



Corporate Plated Menu

\$70.50 per person for 3 course

\$60.00 per person for 2 course

Add \$4.50 per person for alternate serve Entree and Dessert, add \$7.50 per person for Main Course

Minimum no's: 15 people

Menu includes

Crusty bread rolls, tea and coffee

Entrée

Please choose one entree

Steamed Chicken Dumpling
rocket salad, lemongrass black mustard emulsion

Harrisa Lamb Fillet
crisp black olive cucumber salad, hummus , toasted pitta bread

Smoked Mackerel & Capsicum Soup
pesto float

Queensland Tiger Prawns
crispy oriental Salad, honey saffron dressing

Roast Pumpkin Soup
pine nut croute, pumpkin seed oil

Oriental Gravlax
lime & coriander dressing, sesame seed lavoche

Baked Goat Cheese Sweet Potato Tart
chevre, pine nuts, slow roast tomato

Chicken & Coriander Ravioli
asian mushroom broth

Main course

Please choose one main course

Duck Leg Confit
With chorizo risotto, shallot red wine sauce

Baked Reef Fish
basil gruyere Crust, rocket, roma tomato, kalamata olives caper berries, new potatoes

Beef Fillet Wellington
duck parfait, kipfler potato, sugar snap pea, broccoli

Seared Tasmanian Salmon
green pawpaw daikon salad , chilli lime dressing

Baked Reef Fish
saffron, slow roast tomato crush, nicola potato, sugar snap peas

Grilled Range Fed Chicken Supreme
ricotta & spinach basil hollandaise asparagus , peas , kipfler potato.

Roast Jew Fish
herb mushroom & coriander crust, sweet potato mash prawn wonton , saffron crème

Mandalong Lamb Rump
mungali fetta, new potato, pea puree

Pan Fried Range Fed Chicken Breast
blood orange reduction , dill rissoto

Table Land Twice Cooked Pork
quandong orange chilli glaze, apple cider jus, red cabbage

Prices are valid from 01.01.2011-31.12.2011

All prices include GST

Reef Catering Pty Ltd

www.reefcatering Cairns.com.au

Dessert

Please choose one dessert

Chocolate Mint Parfait
seasonal berries

Coconut Crème Brulée
macadamia shortbread

Pecan Maple Tart
mango compote

Wattleseed Panacotta
crème de cacao, pistachio biscotti

Mango Cheesecake
chocolate brownie, seasonal berries

Lime Pinenut Tart
coconut gelato

Sticky Date Pudding
vanilla bean icecream, biscotti



Simple Catering Solutions