

LIME LEAF CATERING

CANAPES MENU 1

- ❖ Crisp flat bread with roast carrot, cumin and coriander dip
- ❖ Caramelized onion, fetta & sweet potato sausage rolls
- ❖ Four cheese tarts
- ❖ Chicken and sweetcorn pies
- ❖ Sesame chicken wrapped in nori
- ❖ Spiced onion and cauliflower pakora, mango dipping sauce
- ❖ Potato, leek, brie and tarragon pies
- ❖ Porcini mushroom risotto cakes, parmesan crust
- ❖ Corned beef hash fritter
- ❖ Braised beef and ale pies with potato puree
- ❖ Vietnamese spring roll with curried chicken or shiitake mushroom & sweet corn, sweet and sour dipping sauce
- ❖ Spiced lentil fritter's, mango dipping sauce
- ❖ Chicken tikka skewers, cucumber & mint dipping sauce
- ❖ Crisp tortillas with slow cooked chicken, Guajillo & pasilla chilli salsa
- ❖ Homemade barbeque beef sausage rolls

Bruschetta

- ❖ Tomato, fetta and basil
- ❖ Grilled vegetables and sage

Choice of 6 \$21

Choice of 8 \$24

Choice of 10 \$26

Choice of 12 \$28

Choice of 14 \$30

(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, lemongrass & ginger dipping sauce with your choice of:
 - Hoisin pork
 - Prawn
 - Asian vegetables
- ❖ Lamb parcels with currents, pomegranate and almonds , lemon & yogurt dip
- ❖ Homemade pork, pecorino and sage sausage rolls
- ❖ Salt cod fritter in Japanese breadcrumbs
- ❖ Prawn skewers marinated in yogurt, cumin, ginger and turmeric
- ❖ Steamed wontons with pork, xo sauce served with a black vinegar, shallot sesame dressing
- ❖ Seared scallops with sesame, ginger, green shallot oil
- ❖ Braised lamb shoulder pies with a minted pea mash
- ❖ Sydney rock oysters, smoked ancho chilli bloody Mary dressing & lemon
- ❖ Vietnamese spring rolls with beef & black bean, sweet soy & ginger dipping sauce
- ❖ Prawn, fennel & cucumber salad served on a crisp potato chip, lemon cream fresh
- ❖ Lamb, almond & harissa sausage rolls
- ❖ Chilled tomato & basil soup
- ❖ Grilled salmon with wasabi mayo nori rolls
- ❖ Crisp tortillas with braised pork, barbequed sweet corn and smoked ancho chilli salsa

Bruschetta

- ❖ Sweet pea, fennel & parmesan
- ❖ Roast eggplant, toasted almonds, chilli and parsley
- ❖ Crisp chorizo, goats cheese, roast cherry tomatoes, basil

Choice of 6 \$23

Choice of 8 \$26

Choice of 10 \$29

Choice of 12 \$32

Choice of 14 \$34

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Petit fours

- ❖ Lemon & lime tarts
- ❖ Pavlova with fruit salsa
- ❖ Chocolate & orange truffles
- ❖ Triple chocolate and almond brownie
- ❖ Raspberry Friands
- ❖ Salted caramel chocolate tarts
- ❖ Fruit tartlets

Choice of 3 \$7

Choice of 4 \$9

Choice of 5 \$11

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Entrees

- ❖ Vietnamese chicken salad, roast peanuts, lime & coriander dressing
 - ❖ Grilled eggplant, spinach and parmesan parcels, baby rocket, tomato & basil salsa
 - ❖ Chicken fillets marinated in yogurt, ginger, cumin & coriander with a crisp salad, tomato & chilli chutney
 - ❖ Beef & black bean spring rolls, lemongrass and ginger dipping sauce
- Or
- ❖ Choice of 5 canapes (menu 1)

Mains

- ❖ Tiki spiced Chicken breast, spiced chickpea & cauliflower fritter, korma sauce
- ❖ Marinated chicken breast with thyme & garlic, Borlotti beans, cherry tomatoes & roast fennel, tomato and basil sauce
- ❖ Char-grilled aged black angus sirloin steak, roast garlic mash potato, Portobello mushroom sauce
- ❖ Pork fillet marinated in cider and garlic, herb mash potato, granny smith apple and sage jus
- ❖ Pan-fried aged black angus sirloin steak, crushed kipfler potatoes with butter, parsley and green onion, pinot noir jus
- ❖ Pan-fried Chicken breast marinated in sage & garlic, kumara mash, Roast garlic & tarragon sauce

Dessert

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

Entree, main and dessert \$58.00

Entree and main \$48.00

Main and dessert \$48.00

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Entrees

- ❖ Seared scallops, herb salad, crisp pancetta & sherry dressing
 - ❖ Poached king Prawns & green salad
 - ❖ Baharat spiced lamb and almond parcels, pomegranate dressing
 - ❖ Caramelized pumpkin, roast fennel & Persian fetta tarts, rocket & parmesan dressing
 - ❖ Prawn & scallop spring rolls with XO sauce
- Or
- ❖ Choice of 5 canapes (menu 1 & 2)

Mains

- ❖ Marinated chicken breast, sweetcorn fritter, pancetta, olive and tomato salsa
- ❖ Char-grilled aged fillet of beef, truffled mash potato, sautéed baby spinach, porcini and shiraz jus
- ❖ Lamb back strap, potato, onion & thyme rosti , anchovy, parsley and caper salsa
- ❖ Duck confit, sautéed red cabbage with apple & ginger, roast chicken jus
- ❖ Char-grilled aged fillet of beef, potato fondant, port & tarragon jus

Desserts

- ❖ Baked lemon tart, vanilla bean 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 \$67.00

Entree and main \$57.00

Main and dessert \$57.00

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Carvery Menu (1)

- ❖ Choice of 5 canapes (menu 1)
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- ❖ Roast rump of grass fed beef
- ❖ Roast chicken, sage and onion seasoning
- ❖ Roast leg of pork
- ❖ Roast potato, pumpkin, onions and carrots
- ❖ Steamed seasonal vegetables
- ❖ Homemade gravy and condiments
- ❖ Bread roll & butter
(Choice of 2 meats)

Dessert

- ❖ Prosecco and berry trifle
- ❖ Pavlova
- ❖ Apple strudel
(Choice of 2)

Canapés, main, dessert \$42.00

Canapés and main \$35.00

Main and dessert \$35.00

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Carvery Menu (2)

- ❖ Choice of 5 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 apple, celery and onion seasoning
 - ❖ Roast potato, pumpkin, onion and carrots
 - ❖ Steamed seasonal vegetables
 - ❖ Homemade gravy and condiments
 - ❖ Bread roll and butter
- (Choice of 2 meats)

Dessert

- ❖ Lemon tart
 - ❖ Sticky date pudding, butterscotch sauce
 - ❖ Apple, cinnamon and coconut crumble
- (Choice of 2)

Canapés, main, dessert \$47.00

Canapés and main \$40.00

Main and dessert \$40.00

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Carvery Menu (3)

- ❖ Choice of 5 canapes (menu 1 or 2)
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- ❖ Roast scotch fillet of beef with Yorkshire pudding
- ❖ Loin of pork with pancetta, apple & sage seasoning
- ❖ Roast duck with bread sauce
- ❖ Roast Vegetable medley
- ❖ Steamed seasonal vegetables
- ❖ Roast chicken jus and condiments
- ❖ Bread roll and butter
(Choice of 2 meats)

Dessert

- ❖ Cheese and fruit platter(per table) or
- ❖ 5 petit fours

Canapés, main, dessert \$56.00

Canapés and main \$48.00

Main and dessert \$48.00

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Sharing Menu

Canapes

- ❖ Choice of 5 canapes (menu 1 or 2)

Main

- ❖ Roast sirloin of Angus beef with brandy & pepper sauce
- ❖ Confit of chicken, roast chicken and tarragon jus
- ❖ Roast lamb rump with roast capsicum & white bean
- ❖ Pan fried salmon, pickled cucumber & caper salsa
- ❖ Polenta crumbed pork cutlets, crackling, granny smith apple jus
- ❖ Char-Grilled chicken breast marinated in turmeric and ginger, capsicum & coriander salsa
(Choice of 2)

- ❖ Roast Kumara wedges with chilli & coriander
- ❖ Roast chat potatoes with bay leaves cooked in duck fat
(or olive oil, lemon & rosemary)
- ❖ Truffled mac & three cheese
- ❖ Steamed kipfler potatoes, fresh mint, butter
(Choice of 1)

- ❖ Mediterranean roast vegetables
- ❖ Steamed broccolini, toasted almonds and stilton
- ❖ Moroccan spiced Roast Vegetables with pomegranate and coriander
- ❖ Steamed seasonal vegetables

(Choice of 1)

- ❖ Tossed garden salad, classic vinaigrette
 - ❖ Freekeh with mint, radish, parsley and toasted almonds
 - ❖ Red cabbage, fennel & apple slaw, cider vinegar dressing
 - ❖ Couscous with grilled vegetables, coriander
 - ❖ Quinoa with roast cauliflower, chickpeas, capsicum and cherry tomatoes
 - ❖ Green papaya salad, roast peanuts, tomatoes and lime
- (Choice of 1)

Canapés & main \$54.00 per person

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BBQ Menu (1)

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

- ❖ Pork and beef sausage
- ❖ Chicken and chilli sausage
- ❖ Lamb, rosemary and mint patties
- ❖ Homemade beef & tomato rissoles
(Choice of two)

- ❖ Potato and mustard salad
- ❖ Classic coleslaw
- ❖ Pasta salad
- ❖ Mixed leaf salad
(Choice of three)

Bread rolls and butter and condiments \$30.00

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BBQ Menu (2)

- ❖ Grass fed sirloin steak
- ❖ Chicken breast marinated in smoked paprika, sherry and bay leaves
- ❖ Tikka masala lamb chops
- ❖ Chicken satay skewers
- ❖ Chicken tikka kebabs
- ❖ Pork cutlets with lemon, chilli and sage
(Choice of two)

- ❖ Pork & fennel sausage
- ❖ Lamb, rosemary and mint 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 condiments \$36.00 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)
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- ❖ 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
- \$43.00 per head

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 two weeks only
- ❖ Numbers to be confirmed 10 days prior to date of function
- ❖ If the unfortunate should happen and you have to cancel your event, the following guides will apply
 - A) If the event is cancelled 4 months prior to function date 50% of the deposit is refunded
 - B) If the event is cancelled 3 months prior to function date deposit will not be refunded
 - C) Event cancelled 2 weeks prior to function date, a cancellation fee will apply (10% same as deposit)
 - D) Event cancelled 5 days prior to function date, function to be paid in full
- ❖ This menu is subject to change due to availability of ingredients
- ❖ All main meals served alternate
- ❖ Main meals will be served with roast chat potatoes, and steamed seasonal vegetables or roast vegetable salad per table
- ❖ Price includes table cloths
- ❖ Price includes GST
- ❖ Payment; cash, cheque or electronic transfer

Lime Leaf Catering
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