

# Culinary Temptations

PRIVATE CATERING SERVICE

## *Buffet No.1*

(\$55.00 per person)

### **Mains**

Mixed Green Salad

Asian Noodle Salad

Homemade Fresh Coleslaw

Chicken Thigh Curry

Roasted Beef Rump

Roasted Pork Scotch with a Mushroom Sauce

Oven Roasted Potatoes

Stir-Fried Seasonal Vegetables

Steamed Rice

Crusty Bread Rolls with Butter

### **Desserts**

Swiss Apple Tart with Cinnamon Ice-Cream

Grand Marnier Profiteroles

Tiramisu

Fruit Salad

Percolated Coffee

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## *Buffet No.2*

(\$60.00 per person)

### **Mains**

Mixed Antipasti Platter (includes quality small goods and preservatives)

Mixed Green Salad

Asian Noodle Salad

Tomato and Cucumber Salad

Grilled Salmon Fillets with a Wasabi-Mayonnaise Sauce

Roasted Angus Beef Sirloin with a Dark Mushroom Sauce

Braised Chicken Drum Sticks in Tomato and Olives

Stir-Fried Seasonal Vegetables

Roasted Potato

Potato Gratin

Steamed Rice

Crusty Bread Rolls with Butter

### **Desserts**

Mud-Cake with Raspberry Sauce

Lemon Curd Tartlets

Grand Marnier Profiteroles

Tiramisu

Fruit Salad

Percolated Coffee

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## *Buffet No.3*

(\$65.00 per person)

### **Mains**

Mixed Antipasti Platter (includes quality small goods and preservatives)

Mixed Green Salad

Asian Noodle Salad

Tomato and Cucumber Salad

Grilled Salmon Fillets with a Wasabi-Mayonnaise Sauce

Grilled Beef Tenderloin in Dark Mushroom Sauce

Grilled Chicken Breast with a Tomato Salsa

Grilled Italian Sausages with Sautéed Onions

Stir-Fried Seasonal Vegetables

Roasted Potato

Potato Gratin

Steamed Rice

Crusty Bread Rolls with Butter

### **Desserts**

Grand Marnier Profiteroles

Individual Meringue with Cream and Seasonable Fruits

Apple Strudel in Vanilla Sauce

Crème Brûlée

Chocolate Mousse

Fruit Salad

Percolated Coffee with Petit Four

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## *Buffet No.4 (Seafood Only)*

(\$95.00 per person)

### **Entrées**

Mixed Leaf Salad in Balsamic Dressing

Smoked Salmon with Capers and Lemon

Shrimp Salad in Cocktail Sauce

King Prawn with Avocado Salad

Char-Grilled Octopus in a Spicy Asian Dressing

Sydney Rock Oysters and Pacific Oysters

### **Mains**

Green King Prawns in Garlic, Ginger and Chilli Sauce

Pan-Fried Thai Fish Cake with Cucumber Yoghurt

Roasted Tasmanian Salmon Fillets with Wasabi-Mayonnaise

Grilled Balmain Bug in Garlic Butter

Seared Tuna Steak in Tomato and Olive Salsa

Deep-Fried Ling Fish-Fingers and Tartar Sauce

Fettuccini with Black Mussels in Basil Cream

Roasted Chat Potatoes

Steamed Rice

Stir-Fried Seasonal Vegetables

Crusty Bread Rolls with Butter

### **Desserts**

Grand Marnier Profiteroles

Individual Meringue with Cream and Seasonable Fruits

Apple Strudel in Vanilla Sauce

Crème Brûlée

Chocolate Mousse

Fruit Salad

Percolated Coffee with Petit Fours and Chocolate

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