



Gourmet Tarts Catering – Tel 0416130488

LUNCH AND DINNER MENU

ENTREES

*****Served with bread roll and butter*****

Soup of your choice

Marinated Tiger Prawns served on Mesclun Salad, Lime Mayonnaise

Thai Style Chicken or Beef Salad

Mixed Seafood Platter

Smoked Salmon, King Prawns & Natural Oysters, Seafood Dressing

Char Grilled Asparagus Spears, Shaved Parmesan & Rocket Salad, Aioli Dressing

Natural Oysters, Cracked Black Pepper & Lemon, or Teriyaki Dressing

Lentil & Vegetable Samosas, Yoghurt & Mint Dressing

Mushroom Risotto with Truffle Oil & Shaved Parmesan

Roast Vegetable Frittata served on a bed of Rocket, Spicy Tomato Dressing

Italian Prosciutto, served on a bed of Baby Spinach & Pine nuts, Tomato Vinaigrette

Chicken & Mushroom in Filo, Dill Cream & White Wine Sauce

MAINS

*****Served with Seasonal Vegetables or Salad*****

Herb Encrusted Salmon Fillet, Lemon Cream Sauce

Ocean Trout Cutlet, Dill, Lime and Ginger Sauce

Chicken & Leek Vol-au-Vent, Mushroom Cream Sauce

Pan-Fried Chicken Breast, served on a bed of Ratatouille

½ Spatchcock, roasted with Rosemary & Garlic

served on Kumara & Desiree Mash with Mushroom, White Wine & Cream Sauce

Pan Fried Lamb Fillet, Rosemary & Garlic Potatoes

Moroccan Lamb Casserole with Couscous, Yoghurt & Mint Dressing

Pork Fillet served with Apple Coulis, Kumera & Desiree Mash

Beef Eye Fillet on Garlic Mash, Red Wine Jus

Beef Eye Fillet with Bearnaise Sauce, Garlic & Rosemary Potatoes

Pan-fried Veal Fillet, Chive Mustard Sauce

*****PLEASE ASK ABOUT OUR VEGETARIAN OPTIONS*****

DESSERTS

Slow Baked Lemon & Lime Tart, mixed Fruit Coulis & King Island Cream

Fresh Fruit Salad with Minted Yoghurt

Sticky Date Pudding, Caramel Sauce & Running Cream

Rich Chocolate Mud Cake, Strawberry Coulis

Apple and Blackberry Crumble, Vanilla Ice Cream

Baked Passionfruit Cheesecake

Mixed Berry Strudel, Vanilla Custard

Cheese and Fruit Plate

Freshly Brewed Coffee/Tea & Belgian Chocolates

