Lime Leaf Catering ABN: 70203304782 limeleafcatering@hotmail.com Wagga Wagga, NSW, 2650 Marc Collins: 0401 825 008

CANAPES MENU 1

- Crisp flat bread with beetroot, lemon and tahini dip
- Cauliflower, aged cheddar sausage rolls
- Gorgonzola and parmesan tarts
- Chicken and Sweetcorn pies
- Chicken yakitori and cucumber nori rolls
- * Red lentil, onion, chickpea and cumin fritter, mango dipping sauce
- Leek, potato & cheddar pies
- Porcini mushroom risotto cakes, parmesan crust
- Braised beef with shiraz pies
- Vietnamese spring roll with shiitake mushroom and sweetcorn, sweet soy and chilli dipping sauce
- Sweet potato and shallot fritter, tomato jam
- Chicken satay skewers
- Crisp tortillas with slow cooked chicken, black bean and chipotle chilli salsa
- Homemade beef and tomato sausage rolls

Bruschetta

- Tomato, fetta and basil
- Roast vegetable and parmesan

Choice of 6 \$26

Choice of 8 \$30

Choice of 10 \$34

Choice of 12 \$38

Choice of 14 \$41

(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:
 - Teriyaki chicken
 - Prawn and lemongrass
 - Vegetables with roasted peanuts
- Spiced potato and lentil parcels, green chutney
- Homemade pork and cheddar sausage rolls
- Tandoori Prawn skewers with Tomato butter sauce
- Steamed wontons with pork, prawn and shallot, black vinegar & sesame dressing
- Seared scallops with XO sauce
- Duck San choi bao with water chestnuts and shiitake mushrooms
- Braised lamb shoulder and rosemary pies
- Sydney rock oysters, toasted sesame, soy & ginger \$1.00 extra
- Vietnamese spring rolls with sweet and sour pork, soy & ginger dipping sauce
- Lamb, mint and rosemary sausage rolls
- * Twice cooked pork belly with five spice, chilli & pineapple jam
- Grilled Yakitori salmon nori rolls
- Crisp tortillas with beer braised beef brisket, sweet corn and pickled onion salsa

Bruschetta

- Char-Grilled zucchini, peas and pecorino
- Crisp chorizo, goats' cheese and basil
- Green olives, pinenuts and parsley

Choice of 6 \$29

Choice of 8 \$34

Choice of 10 \$38

Choice of 12 \$42

Choice of 14 \$46

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Petit fours

- Egg custard tarts
- Pavlova with fruit salsa
- Dark chocolate & Frangelico truffles
- Chocolate, almond brownie
- Strawberry and vanilla Friands
- ❖ Salted caramel chocolate tarts
- Sicilian lemon cake mascarpone icing

Choice of 3 \$9

Choice of 4 \$12

Choice of 5 \$15

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Entrees

- Thai chicken skewers, crisp salad, Nam Jim dressing
- Caramelized onion and mature cheddar tart
- Spiced potato and lentil parcels, green chutney
- Vegetable spring rolls with shiitake mushrooms, lemongrass and ginger dipping sauce

Or

Choice of 5 canapés (menu 1)

Mains

- Chicken breast marinated with middle eastern spices, roast eggplant, lentil and cumin salsa
- Char-grilled aged sirloin steak, extra olive oil mash, green peppercorn and brandy sauce
- Pan fried chicken breast, roast zucchini, fennel and cherry tomatoes, tomato and basil salsa
- ❖ Polenta crumbed cutlet, garlic mash, apple and cider sauce
- ❖ Pan-fried aged sirloin steak, kipfler potatoes, cabernet sauvignon jus
- Pan-fried Chicken breast marinated with tarragon and lemon, sweet potato mash, chive sauce

Mains served with roast chat potatoes and seasonal salad in bowls per table

Dessert

- Cheese and fruit platter (per table)
- Sticky date pudding, butterscotch sauce
- ❖ Apple and cinnamon crumble, vanilla ice cream
- Caramel cheesecake, berry coulis
- Double chocolate cake, dark chocolate sauce

Entree, main and dessert \$67.00 Entree and main \$57.00 Main and dessert \$57.00

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Entrees

- Seared scallops, XO dressing
- Prawn and avocado salad, bloody Mary dressing
- Twice cooked pork belly with five spice, chilli and pineapple jam
- Caramelized onion, sweet potato and goats cheese tarts, tomato and basil dressing
- Spring rolls with sweet and sour pork, ginger and sweet soy dressing
 Or
- Choice of 5 canapes (menu 1 & 2)

Mains

- Marinated chicken breast in korma spices, spiced cauliflower fritter, tomato butter sauce
- Char-grilled aged fillet of beef, spinach, potato fondant, Durif jus
- Marinated lamb back strap with rosemary and garlic, potato & thyme rosti Lamb jus
- Duck confit, crushed kipfler potatoes with cabbage and bacon, roast chicken and tarragon jus
- Char-grilled aged fillet of beef, creamed pomme puree, spinach, shiraz jus

Mains served with roast chat potatoes and seasonal salad in bowls per table

Desserts

- Chocolate salted caramel tart, vanilla bean anglaise
- ❖ Sicilian lemon, almond and olive oil cake, limoncello syrup
- Meringue nests, fresh whipped cream, fruit salsa, berry coulis
- Fresh fruit and aged cheese platter (per table)

Entree, main and dessert \$74.00 Entree and main \$64.00 Main and dessert \$64.00

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Sharing Menu

Canapés

Choice of 5 canapés (menu 1 or 2)

Main

- ❖ Roast sirloin of beef with roast garlic & tarragon sauce
- Baharat spiced chicken breast, pomegranate and parsley salsa
- Roast lamb rump with Mediterranean salsa
- Pan fried salmon, chardonnay and dill sauce
- Pork cutlets with parmesan and sage crumb, pear cider sauce
- Chicken breast marinated in tika spices, Tomato, cumin and coriander salsa (Choice of 2)
- Roast sweet potato with olive oil and garlic
- Roast chat potatoes, smoked paprika and lemon
- Steamed kipfler potatoes (Choice of 1)
- Roast zucchini, eggplant and fennel with cherry tomatoes and olives

- Steamed broccolini, garlic and chilli dressing
- Roast Vegetables with sumac
- Steamed seasonal vegetables (Choice of 1)
- Tomato, cherry bocconcini, rocket dressing
- Roast cauliflower and chickpea salad with turmeric dressing
- Spiced cucumber salad, sesame dressing
- Spinach, rocket and pear, blue cheese dressing
- Shaved fennel and citrus salad
- Roast sweet potato salad with miso and ginger dressing
- Shredded cabbage, carrot and coriander, chilli and lime dressing (Choice of 1)

Canapés & main \$64.00 per person

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Carvery Menu (1)

- Choice of 5 canapés (menu 1)
- ❖ 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

- ❖ Sherry trifle
- Pavlova
- Chocolate cheesecake (Choice of 2)

Canapés, main, dessert \$50.00 Canapés and main \$42.00 Main and dessert \$42.00

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Carvery Menu (2)

- Choice of 5 canapé's (menu 1)
- Roast sirloin of beef with Yorkshire pudding
- Honey & mustard baked ham
- Roast leg of lamb with rosemary
- Roast turkey with apple, sage 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

- Citrus tart
- Sticky date pudding, butterscotch sauce
- Chocolate cake, chocolate and orange sauce (Choice of 2)

Canapés, main, dessert \$56.00 Canapés and main \$48.00 Main and dessert \$48.00

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Carvery Menu (3)

- Choice of 5 canapés (menu 1 or 2)
- Roast sirloin 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
- ❖ 4 petit fours

Canapés, main, dessert \$64.00 Canapés and main \$55.00 Main and dessert \$55.00

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BBQ Menu (1)

- Grass fed rump steak
- Lamb loin chops (Choice of one)
- ❖ Beef sausage
- Chicken 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 \$37.00

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BBQ Menu (2)

- Grass fed sirloin steak
- Chicken breast marinaded in paprika and sherry
- Tandoori spiced lamb chops
- Chicken satay skewers
- Chicken tikka kebabs
- Pork cutlets with Cajun spice (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
- Fattoush salad (choice of three)

Bread rolls and condiments \$41.00 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 spareribs 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 \$52.00 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 6 weeks prior to function date, a cancellation fee will apply (10% same as deposit)
 - D) Event cancelled 7 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
- Price does not include tablecloths
- Price includes GST
- Payment; cash, cheque or electronic transfer

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