

Northern Beaches Catering

DESSERT MENU

GROUP A

HOT APPLE CRUMBLE

BREAD & BUTTER PUDDING WITH CARAMEL SAUCE

PLUM PUDDING & BRANDY CUSTARD

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

CHOCOLATE MUD CAKE

GROUP B

SLOW BAKED LIME TART

INDIVIDUAL CHOCOLATE CONCORD CAKE

LEMON MERINGUE PIES – TIRAMISU

PAVLOVA WITH SEASONAL FRUIT & FOREST BERRIES

PROFITEROLES WITH A GRAND MARINIER FILLING

ALL DESSERTS SERVED WITH ICECREAM



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SPECIAL THEME MENUS

CHRISTMAS MENUS \$45.90

**ROAST TURKEY BREAST WITH CRANBERRY
AND MACCADAMIA STUFFING**

HONEY GLAZED LEG HAM

ROAST TURKEY BREAST & HONEY BAKED HAM COMBO

WITH ANY TWO DESSERTS FROM GROUP A or B

CHEF CARVED BUFFET FUNCTIONS

\$42 PER HEAD

HOT MEATS: SELECT TWO

ROASTED PEPPER CRUSTED BEEF

HONEY & MUSTARD GLAZED LEG HAM

LEG OF SPRING LAMB INFUSED WITH ROSEMARY & GARLIC

MARINATED SLOW ROASTED PORK

COLD MEAT: SELECT ONE

**RARE ROAST BEEF, BLACK FOREST LEG HAM, ROAST LAMB,
ASSORTED CURED MEATS.**

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SALADS: SELECT THREE

FRENCH BREAD, SAUCES & CONDIMENTS

DESSERTS: SELECT TWO FROM GROUP A

TEA & COFFEE BUFFET

\$1.50 PER HEAD EXTRA

BUFFET SALAD SELECTION:

MIXED GREEN

TOMATO & PESTO

MINTED PINEAPPLE

TRADITIONAL GREEK

WARM POTATO & ROASTED CAPSICUM

COLESLAW * CAESAR * WALDORF

JULIENNE OF VEGETABLES WITH A SESAME DRESSING

SPINACH, TOMATO, MUSHROOM & PARMESAN

BROCCOLI & PINENUT

ASIAN NOODLE & VEGETABLE

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COCKTAIL MENUS

\$19.50 PER HEAD SELECTS FOUR OF THE FOLLOWING

FRIED WONTONS - PETITE BEEF & BURGUNDY PIE

MINTED LAMB BALLS WITH YOGURT DIPPING SAUCE

SHRIMP SHAOMAI - SALT & PEPPER SQUID

MARINATED CHICKEN PIECES - COCKTAIL PIZZA

CHILI CHIVE & LEEK &/OR CHEESY POTATO BALLS

\$24 PER HEAD SELECTS FOUR OF THE FOLLOWING

CRUMBED FISH GOUJONS WITH LIME AIOLI

SPICY BEEF &/OR WATER CHESTNUT & SHIITAKE PUFFS

CHEESY PRAWN TOASTS – BACON & PRUNE ROLL UPS

CHICKEN SATAY SKEWERS WITH SPICY PEANUT SAUCE

ASSORTED MINI QUICHES &/OR MINI FRITTATAS

VEGETARIAN ANTI-PASTA SELECTION

\$30 PER HEAD SELECTS FOUR OF THE FOLLOWING

CRISPY TEMPURA BATTERED BLACK TIGER PRAWNS

WITH A WASABI & SOY DIPPER

SMOKED SALMON ON A POPPYSEED

BILINI WITH CEAM CHEESE & DILL

GARLIC OR CHILI LIME PRAWN SKEWERS

WARM RARE BEEF FILLET WITH BÉARNAISE ON CRUSTY BREAD

TERIYAKI CHICKEN SKEWERS – ASSORTED SUSHI

SEAFOOD & CONTINENTAL ANTI-PASTA PLATTERS