



MENU

COLD CANAPES

Mixed Sushi

Smoked Salmon Crouton w. Cream Cheese, Lemon and Capers

Brushetta (V)

Corn Fritters w. Avocado Salsa (V)

Blini w. Smoked Chicken + Dill Remoulade

Spanish Potato Tortilla w. Roast Tomato Relish (GF - V)

Mini Yorkshire Pudding w. Rare Beef + Horseradish

Prawn + Lime Ceviche Taster Spoon (GF)

HOT CANAPES

Sang Choy Bow – pork or chicken (GF)

Portuguese Chicken Skewers w. Peri Peri(GF)

Spinach, Fetta + Sundried Tomato Tartlet

Tempura Fish Goujons + Tartare

Lamb Koftas w. Minted Yoghurt Dip

Thai Chicken Peanut Cakes w. Sweet Chilli Sauce

Vegetable Spring Rolls w. Dipping Sauce (V)

Grilled Chicken Skewers w. Peanut Satay Sauce (GF)

Thai Fish Cakes w. Dipping Sauce

Moroccan Spiced Meatballs w. Tomato Harissa Sauce

Vegetable Samosa w. Mango Chutney (V)

Burek - Spiced Aegean Meat Pastries

Spicy Malay Beef Skewers, Coconut Lime Dip (GF)

Little Fish Pies w. Dill Mayonnaise

Arancini – Risotto Balls filled w. Tapenade + Mozzarella (GF - V)

Salmon Potato Cakes w. Dill Remoulade

Prawn + Kaffir Lime Crispy Wonton

Pork + Shallot Dumpling w. Sesame Soy – Bambu Boat

PREMIUM CANAPES

additional charge may apply

Peking Duck Pancakes w. Shallot, Cucumber + Spicy Sauce

Gravlax Salmon w. Crouton, Dill + Lime

Grilled Lamb Cutlets w. Hommos (GF)

Seared Tassie Salmon Crouton w. Wasabi

Mini Fillet Mignon w. Béarnaise (GF)

Chilli Poppers w. Ranch Dressing + Chipotle Jam (V)

Tempura Prawns w. Tamari

Thai Beef OR Vegetable Rice Noodle Rolls w. Dipping Sauce (GF – V)

Pacific Oysters w. Raspberry Vinegar, Lime, Cracked Pepper (GF)

Bloody Mary Oyster Shots (GF)

Prawn Dumpling with Ponzu – Bambu Boat

Braised Pork Belly w. Sticky Spice Glaze – Bambu Boat (GF)

ROVING MEALS

more substantial fork dishes to satisfy your guests – served in bento boxes, bamboo bowls/boats, or paper trays. You can also theme these dishes for a ‘pop-up kitchen’ style of catering:

Risotto of Prawn, Pernod, Sundried Tomato + Basil

Tempura Fish Goujons w. Chips + Tartare

Thai Salad w. Beef or Chicken

Thai Red Chicken Curry w. Jasmine Rice

Spicy Duck w. Hokkien Noodle

Chicken Caesar Salad

Spicy Szechwan Beef /Vegetable + Rice

Wok Vegetables in Mushroom Sauce w. Egg Noodle

Spaghetti and Meatballs

Laksa – beef, chicken or veg

Salt and Pepper Squid on Crisp Greens w. Aioli + Curry Oil

Beef in Redwine w. Garlic Olive Mash

Mongolian Lamb w. Jasmine Rice

Penne w. Chicken Breast + Pesto Cream

Prawn Cocktail – Iceberg + Thousand Island

SLIDERS – mini brioche buns:

Braised Lamb w. Beetroot Relish + Rocket

Beef Burger w. Jack Cheese + Pickle

Pulled Pork w. Mustard Slaw

Crumbed Prawn, Chilli Mayo + Iceberg

Teriyaki Chicken, Asian Salad + Japanese Mayo

Please note - we have a minimum service charge for small numbers and all menus & pricing subject to change with notice

BUFFET

The following BUFFET selections are a guide – we can provide themed buffet menus (eg Italian, Thai) on request

MEAT DISHES

Oven Roasted Prime Beef Rump
Grilled Chicken Breast
Baked Chicken Maryland Pieces
Baked Leg of Pork
Baked Leg of Lamb
BBQ Mustard Crusted Lamb
Gourmet Sausages
Honey Baked Ham (served hot or cold)
Continental Cold Cuts/Sausage

WET DISHES

Chicken Cacciatore
Osso Bucco
Butter Chicken
Korma Curry – beef or lamb
Mongolian Lamb
Chicken Pesto Cream
Sichuan Pepper Beef
Beef In Red Wine (bourguignon)
Chicken In White Wine (coq au vin)

SALADS

Roast Vegetable Cous Cous w. Fetta
Mesclun Greens Garden Salad
Asian Noodle Salad
Pumpkin + Green Beans w. Honey Sesame Dressing
New Potato w. Aioli, Parsley, Capers
Spiralli Pasta w. Pesto, Roast Tomato, Baby Spinach, Parmesan
Rocket + Macadamia w. Parmesan, Curry Oil
Caesar
Traditional Greek w. Fetta
Rocket Beetroot + Chevre w. Balsamic

TABLE SERVICE

ENTREES

Zucchini Fetta Fritters w. Fennel Rocket Salad + Crème Fraiche
Pulled Pork, Braised Pear w. Olive Potatoes + Spiced Plum Dressing (GF)
Vodka Cured Gravlax Salmon w. Witlof, + Lemon (GF)
Cannelloni filled w. Spinach, Ricotta, Semi Dried Tomato - Napoli + Pesto (V)
Eggplant Pila - layers of eggplant, tomato, balsamella, mozzarella – on rocket parmesan salad (V)
Thai Salad - Prawn/Chicken/Tofu - Crispy Greens, Mint, Coriander, Rice Noodle w. Sweet Asian Dressing (V – GF)
Salad of Salt'n'Pepper Chilli Squid w. Aioli, Curry Oil, Rocket (GF)
Tasmanian Salmon Potato Cake w. Poached Egg + Hollandaise (GF)
Prawn Balado – Seared Tomato + Peanut Water Spinach Salad (GF)
Lamb Ragu – Slow Braised Lamb, Tomato, Chianti, Rosemary – w. Penne
Tiger Prawns Seared and Flamed in Pernod, w. Basil Butter + Creamy Risotto (GF)
Salad of Seared Lamb Fillet, Roast Beetroot + Creamy Fetta w. Beetroot Jus, Extra Virgin (GF)

MAINS

Grilled Tasmanian Salmon Fillet - Garlic/Olive Mash, Asparagus + Lime Beurre Blanc
Grilled Barramundi Fillet - Thai Mango Rice Noodle Salad + Lime, Lemongrass, Palm Sugar dressing
Chargrilled Swordfish Steak on Seared Vegetable w. Aioli, Caperberries + Brown Butter
Chicken Breast w. Brie + Pesto, Wrapped in Prosciutto – Potato Galette, Pinot Jus
Asian Glazed Chicken Breast on Coconut Rice - Braised Bok Choy + Ponzu Sauce
Crispy Skin Chicken Breast - Pea Mash, Sauternes Jus + Macadamia Red Pepper Pesto
Pistachio Crusted Lamb Cutlets on Vegetable Tortilla w. Jus, Hommos
Baked Mustard Crusted Leg of Lamb - Potato Mash, Demiglace,

Season Vegetables + Aioli

Baked Lamb Rump on Grilled Polenta – Basil Salsa Verde + Cabernet Jus
Seared Veal Escallops on Potato Gnocchi – sauce of Pinot Grigio +
Gorgonzola w. Broad Bean, Capers
Eye Fillet of Beef on Wild Mushroom Ragu w. Roasted Kumera
Filet Mignon on Potato Galette w. Béarnaise, Shiraz Jus

DESSERTS

Mango + Passionfruit Meringue (GF)
Caramel Pear Pudding w. Brandy Butterscotch Sauce
Citron Tart + Double Cream
Raspberry Blonde Cheesecake
Mango Ripple Cheesecake
Berry + Apple Crumble
Italian Raspberry Almond Torte w. Cream
Sticky Date Pudding w. Toffee Sauce
Chocolate + Hazelnut Vacherin (GF)
Summer Berry Tiramisu w. Berry Coulis
Belgian Chocolate Tart w. Hokey Pokey Cream
Chocolate Fudge Brownie w. Pistachio Icecream

mr catering are experts in canapés style desserts and sweet treats. Talk to us if you are considering a sweet grazing table and we can assist you with planning and options.

(V) vegetarian

(GF) gluten free

we take all care to ensure all main courses are created with gluten free ingredients

availability of menu items subject to change without notice

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ADDITIONAL SERVICES

GRAZING PLATTERS

mezze or cheese

mezze platters for your guests to begin or cheese platters to finish - \$85 ea.

cake service

your cake plated and served to your guests garnished with berries &
cream
cost \$5 per person

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