



ACCLAIMED CATERING & EVENT MANAGEMENT

Entrée and Starters

Soup of your choice served with a freshly baked bread roll

Smoked Salmon & baby caper roulade

Antipasto Cake – pagnotta loaves filled with pastrami, copa, salami, roasted capsicum and oven roasted tomatoes and goat cheese, drizzled with aged balsamic vinegar (vegetarian alternative is also available)

Smoked Salmon & Avocado Stack served with snow peas & truffle oil

Trio of Fresh Linguini with prawns, basil, tomato & olive oil

Jarrah Smoked Chicken Breast on a bed of green salad with tropical fruit dressing

Coconut Chicken Skewers served with jasmine rice & mango salsa

Mini Burritos – beef or chicken served with our chefs special salsa & sour cream

Prawns in Filo Pastry with ginger – soy dipping sauce

Mini Potato Pancakes topped with smoked salmon mousse

Golden Baked Caramelised Goats Cheese and Pumpkin Tartlet

Thai Beef Salad

