



**CATERER'S CORNER** pty ltd

catering • events • management

Catering all areas of Sydney

Phone: 1300 844 406

Fax: 02 9012 0708

ABN: 82 104 347 104

e: [info@catererscornersydney.com.au](mailto:info@catererscornersydney.com.au)

w: [www.catererscornersydney.com.au](http://www.catererscornersydney.com.au)

## FORMAL MENU

Perfect for Weddings and other formal gatherings.  
All served with freshly baked bread rolls and butter.

Minimum 30 People

### Entrée

Based on a 4 Hr  
duration

Canapés may be selected from our menu instead or in addition to an entrée

(v) = vegetarian (vg) = vegan

#### Classic Soups

\$7.00 / person

Cream of butternut pumpkin (v)  
Spiced tomato and capsicum (vg)  
Cream of broccoli & bacon  
Carrot soup with chives (vg)  
Sweet corn and crab meat  
Leek & potato (v)

#### Classic Entrees

\$8.50 / person

Warm salmon and leek tart with saffron cream sauce  
Beef lasagne topped with cheese & napolitan sauce  
Chicken & mushroom crepe topped with a black truffle oil  
Fettuccine boscaiola with sauteed mushrooms, bacon & eschallots  
Basil gnocchi tossed with parmesan cheese and pesto (v)

#### Standard Soups

\$8.00 / person

Beef mulligatawny  
Cream of mushroom (v)  
Chicken and corn  
Bacon, tomato and basil  
Minestrone  
Roasted parsnip and garlic soup (v)  
Pea and ham soup  
French onion (vg)

#### Standard Entrees

\$10.50 / person

Penne napolitana topped with parmesan cheese (v)  
Wild mushroom and sweet potato tart (v)  
Sun dried tomato fettuccini with seafood and rich tomato sauce  
Anti pasto selection, marinated vegetables, brie cheese, charcutiere and hummos  
Premium Tasmanian salmon with artichoke and horseradish salad  
Chorizo, pepperoni and kalamata olive risotto  
Penne Italiano – with capers, pesto, kalamata olives & feta cheese (v)

catering • events • management

**Premium Soups** \$10.50 / person  
 Boston clam chowder  
 Vietnamese beef, chicken and tofu soup  
 Spicy sour prawn soup  
 Prawn laksa  
 Seafood bisque  
 Chunky style vegetable and tofu soup (vg)

**Premium Entrees** \$12.50 / person  
 Salad of king prawn and peppered octopus with salsa dressing  
 Tempura chicken fillets with a mixed leaf salad and dipping sauce  
 Salad of avocado, capsicum, spanish onion topped with king prawns & mango salsa  
 Chinese chicken salad with toasted peanuts & bean sprouts  
 Seafood risotto  
 Duck liver parfait with red onion jam  
 Chargrilled octopus & calamari with oregano & lemon dressing on rice pilaf  
 Veal sweetbreads with duxelles and herb salad  
 Tiger prawn and scallop in light garlic and chive cream and fragrant rice  
 Vegetable terrine with a capsicum and sundried tomato coulis (vg)

**Deluxe Entrees**  
 Sydney rock oysters served on crushed ice and lime \$POA  
 Goats cheese tortellini with sundried tomato and zucchini shavings \$15.50 / person  
 Pan seared scallops with a leek salad and an asian dressing  
 Oven dried roma tomato & roasted kumara risotto with olives, parmesan & rocket (v)

## MAINS

all mains served with bowls of seasonal vegetables and potato (serves 4 per bowl)  
 Additional share bowls of vegetables or salad \$4.00 / bowl

**Red Meat** \$24.00 / person  
 Chargrilled sirloin on roasted garlic mash with bacon & mushroom jus  
 Thai-marinated sirloin with bean sprouts, carrots & asian greens  
 Chargrilled sirloin on potato galette with dienne sauce  
 Grain fed beef fillet with port wine sauce, seasonal greens and potato gratin  
 Char-grilled rib eye with mustard seed potato, onion jam and shiraz jus  
 Pesto beef medallions on grilled Mediterranean vegetables  
 Fillet of beef served with a potato stack and baby beetroot drizzled with shiraz jus  
 Chargrilled sirloin on potato & sweet potato galette with port wine jus & fried leek  
 Macadamia crusted beef fillet on a potato cake with a port wine jus  
 Veal & eggplant parmigiana served with potato cake & drizzled with muscut jus

**Poultry** \$24.00 / person  
 Crisp skinned soy chicken on a corn salsa fritter  
 Roast bacon wrapped quail with muscut sauce  
 Chicken breast with fig sauce and spinach risoni  
 Cajun chicken with pineapple salsa and yoghurt dressing  
 Corn fed chicken breast filled with a snow pea mousse, served on roasted red capsicum with herbed gnocchi and tomato coulis  
 Chicken tandoori on a mescalin salad served with raita  
 Parmesan crusted chicken in a caramelised onion frittata and hollandaise sauce  
 Pan-fried chicken breast on grilled polenta with creme fraiche & tomato coulis  
 Pesto roast chicken on garlic mash with tomato & onion sauce  
 Tandoori chicken breast with sauteed zucchini and cous cous  
 Thai red curry chicken breast on saffron rice with mushrooms & capsicum  
 Pan fried chicken with braised beans, shallot potato mash, lemon thyme jus & orange reduction  
 Parcel of ginger infused chicken breast with asian greens, fragrant rice and soy vinaigrette  
 Pesto chicken breast with parsnip potato mash, baby broccoli flowers & tamarillo jus

**Lamb** \$ 25.50 / person

Roasted lamb backstrap fillet with spicy lentils, caramelized onion chutney, baby spinach and shiraz jus  
Baby lamb rack roasted with rosemary served with seasonal vegetables  
Seared rack of lamb with warm olive and kipfler potato salad and rosemary jus  
Cumin spiced lamb with roasted eggplant, chickpea puree, baby herbs & molasses jus

**Pork** \$25.50 / person

Asian spiced roasted pork belly on crisp greens  
Caramelised barbecued pork neck served with honey and chilli sauce  
Pork cutlet with a sweet and sour sauce on asian greens  
Grilled loin of pork with mushroom risotto and a citrus fruit jus  
Pork fillet with apple chutney, sauteed potatoes and jus

**Game** market price / POA /

spatchcock, venison, kangaroo, emu, quail, pheasant, buffalo, crocodile, duck,  
choice as available  
Our chef is happy to create a specialised menu for your needs or theme

**Seafood Platter (serves 2)**

3 Oysters, 3 Tiger Prawns, 1 Grilled Fish Of The Day, 2 piece Smoked Salmon, 3 Marinated octopus, 3 Mussels & 2 Scallops served with fresh fruit, salad, condiments and sauces \$30.00 / person

**Seafood**

\$25.50 / person

Seared tuna with kipfler smash and salsa verde  
Salt and pepper squid and vermicelli salad  
Curried blue eye cod fillet with lentils and raita  
Baked perch steak on pumpkin puree with salsa verde  
Hot and sour fish steamed in banana leaves on soft polenta  
Barramundi fillet with kipflers and roasted capsicum  
Baked perch fillet on butternut pumpkin puree with tomato and avocado salsa  
Grilled barramundi fillet served on an Indian spiced pumpkin and potato salad  
Salmon fillet with sugar pea puree, sweet potato gallette & lemon & white wine beurre blanc  
Barbecued squid, scallops, octopus with chilli lime dressing  
Pan fried cod fillet on a mustard mash with grilled fennel  
Barramundi seared and served on a confit of garlic mash potato, dressed with parsley lemon and capers  
Pan fried salmon on potato-spinach rosti, roasted artichoke and eggplant pesto

**Curries** – All curries served with steamed rice and pappadums \$15.50 / person

Beef, chicken, lamb, vegetable, dhal or seafood  
Styles available are, Indian, Thai, Malaysian, Indonesian  
Madras, Vindaloo, Korma, Thai Green or Red, Laksa & Rogan Josh.

**Vegetarian** \$23.00 / person

Anti Pasto, Marinated Vegetables, Dips And Cheeses Served With Crusty Bread  
Hokkien Noodles Stir Fried With Vegetables And Vegetarian Duck  
Roast Capsicum Stuffed With Tomato Risotto  
Lasagne Of Char Grilled Vegetables Served With Herbed Napoli Tomato Sauce  
Potato Gnocchi Tossed With Basil Pesto and Parmesan shavings  
Steamed Seasonal Vegetables Tossed With Vegetarian Oyster Sauce  
Vegetable Cutlet Pan Fried & Served With A Sun Dried Tomato And Capsicum Sauce  
Battered Stuffed Mushroom Filled With Eggplant Mousse

## Dessert

\$10.50 / person

Chocolate mud cake with cream & berries  
Chocolate mousse, duet of dark & white chocolate with kaluha cream  
Wild berry bavaois on orange compote  
Sticky date pudding topped with caramel sauce & double cream  
New york baked cheese cake with cream and fruit compote  
Apple tart tartin, served with vanilla cream  
Seasonal fruit plate with honey comb  
Traditional apple pie served with cream  
Fresh berry tart with coffee anglaise  
Stuffed baked apples filled with marinated fruit served with warm custard  
Strawberry tart served with vanilla anglaise  
Apple strudel topped with brandy cream  
Poached pear in muscat with berry compote and aniseed cream  
Premium cheese board with dry fruits and crackers  
Milk chocolate mousse with marinated berries  
Passionfruit creme brulee with fairy floss  
Cinnamon apple strudel with creme anglaise  
Tiramisu with cream and coffee anglaise  
Pear and rhubarb crumble with vanilla ice cream  
Individual pavlova with seasonal fruit  
Crepe with seasonal berries  
Chocolate tart with a berry coulis  
Passionfruit cheesecake with a caramel sauce and floss  
Toasted coconut panna cotta with raspberry coulis  
Strawberry cheese cake with fresh cream  
Black forest gateau with chocolate sauce and strawberry  
Carrot cake with chatilly cream  
Lemon meringue pie with strawberry and citrus coulis  
Bread and butter pudding with fresh cream  
Apple pie brandy anglaise ice cream  
Sticky date pudding with caramel sauce and whipped cream  
Frangello chocolate mousse with white chocolate shards

Mixed platter of mini desserts

From \$55.00 /platter

**Vegetarian**—There are several categories of vegetarians, all of whom avoid meat and/or animal products.

- *Vegan or total vegetarian: diet includes only foods from plants: fruits, vegetables, legumes (dried beans and peas), grains, seeds, and nuts.*
- *Lactovegetarian: diet includes plant foods plus cheese and other dairy products.*
- *Ovo-lactovegetarian (or lacto-ovovege-tarian) diet also includes eggs.*
- *Semi-vegetarians do not eat red meat but include chicken & fish with plant foods, dairy products, & eggs.*