



sublime
caterers

436 Church Street Richmond 3121
tel 9429 8053 mob 0409 218 617
gaynor@sublimecaterers.com.au
www.sublimecaterers.com.au

buffet menu

mains - cold

parmesan crumbed lamb cutlets with tomato chutney
roasted duck & coriander noodle salad
coconut marinated fried chicken pieces
spicy chicken with spoon salad
crispy chicken caesar salad with parmesan shards
rare roasted fillet of beef with thai flavours
thai char grilled beef and vegie salad
whole poached salmon with lime mayo
smoked trout, avocado & potato salad with tangy yoghurt dressing
bbq prawn, avocado & mango salad
smoked trout tart
pan seared yellow fin tuna with eggplant & chilli salad
old style egg & bacon pie with homemade chutney
spring vegetable & persian fetta frittata

mains - hot

roasted vegetable & pesto lasagne
stuffed mushrooms with pine nuts & fetta
thai fish curry
cajun salmon fillet with corn salsa & coriander pesto
veal or spinach & ricotta tortellini with creamy mushroom sauce
pappardelle with duck & mandarin ragu
linguine with tuna & orange puttanesca sauce
paella with chicken, prawns, chorizo & capsicum
duck curry with figs & roasted cashews
syrian chicken with ginger lemon & saffron
indian butter chicken & sweet potato curry
lamb & apricot tagine with spiced cous cous
spiced lamb pizza with fontina cheese
mediterranean lamb casserole
boeuf bourgignon
chilli con carne with sour cream & corn chips



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salads

potato, avocado & cress salad
crunchy thai salad
roasted italian vegie & cous cous salad
tomato, mozzarella & basil drizzled with olive oil
rustic greek salad with fetta
risoni asparagus & pea salad
rocket salad with crisp prosciutto & shaved parmesan
goats' cheese, pear and walnut salad
italian style pasta salad
moroccan cous cous salad
aussie mixed salad (iceberg, tomato, avocado & spring onion)
salad of rosemary roasted chat potatoes
salad of mixed roast vegies
platter of asparagus with tomato/coriander salsa
salad of roasted sweet potatoes with spinach/pine nuts & a tangy yoghurt dressing

desserts

passionfruit tart
traditional sticky date pudding with toffee sauce & king island double cream
chocolate tart with raspberries
baked pears with cinnamon panna cotta
chocolate roulade with berries & cream
bowl of strawberries with king island cream and brandy snaps
meringue roulade with passionfruit & mango
pavlova stacked with cream & fresh berries
tiramisu (individual or large)
white chocolate & berry cheesecake
baklava fingers
strawberry & rhubarb crumble

cost: from \$35 per head depending on choices (plus gst)

staff: \$40 per hour (min 3 hours)