

LIME LEAF CATERING

Lime Leaf Catering
ABN: 70203304782,
PO Box 7318,
Wagga Wagga, NSW, 2650
Marc Collins: 0401 825 008

Wedding/Function Menus@ City Golf

Lime Leaf Catering offers a wide range of catering options, using the freshest ingredients sourced locally and expertly prepared by chef/owner, Marc Collins. Lime Leaf Catering are willing to design your own menu if any of the following are not to your liking. Please do not hesitate to call if you have any queries about our menus.

Lime Leaf Catering

Has been operating since April 2007 and in this time have seen the company grow and are pleased to be catering at one of Wagga's best venues. Whether it be cocktail party for 50 people on the veranda or a sit down meal for 200, Lime Leaf Catering and Wagga City Golf Club can guarantee your night will be a success.

Marc Collins

Born in Rhyl, Wales. I started my career in hotels in Wales. After spending 4 years training I moved to London where I worked at one of London's busiest hotels and then moved to one of London's best restaurants the Ivy. I have been in Australia since 1995 and spent over 7 years working in Sydney at various venues which included, exclusive catering companies, movie sets, board rooms in some of Australia's biggest companies and major racecourses.

Our Price Includes:

- Quality crockery & cutlery
- White linen table cloths
- Napkins
- Experienced staff
- GST

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CANAPES MENU 1

- ❖ Crisp flat bread with roast capsicum and garlic dip
- ❖ Spiced pumpkin, fetta & lentil sausage rolls
- ❖ Goats cheese and spinach tarts
- ❖ Sweet soy & Sriracha Chicken wrapped in nori
- ❖ Sweet potato and coriander pakora, mango dipping sauce
- ❖ Chicken, mushroom & red wine pies
- ❖ Porcini mushroom risotto cakes, parmesan crust
- ❖ Corned beef hash fritter
- ❖ Braised beef brisket bourguignon pies with potato puree
- ❖ Vietnamese spring roll with five spiced pork or Asian vegetables, sweet and sour dipping sauce
- ❖ Spiced lentil fritter's, mango dipping sauce
- ❖ Roast cauliflower and stilton pies
- ❖ Malaysian chicken satay skewers, coconut and peanut dipping sauce
- ❖ Slow braised lamb shoulder and rosemary pies
- ❖ Crisp tortillas with pulled pork, sweet corn & smoked ancho chilli salsa
- ❖ Homemade beef & caramelized onion sausage rolls

Bruschetta

- ❖ Tomato, fetta and basil
- ❖ Roast pumpkin, rosemary and chilli
- ❖ White bean, roast garlic and chive

Choice of 6 \$18

Choice of 8 \$21

Choice of 10 \$23

Choice of 12 \$25

Choice of 14 \$27

(If combining canapé menu 1 & 2 you will be charged the price of menu 2)

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CANAPES MENU 2

- ❖ Rice paper rolls, Vietnamese mint and chilli with your choice of:
 - Satay chicken, roast peanuts
 - Prawn and coriander
 - Asian vegetables
- ❖ Harissa spiced eggplant and chickpea parcels, tahini, lemon & yogurt dip
- ❖ Homemade pork, mature cheddar, caramelized onion sausage rolls
- ❖ Smoked ham hock & pea fritter in Japanese breadcrumbs
- ❖ Prawn skewers marinated in rosemary, chilli and lemon, roast red pepper dip
- ❖ Steamed wontons with pork, scallops & shallot served with a black vinegar, shallot sesame dressing
- ❖ Seared scallops with xo sauce, crisp shallots served in a Chinese spoon
- ❖ Braised lamb shoulder pies with a minted pea mash
- ❖ Vietnamese spring rolls with satay pork, sweetcorn, sweet soy & ginger dipping sauce
- ❖ Snowy mountains smoked trout and fennel salad served on a crisp potato chip, chive cream fresh
- ❖ Lamb, rosemary and mint sausage rolls
- ❖ Braised beef brisket and porcini mushroom pies
- ❖ Panko crumbed prawns with pickled veg nori rolls
- ❖ Crisp tortillas with prawns, barbequed sweet corn and smoked ancho chilli salsa

Bruschetta

- ❖ Sautéed Portobello mushrooms, thyme and parsley
- ❖ Grilled eggplant, harissa, pine nuts, lemon and parsley
- ❖ Crisp chorizo, fetta and basil
- ❖ Pork rillettes, pickled beetroot

Choice of 6 \$20

Choice of 8 \$24

Choice of 10 \$26

Choice of 12 \$28

Choice of 14 \$30

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Petit fours

- ❖ Lemon tarts
- ❖ Pavlova with fruit salsa
- ❖ Chocolate & honeycomb truffles
- ❖ Triple chocolate and raspberry brownie
- ❖ Strawberry friands
- ❖ Salted caramel chocolate tarts
- ❖ Fruit tartlets
- ❖ Oatcakes with mature cheddar, spiced fig & apple chutney

Choice of 3 \$7

Choice of 4 \$9

Choice of 5 \$11

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Carvery Menu (1)

❖ Choice of 5 canapes (menu 1)

- ❖ Roast rump of grass fed beef
 - ❖ Roast chicken, sage and onion seasoning
 - ❖ Roast leg of pork
 - ❖ Roast potato, pumpkin, onions and carrots
 - ❖ Steamed seasonal vegetables
 - ❖ Homemade gravy and condiments
 - ❖ Bread roll & butter
- (Choice of 2 meats)

Dessert

- ❖ Mixed berry & sherry trifle
 - ❖ Pavlova
 - ❖ Apple strudel
- (Choice of 2)

Canapés and main \$32.00

Main and dessert \$32.00

Canapés, main, dessert \$38.00

Plated wedding cake \$2.50

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Carvery Menu (2)

❖ Choice of 5 canapes (menu 1)

- ❖ Roast sirloin of beef with Yorkshire pudding
 - ❖ Honey & mustard baked ham
 - ❖ Roast leg of lamb with rosemary
 - ❖ Roast turkey with apple, celery and onion seasoning
 - ❖ Roast potato, pumpkin, onion and carrots
 - ❖ Steamed seasonal vegetables
 - ❖ Homemade gravy and condiments
 - ❖ Bread roll and butter
- (Choice of 2 meats)

Dessert

- ❖ Citrus tart
 - ❖ Sticky date pudding, butterscotch sauce
 - ❖ Apple and berry crumble
- (Choice of 2)

Canapés and main \$37.00

Main and dessert \$37.00

Canapés, main, dessert \$44.00

Plated wedding cake \$2.50

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Carvery Menu (3)

- ❖ Choice of 5 canapes (menu 1 or 2)
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- ❖ Roast scotch fillet of beef with Yorkshire pudding
 - ❖ Loin of pork with pancetta, apple & sage seasoning
 - ❖ Roast duck with bread sauce
 - ❖ Roast Vegetable medley
 - ❖ Steamed seasonal vegetables
 - ❖ Roast chicken jus and condiments
 - ❖ Bread roll and butter
- (Choice of 2 meats)

Dessert

- ❖ Cheese and fruit platter(per table) or
- ❖ Double chocolate cake, warm chocolate and orange sauce
- ❖ Lemon and lime tart

Canapés and main \$44.00

Main and dessert \$44.00

Canapés, main, dessert \$53.00

Plated wedding cake \$2.50

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Entrees

- ❖ Slow roasted tomato tart, mixed salad leaves, basil and pine nut dressing
- ❖ Mature cheddar, spinach and ricotta parcels, baby rocket, tomato salsa
- ❖ Chicken fillets marinated in ginger and coriander with a crisp Asian salad, peanut & lime dressing
- ❖ Chicken and corn spring rolls, lemongrass and ginger dipping sauce

Or

- ❖ Choice of 5 canapes (menu 1)

Mains

- ❖ Balti spiced Chicken breast, spiced lentil fritter, tomato and cumin salsa
- ❖ Marinated chicken breast in sage & lemon, white beans, zucchini & roast capsicum, cherry tomato and basil sauce
- ❖ Char-grilled aged black angus sirloin steak, creamed mash potato, peppercorn and brandy sauce
- ❖ Pork cutlet, polenta and parmesan crust, herb mash potato, cider and sage sauce
- ❖ Pan-fried aged black angus sirloin steak, crushed chat potatoes with parsley and chives, shiraz jus
- ❖ Pan-fried Chicken breast marinated in lemon & garlic, crushed sweet potato, grain mustard sauce

Dessert

- ❖ Cheese and fruit platter (per table)
- ❖ Sticky date pudding, butterscotch sauce
- ❖ Apple and berry crumble, vanilla ice cream
- ❖ Fruit tart, berry coulis
- ❖ Double chocolate mud cake, warm chocolate & orange sauce

Entree and main \$45.50

Main and dessert \$45.50

Entree, main and dessert \$55.50

Plated wedding cake \$2.50

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Entrees

- ❖ Seared scallops, mixed sprout salad, xo sauce dressing
 - ❖ Poached king Prawns with crisp iceberg, spiced tomato mayonnaise
 - ❖ Baharat spiced eggplant and chickpea parcels, tahini & yogurt dressing
 - ❖ Caramelized onion, roast sweet potato & goats cheese tarts , basil & pine nut dressing
 - ❖ Pork rillettes , crisp French baguette, pickled vegetables
- Or
- ❖ Choice of 5 canapes (menu 1 & 2)

Mains

- ❖ Marinated chicken breast, bubble and squeak, pancetta and forest mushroom sauce
- ❖ Char-grilled aged fillet of beef, olive oil mash, sautéed baby spinach, pinot noir jus
- ❖ Lamb back strap, potato and rosemary rosti , Grenache jus
- ❖ Duck confit, braised green lentils with crisp pancetta and parsley
- ❖ Pan-fried chicken breast, chickpea fritter, roast capsicum salsa
- ❖ Char-grilled aged fillet of beef, crushed kipfler potatoes, porcini mushroom & tarragon jus

Desserts

- ❖ Baked lemon tart, citrus anglaise
- ❖ Double chocolate cake, salted caramel sauce
- ❖ Meringue nests, fresh whipped cream, fruit salsa, berry coulis
- ❖ Fresh fruit and aged cheese platter (per table)

Entree, main and dessert \$64.00

Entree and main \$52.00

Main and dessert \$52.00

Plated wedding cake \$2.50

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Sharing Menu

Canapes

- ❖ Choice of 5 canapes (menu 1 or 2)

Main

- ❖ Roast sirloin of Angus beef with mustard & tarragon sauce
- ❖ Confit of chicken, roast chicken and thyme jus
- ❖ Char-Grilled lamb loin cutlets with roast garlic & white bean
- ❖ Miso glazed salmon, pickled ginger salsa
- ❖ Polenta crumbed Loin of pork, cider & sage sauce
- ❖ Char-Grilled chicken breast, barbequed sweetcorn salsa (Choice of 2)
- ❖ Smashed potatoes, sour cream & chives
- ❖ Roast Kumara wedges
- ❖ Roast chat potatoes with bay leaves cooked in duck fat (or olive oil)
- ❖ Mac & cheese
- ❖ Steamed kipfler potatoes, fresh mint, butter (Choice of 1)

- ❖ Provencale vegetables
- ❖ Steamed green beans, toasted almonds, gorgonzola dressing
- ❖ Middle eastern Roast Vegetables with honey & cumin
- ❖ Steamed seasonal vegetables
(Choice of 1)

- ❖ Tossed green salad, Dijon mustard dressing
- ❖ Tomato, onion & bread salad, beef dripping dressing
- ❖ Red cabbage, fennel & apple slaw, cider vinegar dressing
- ❖ Penne with roast vegetables, rocket and pine nut dressing
- ❖ Watermelon, Persian fetta and cumin salad
(Choice of 1)

- ❖ Wedding cake with strawberries and cream

Canapés, main & plated wedding cake \$52.00 per person

Glossary

- Tahini- oily paste made from toasted hulled sesame seeds
- Pakora- spicy Indian snack
- Porcini- type of mushroom
- Sriracha- A hot sauce made from a paste of chilli, vinegar, sugar and salt
- Pancetta- Italian bacon made from pork belly
- Shiitake- mushroom native to Asia
- Tortilla- thin Mexican flat bread
- Nori- Japanese name for edible seaweed
- Harissa- A hot chilli paste with cumin, coriander and lemon juice
- Xo Sauce- A spicy seafood sauce made from dried scallops, prawns, ham and garlic
- Pork rillettes - cured pork cooked in fat
- Bubble and squeak- a vegetable dish made out of cabbage and seasonal vegetables
- Duck confit- dish consisting of salt curing duck legs, then slow cooking it in its own fat
- Balti - A type of Indian curry
- Yorkshire pudding- English side dish made from a batter consisting of flour milk & eggs
- Kumara- sweet potato
- Miso- a Japanese seasoning made out of fermented soybeans

Terms and Conditions

- ❖ A deposit of 10% must be paid on confirmation of event, the deposit will be deducted from the final bill
- ❖ Date and price only guaranteed when deposit is paid and booking forms signed
- ❖ Tentative bookings will be held for two weeks only
- ❖ Numbers to be confirmed 10 days prior to date of function
- ❖ If the unfortunate should happen and you have to cancel your event, the following guides will apply
 - A) If the event is cancelled 4 months prior to function date 50% of the deposit is refunded
 - B) If the event is cancelled 3 months prior to function date deposit will not be refunded
 - C) Event cancelled 2 weeks prior to function date, a cancellation fee will apply (10% same as deposit)
 - D) Event cancelled 5 days prior to function date, function to be paid in full
- ❖ This menu is subject to change due to availability of ingredients
- ❖ All meals can be served alternate
- ❖ Main meals will be served with roast chat potatoes, and steamed seasonal vegetables or roast vegetable salad per table
- ❖ Price includes table cloths
- ❖ Price includes GST
- ❖ Payment; cash, cheque or electronic transfer, credit card 2% surcharge

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