



Gourmet Tarts Catering – Tel: 0416130488

Buffet Selection

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Thai Chicken Curry with Eggplant, Basil & Jasmine Rice
Pan-fried Breast of Chicken with Preserved Lemon & Sicilian Olive
Moroccan Lamb/Chicken Casserole
Roast Pork Tenderloin with Caramelised Onion
Marinated Tiger Prawns with Coriander, Lime, Garlic & Chili, Lime Mayonnaise
Herb Encrusted Salmon Fillets, Fresh Tartare Sauce
Seafood Platter of Prawns, Natural Oysters & Marinated Baby Octopus
Rare Roast Beef Eye Fillet, Mustard Selection
Tasmanian Sliced Smoked Salmon, Spanish Onion, Capers & Horseradish Cream
Seared Chicken Fillet with Mango Mayonnaise
Beef Stroganoff & Steamed Rice
Vegetarian Stuffed Capsicums with Rice & Mushrooms
Apricot Glazed Leg Ham, Mustard & Chutney Selection
Roast Vegetarian Frittata with Spicy Salsa

German Style Potato Salad (Dill, Bacon & Eggs)
Mesclun Salad, Caramelised Balsamic & Virgin Olive Oil Dressing
French Bean Salad, with Slivered Almonds, Shaved Parmesan, Lemon Vinaigrette
Salad Nicoise
Marinated Goat Cheese & Beetroot Salad with Baby Spinach Leaves
Traditional Greek Salad
Rocket Salad with Roasted Pumpkin & Shaved Parmesan
Couscous Salad with Baby Currants, Almonds, Red Capsicum & Harissa
Caesar Salad
Warm Potato Salad with Baby Peas & Mint

Mixed Berry Frangipane Tart
Decadent Chocolate Mud Cake with Strawberry Coulis
Apple Shortcake with Ice Cream
Individual Sticky Date Pudding, Caramel Sauce
Cherry Strudel & Cream
Fresh Fruit Plate with Minted Yoghurt
Slow Baked Lemon Tart, Raspberry Coulis & King Island Cream
Individual Pear Frangipane Tarts
White Chocolate and Berry Cake
Flourless Orange and Almond Torte
Freshly Brewed Italian Coffee / Twinings Tea Selection & Belgian Chocolates

