

Signature Series

\$33.00 per adult guest

Alternate Drop Menu

\$9.00 per person

Choose of Two Entrees

- Pumpkin soup with garlic croutons
- Chicken Caesar salad
- Beef Vol au vents with macadamia nut salad
- Chicken Vol au vents with macadamia nut salad
- Potato and leek soup with fresh bruschetta
- Poached chicken green bean and fresh mayonnaise salad

\$33.00 per person

Choice of Two Mains

- Beef fillet Minong's drizzled with red wine reduction
- Chicken Minong's topped with creamy white wine sauce
- Chicken breast stuffed with mango & macadamia nuts
- Porterhouse fillet steak dressed tarragon & mustard sauce
- Barramundi fillet with macadamia nut crust on bed of cous cous and baby spinach
- Barramundi fillet with almond and yogurt crust on bed of cous cous and baby spinach

All served on a bed of mushrooms or potato mash, with grilled asparagus, and season vegetables. Barramundi is served on a bed of cous cous and baby spinach. Honey carrots may also be served with these dishes.

\$9.50 per person

Choice of Two Desserts

- Individual pavlova topped with whipped cream, fresh fruit salad and mango sauce
- Sherry trifle layered with jelly & custard in individual wine glasses
- Rich moist chocolate cake smothered in rich milk chocolate sauce
- Individual chocolate or strawberry moose with ice cream
- White chocolate and cranberry tarts

Please note this menu is for a minimum of 75 adult guests. Numbers fall below this then a surcharge may be enforced. Please request a quote.

A surcharge may be charged if inadequate facilities are provided to prepare and cook this menu. A surcharge may also be charged if the site is deemed to be hard to access. Please request a site inspection by Carys Catering to discuss preparing this menu at your site.

For further enquiries phone 1300 363 198
www.caryscatering.com.au

Enthusiasm and love for food — for any occasion