

# 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 canapés 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
- Caramelised Scallop with Corn Puree & Pancetta (GF) (V)
- Sticky Ginger & Sesame Pork Bites
- Honey Panko Coconut Crumb Prawns
- Vietnamese Rolls with Asian Sauce (V) (GF)
- Seasonal Vegetable Slice (V) (GF)
- Mint & Chili Lamb Sausage Rolls
- Veal Pork & Pistachio Sausage Rolls
- Prawn Fritters with Guacamole
- Salmon & Horse Radish Cakes
- Garlic Prawns
- Scallops on Pea Puree



# Gourmet Canapés with Banquet

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## Gourmet Platters

A choice of 5 items

- Vietnamese Chicken with Lemongrass Ginger, Garlic, Fresh Herbs, Vermicelli Noodles (GF)
- Italian Spiced Chicken with Tomatoes & Chutney
- Lemongrass Kushi-yaki Chicken Skewers (GF)
- Pulled Pork Sliders
- Chicken Satay Skewers (GF)
- Panko Crumbed Herbed Fish Pieces with Lemon Wedges & Tartare Sauce (Gluten Free Option)
- Slow Cooked Lamb with Assorted Condiments
- Smoked Salmon with Capers, Dill & Aioli (GF)
- Haloumi & Vegetable Sliders (V)
- Garlic Prawns
- Moroccan Chicken with Sumac Yogurt
- Slow Cooked Beef with Red Wine Jus
- Spiced Lamb Curry with Apple Slaw
- Spiced Pork with Prunes & Apricots (GF)
- Herb Chicken with Lemon & Garlic Aioli (GF)
- Spiced Moroccan Beef with Chemoula (GF)
- Sri Lankan Chicken Curry with Rice & Cucumber Sambal

## 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)
- Coriander Lime & Chicken Rice Salad
- Avocado, Mango, Rocket & Nuts served with Italian Vinaigrette (Seasonal) (GF) (V)
- Cous Cous Salad with Sundried Tomatoes & Feta (GF) (V)
- Chicken & Chorizo Salad
- Pasta Pesto Sundried Tomato & Feta Salad
- Beetroot, Peach & Walnut Salad (Seasonal, V, GF)
- Watermelon, Feta & Pomegranate Salad (Seasonal, V, GF)
- Peach, Buffalo Mozzarella, Prosciutto and Pomegranate Salad (Seasonal)
- Sweet Haloumi & Slaw Salad (V) GF)
- Sweet Potato, Spinach, Avocado, Goats Cheese, Pistachios & Balsamic Glaze (V)
- Seasonal Roast Vegetables with Fresh Herbs (GF) (V)
- Charred Broccoli, Toasted Seeds & Tahini Yogurt (GF) (V)
- Greek Salad (V) (GF)

\$65.00 per person

