

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 carrot, cumin and coriander dip
- ❖ Caramelized onion, fetta & sweet potato sausage rolls
- ❖ Four cheese tarts
- ❖ Chicken and sweetcorn pies
- ❖ Sesame chicken wrapped in nori
- ❖ Spiced onion and cauliflower pakora, mango dipping sauce
- ❖ Potato, leek, brie and tarragon pies
- ❖ Porcini mushroom risotto cakes, parmesan crust
- ❖ Corned beef hash fritter
- ❖ Braised beef and ale pies with potato puree
- ❖ Vietnamese spring roll with curried chicken or shiitake mushroom & sweet corn, sweet and sour dipping sauce
- ❖ Spiced lentil fritter's, mango dipping sauce
- ❖ Chicken tikka skewers, cucumber & mint dipping sauce
- ❖ Crisp tortillas with slow cooked chicken, Guajillo & pasilla chilli salsa
- ❖ Homemade barbeque beef sausage rolls

Bruschetta

- ❖ Tomato, fetta and basil
- ❖ Grilled vegetables and sage

Choice of 6 \$19

Choice of 8 \$23

Choice of 10 \$25

Choice of 12 \$27

Choice of 14 \$29

(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, lemongrass & ginger dipping sauce with your choice of:
 - Hoisin pork
 - Prawn
 - Asian vegetables
- ❖ Lamb parcels with currents, pomegranate and almonds , lemon & yogurt dip
- ❖ Homemade pork, pecorino and sage sausage rolls
- ❖ Salt cod fritter in Japanese breadcrumbs
- ❖ Prawn skewers marinated in yogurt, cumin, ginger and turmeric
- ❖ Steamed wontons with pork, xo sauce served with a black vinegar, shallot sesame dressing
- ❖ Seared scallops with sesame, ginger, green shallot oil
- ❖ Braised lamb shoulder pies with a minted pea mash
- ❖ Sydney rock oysters, smoked ancho chilli, bloody Mary dressing & lemon
- ❖ Vietnamese spring rolls with beef & black bean, sweet soy & ginger dipping sauce
- ❖ Prawn, fennel & cucumber salad served on a crisp potato chip, lemon cream fresh
- ❖ Lamb, almond & harissa sausage rolls
- ❖ Chilled tomato & basil soup
- ❖ Grilled salmon with wasabi mayo nori rolls
- ❖ Crisp tortillas with braised pork, barbequed sweet corn and smoked ancho chilli salsa

Bruschetta

- ❖ Sweet pea, fennel & parmesan
- ❖ Roast eggplant, toasted almonds, chilli and parsley
- ❖ Crisp chorizo, goats cheese, roast cherry tomatoes, basil

Choice of 6 \$21

Choice of 8 \$25

Choice of 10 \$29

Choice of 12 \$32

Choice of 14 \$34

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Petit fours

- ❖ Lemon & lime tarts
- ❖ Pavlova with fruit salsa
- ❖ Chocolate & orange truffles
- ❖ Triple chocolate and almond brownie
- ❖ Raspberry Friands
- ❖ Salted caramel chocolate tarts
- ❖ Fruit tartlets

Choice of 3 \$7

Choice of 4 \$9

Choice of 5 \$11

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Entrees

- ❖ Vietnamese chicken salad, roast peanuts, lime & coriander dressing
 - ❖ Grilled eggplant, spinach and parmesan parcels, baby rocket, tomato & basil salsa
 - ❖ Chicken fillets marinated in yogurt, ginger, cumin & coriander with a crisp salad, tomato & chilli chutney
 - ❖ Beef & black bean spring rolls, lemongrass and ginger dipping sauce
- Or
- ❖ Choice of 5 canapes (menu 1)

Mains

- ❖ Tiki spiced Chicken breast, spiced chickpea & cauliflower fritter, korma sauce
- ❖ Marinated chicken breast with thyme & garlic, Borlotti beans, cherry tomatoes & roast fennel, tomato and basil sauce
- ❖ Char-grilled aged black angus sirloin steak, roast garlic mash potato, Portobello mushroom sauce
- ❖ Pork fillet marinated in cider and garlic, herb mash potato, granny smith apple and sage jus
- ❖ Pan-fried aged black angus sirloin steak, crushed kipfler potatoes with butter, parsley and green onion, pinot noir jus
- ❖ Pan-fried Chicken breast marinated in sage & garlic, kumara mash, Roast garlic & tarragon 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, main and dessert \$56.50

Entree and main \$46.50

Main and dessert \$46.50

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Entrees

- ❖ Seared scallops, herb salad, crisp pancetta & sherry dressing
 - ❖ Poached king Prawns & green salad
 - ❖ Baharat spiced lamb and almond parcels, pomegranate dressing
 - ❖ Caramelized pumpkin, roast fennel & Persian fetta tarts, rocket & parmesan dressing
 - ❖ Prawn & scallop spring rolls with XO sauce
- Or
- ❖ Choice of 5 canapes (menu 1 & 2)

Mains

- ❖ Marinated chicken breast, sweetcorn fritter, pancetta, olive and tomato salsa
- ❖ Char-grilled aged fillet of beef, truffled mash potato, sautéed baby spinach, porcini and shiraz jus
- ❖ Lamb back strap, potato, onion & thyme rosti, anchovy, parsley and caper salsa
- ❖ Duck confit, sautéed red cabbage with apple & ginger, roast chicken jus
- ❖ Char-grilled aged fillet of beef, potato fondant, port & tarragon jus

Desserts

- ❖ Baked lemon tart, vanilla bean 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 \$54.00

Main and dessert \$54.00

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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

- ❖ Prosecco and berry trifle
 - ❖ Pavlova
 - ❖ Apple strudel
- (Choice of 2)

Canapés, main, dessert \$40.00

Canapés and main \$34.00

Main and dessert \$34.00

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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

- ❖ Lemon tart
 - ❖ Sticky date pudding, butterscotch sauce
 - ❖ Apple, cinnamon and coconut crumble
- (Choice of 2)

Canapés, main, dessert \$45.00

Canapés and main \$38.00

Main and dessert \$38.00

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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
- ❖ 5 petit fours

Canapés, main, dessert \$54.00

Canapés and main \$46.00

Main and dessert \$46.00

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Sharing Menu

- ❖ Choice of 5 canapes (menu 1 or 2)

Main

- ❖ Roast sirloin of Angus beef with brandy & pepper sauce
- ❖ Confit of chicken, roast chicken and tarragon jus
- ❖ Roast lamb rump with roast capsicum & white bean
- ❖ Pan fried salmon, pickled cucumber & caper salsa
- ❖ Polenta crumbed pork cutlets, crackling, granny smith apple jus
- ❖ Char-Grilled chicken breast marinated in turmeric and ginger, capsicum & coriander salsa
(Choice of 2)

- ❖ Roast Kumara wedges with chilli & coriander
- ❖ Roast chat potatoes with bay leaves cooked in duck fat (or olive oil, lemon & rosemary)
- ❖ Truffled mac & three cheese
- ❖ Steamed kipfler potatoes, fresh mint, butter
(Choice of 1)

- ❖ Mediterranean roast vegetables
- ❖ Steamed broccolini, toasted almonds and stilton
- ❖ Moroccan spiced Roast Vegetables with pomegranate and coriander
- ❖ Steamed seasonal vegetables
(Choice of 1)

- ❖ Tossed garden salad, classic vinaigrette
- ❖ Freekeh with mint, radish, parsley and toasted almonds
- ❖ Red cabbage, fennel & apple slaw, cider vinegar dressing
- ❖ Couscous with grilled vegetables, coriander
- ❖ Quinoa with roast cauliflower, chickpeas, capsicum and cherry tomatoes
- ❖ Green papaya salad, roast peanuts, tomatoes and lime
(Choice of 1)

Canapés & main \$52.00 per person

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 main meals served alternate
- ❖ Main meals will be served with roast chat potatoes, and steamed seasonal vegetables or roast vegetable salad per table
- ❖ Price includes GST
- ❖ Payment; cash, cheque or electronic transfer

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