



Canapes

Select 4 items

5 items per guest

- Smokes Salmon Blini
 - Beetroot and goat cheese on toasted bruschetta
 - Cucumber Hummus canape
 - Devils on horseback
 - Jamban Roulex de chevre
 - (goat cheese rolled with cured ham)
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- Goat cheese and balsamic beetroot on blini
 - Croustades filled with mushroom cream and thyme

Signature Series

Canapés

\$21.50

per adult guest

Catering
done
right.
Cary's.

For further enquiries

Mark Cary - 0429 168 708
Email:
events@caryscatering.com.au

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Bidfood

HOSTPLUS

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Finalist
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HOSTPLUS



Entrée \$13.50 per person

Choose two Entrees

- Pumpkin Soup with garlic croutons (can be made GF)
- Chicken Caesar salad (can be made GF)
- Beef Vol vents with macadamia nut salad
- Potato and leek soup with toasted bruschetta
- Poached chicken green bean salad

Choose Two Mains \$46.50

- Beef Minong 200g drizzled with red wine reduction
- Chicken breast with mango and macadamia nut sauce
- Porterhouse fillet steak dressed with tarragon and mustard sauce
- Mini pork roast stuffed with sundried tomatoes and camembert
- Barramundi fillet with macadamia nuts white sauce on bed baby spinach
- . Lamb Shanks with red wine reduction
- Pork belly with sticky red glaze

All mains served with smooth mash potato, honey batten carrots and broccolini

Deserts \$14.50 per person

- Individual pavlova topped with fresh whipped cream and fruit salad.
- Sherry trifle layered with jelly and custard in individual wine glasses.
- Individual chocolate or strawberry mouse with ice cream
- White chocolate and cranberry tarts

Signature Series Menu

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