken breast marinated in lemon and garlic
- ❖ Tandoori lamb chops
- ❖ Chicken satay skewers
- ❖ Chicken tikka kebabs
- ❖ Pork cutlets with lemon, chilli and sage
(Choice of two)

- ❖ Pork & fennel sausage
- ❖ Lamb and rosemary sausage
- ❖ Beef, red wine and garlic sausage
(Choice of one)

- ❖ Spiced chickpea salad
- ❖ Penne with slow roasted vegetables
- ❖ Thai eggplant salad
- ❖ Tomato, onion & Bread salad, beef dripping dressing
- ❖ Fennel & apple slaw
- ❖ Fattouche salad (choice of three)

Bread rolls and butter and condiments

\$34.50 per head

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BBQ MENU 3

- ❖ Grain fed fillet steak
- ❖ Lamb cutlets with lemon, chilli & rosemary
- ❖ Chilli, lime & coriander chicken breast
- ❖ Lamb back strap with harissa
- ❖ Baby back pork spare ribs Smokey bourbon sauce
- ❖ Prawn skewer with lemon grass, ginger and coriander
- ❖ Chicken tikka kebabs
(Choice of three)

- ❖ Fennel, pear and apple slaw
- ❖ Tomato, onion & bread salad, beef dripping dressing
- ❖ Watermelon, Persian fetta and cumin
- ❖ Kipfler potato, crisp chorizo, flat leaf parsley with lemon dressing
- ❖ Vietnamese chicken and mint salad, mild chilli with sesame dressing
- ❖ Mixed green salad with avocado and asparagus
- ❖ Cous cous, toasted almonds and char-grilled vegetables
(Choice of three)

Selection of bread & rolls with butter & condiments

\$40.00 per head

Glossary

- Tahini- oily paste made from toasted hulled sesame seeds
- Pakora- spicy Indian snack
- Porcini- type of mushroom
- Prosecco- Italian sparkling wine
- Pancetta- Italian bacon made from pork belly
- Shiitake- mushroom native to Asia
- Caponata- Sicilian eggplant and vegetable dish, with a sweet & sour taste
- Tortilla- thin Mexican flat bread
- Nori- Japanese name for edible seaweed
- Baharat- middle Eastern spiced blend
- Gorgonzola- Italian blue cheese
- Pecorino- hard Italian cheese made from sheep's milk
- Potato fondant- cylinder shaped potato cooked in chicken stock and butter
- Duck confit- dish consisting of salt curing duck legs, then slow cooking it in its own fat
- Tagine- north African stew cooked in a special earthenware pot
- Yorkshire pudding- English side dish made from a batter consisting of flour milk & eggs
- Kumara- sweet potato

Terms and Conditions

- ❖ A deposit of 10% must be paid on confirmation of event, the deposit will be deducted from the final bill
- ❖ Date and price only guaranteed when deposit is paid and booking forms signed
- ❖ Tentative bookings will be held for one week only
- ❖ Numbers to be confirmed 5 days prior to date of function
- ❖ A cancellation fee will be charged if the event is cancelled 2 months prior to the date of event
- ❖ This menu is subject to change due to availability of ingredients
- ❖ All meals can be served alternate
- ❖ Main meals will be served with roast chat potatoes, and steamed seasonal vegetables or roast vegetable salad per table
- ❖ Price includes kitchen surcharge
- ❖ Price includes table cloths
- ❖ Price includes GST
- ❖ Public holiday surcharge for staff.
- ❖ Payment; cash, cheque or electronic transfer (credit card & debit card 1.9% surcharge)