

Gourmet Canapés with Shared Platters

This package is offered as a more substantial sit-down alternative to your special function. Begin with a selection of walk around canapes followed by a sit-down selection of platters.

All of our menus can be customised to suit dietary requirements. Please discuss on booking your function.

V = Vegetarian
GF = Gluten Free
GFA = Gluten Free
Available

All packages inclusive of plates, knives, forks & napkins, all service accoutrements for a stylish cocktail function & food service staff.

Minimum 45 Guests

Lemongrass Catering Creations

<https://www.lemongrasscateringcentralcoast.com.au/>

0423 734 626

Canapés

A choice of four items

- Sundried Tomato & Mascarpone Tartlets (V)
- Caramelised Onion & Feta Tartlets with Toasted Pine Nuts (V)
- Smoked Salmon Roulade
- Duck Pancakes with Hoisin Sauce
- Caramelised Scallop with Pea Puree (GF)
- Grilled Scallops with Chili Lime Dressing (GF)
- San Choy Bow served on Chinese Spoons (GF)
- Pork & Chive Wontons with Asian Glaze
- Vegetable Wontons (V)
- Chipolatas with Sticky Mustard Glaze & Apple Sauce
- Sticky Prawns on Betel Leaves
- Savoury Sesame Cones with Assorted Toppings
- Cucumber Rounds with Smoked Salmon Mousse
- Sticky Ginger & Sesame Pork Bites
- Honey Panko Coconut Crumb Prawns
- Vietnamese Rolls with Asian Sauce (V) (GF)
- Veal Pork & Pistachio Sausage Rolls
- Garlic Prawns
- Scallops on Pea Puree
- Lamb & Pumpkin Sausage Rolls
- Chicken & Leek Mini Pies
- Chorizo & Prawn Skewers with Lemon Aioli
- Scallops with Pear Puree with Crispy Chorizo



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Gourmet Platters

A choice of 5 items – 3 meats & 2 sides

Meats

- Pulled Pork Sliders
- Chicken Satay Skewers (GF)
- Panko Crumbed Herbed Fish Pieces with Lemon Wedges (GFA)
- Slow Cooked Lamb with Assorted Condiments
- Slow Cooked Beef Brisket on Garlic Mash (GF)
- Coconut, Aubergine, Bok Choy, Chickpea Curry on Jasmine Rice (GF) (V)
- Rosemary Slow Cooked Lamb with Pan Gravy & Condiments (GF)
- Balsamic Glazed Honey Pork Fillet with Apple Sauce & Seasonal Greens (GFA)
- Mediterranean Chicken with Oregano & Creamy Lemon Sauce (GFA)
- Sticky Chilli & Lemongrass Caramel Chicken on Turmeric Rice (GFA)
- Slow Cooked Beef Brisket with Maple Bourbon Glaze on Garlic Mash
- Chicken with Assorted Mushrooms, Leeks in a Creamy Dill Sauce (GF)
- Panko Crumb Fish with Lemon
- Coconut Chickpea & Vegetable Curry on Jasmine Rice (V, GF)
- Miso Stuffed Eggplants (V)
- Prawn Jambalaya with Saffron Rice
- Spicy Sweet Potato & Chickpeas with lime Tahini Dressing (V)
- Vegetable Moussaka with Tomato & Basil (V)

Sides

- Mango & Herb Chicken Salad with Cashew Nuts (Seasonal)
- Caramelised Pear, Spinach, Spanish Onion, Feta, Baby Vine Tomatoes, Walnuts with Balsamic Dressing (GF) (V)
- Prawn, Mango Noodle Salad with Chili Lime Dressing (Seasonal)
- Pumpkin Wedges with Goats Cheese (V)
- Avocado, Mango, Rocket & Nuts served with Italian Vinaigrette (Seasonal) (GF) (V)
- Pasta Pesto Sundried Tomato & Feta Salad
- Beetroot, Peach & Walnut Salad (Seasonal, V, GF)
- Watermelon, Feta & Pomegranate Salad (Seasonal, V, GF)
- Sweet Haloumi & Slaw Salad (V) (GF)
- Sweet Potato, Spinach, Avocado, Goats Cheese, Pistachios & Balsamic Glaze (V)
- Seasonal Roast Vegetables with Fresh Herbs (GF) (V)
- Greek Salad (V) (GF)
- Mexican Chickpea Salad (V)
- Creamy Potato Salad with Fresh Herbs
- Rocket, Pear, Apple and Parmesan Salad with Balsamic Glaze
- Portuguese Style Chorizo Pasta Salad
- Spicy Balinese Coconut Salad (V, GF)

- Mediterranean Dukkha Roasted Chickpea Salad (V)
- Lemon Dijon Roasted Carrot (GF, V)
- Pearl Cous Cous with rocket, spinach, cucumber, red onion, capsicum & cashews with Balsamic Glaze

Assorted bread & butters included

\$72.00 per person

