

Any Event Catering



FORMAL MENU TWO

Choice of 2 meals from Entrées, Mains and Desserts (served alternate)

Canapés on Arrival
Choice of 3

Entrées

Freshly Shucked Sydney Rock Oysters (1/2 doz) served on sea salt
with a nam jim marinade

Salad of baby cos lettuce, chicken tenderloins, crispy bacon,
Parmesan and roasted garlic dressing

Tomato, Basil and Bocconcini Tart, with rocket, pear and walnut dressed salad

Vietnamese Prawn and Vegetable Roll with tamarind dipping sauce

Mains

Grilled lamb backstrap served with roast garlic mash, green beans
and red wine jus

Pan Fried Northern Territory Barramundi Fillet with Malaysian noodle salad,
Saffron and lime sauce

Sesame crusted Port Fillet with steamed baby bok choy, prawn wonton
in a light Asian broth

Tandoori Chicken Parcel in filo served with almond and
Cumin basmati and mint yoghurt

**All mains accompanied with a selection of either hot steamed mixed vegetables
or with a dressed garden salad**

Desserts

Petite Meringue, served with fresh fruit and passionfruit sauce
White and Dark Chocolate Mousse

Warm Chocolate and macadamia nut brownie with white shavings

Tea and coffee

**The above menu is accompanied with all formal dinnerware and choice of two glasses
Menu can be customized upon request**

Guest No	Price
20 - 50	100.00
50 - 100	95.00
100 - 150	90.00
150 - 200	85.00
200 +	80.00

Prices effective from 1 April 2010, Prices are subject to change without notice

Any Event Catering 02 9896 6550 or 0410 590 337