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Web: www.passioncatering.com.au

Gourmet Dinner-Party

START

Local black mussels with potato gnocchi & a rosemary anchovy drizzle

*Middle-eastern spiced chicken strips & cous cous filled pappadum
with lemon yoghurt dressing*

Roasted pork fillet with prosciutto, sweet potato crisps & ginger pear chutney

Poached tiger prawns with a light Asian salad & rice paper basket

Kangaroo fillet, cumin scented with parsley oil & chickpea beetroot salad

MAIN FOCUS

Atlantic salmon with a wild rice pilaf, Asian soy reduction & juillene veg

Roasted lamb rump, baked pumpkin, green beans & cous cous with a honey soy reduction

Beef fillet with potato rosti, caramelised carrots, asparagus spears & a port wine jus

*Baked chicken breast filled with mushroom & sage, wrapped in prosciutto
with slow-roasted tomato & pan juice reduction*

Blue eye cod, lemon kipfler potatoes, wilted bok choy & kaffir lime beurre blanc

VEGETARIAN MAIN OPTIONS

Chickpea & lentil terrine with sweet potato crisps, zucchini ribbons & harrisa yoghurt

*Eggplant fritters filled with goat's cheese, olives & capers, served with
slow-roasted tomatoes, pine nuts & a pesto butter*

FINAL FAIR

Baked chocolate fondue with vanilla bean parfait and soft ice-cream

Cherry & ginger cream brulee` with asian-poached cherries

Tia maria panna cotta with tuille basket & strawberry compote`

Coconut & caramel tart with kiwi fruit couli & ginger cream

PETITS FOURS

Almond bread & hazel nut creams, plunger coffee & fine leaf teas