

# ELITE CATERING

## SUMMER DINNER PARTY MENU

### Hors d'Oeuvres

Parsnip Twigs wrapped in filo pastry, sprinkled with sea salt and fresh parsley

Bruschetta with Italian sausage and peppers

Thai Salmon Cakes with sesame aioli

Transparent Herb & Gin Jelly Cubes

---

### Starters

White Fish Soufflés with Cajun remoulade

Warm Frisée Salad with beets, celeriac and walnuts

Seared Scallops with baby spinach and potatoes

Fettucine with wild mushroom sauce

Mango, Papaya, Cucumber and Red Onion Salad

---

### Mains

Peppered Lamb Chops with garlic and 72% dark chocolate sauce

Spiced Chicken with curried coconut sauce

Roasted Pork Loin with pineapple-pepper salsa

Tilapia crusted with mixed seeds with lemon-basil salsa

Choice of potato or wild rice medley and seasonal vegetables

---

### Dessert

Pavlova with white chocolate and strawberry Romanov

Flambéed Bananas with frozen berry yoghurt and vanilla sauce

Light Lemon Ricotta Cheesecake with chocolate-dipped candied citrus zests

Chili Chocolate Flourless Cake with blueberries and marscarpone cream

---

3 Courses: \$28.00; 4 Courses \$32.50

