

LIME LEAF CATERING

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

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 \$19

Choice of 8 \$23

Choice of 10 \$25

Choice of 12 \$27

Choice of 14 \$29

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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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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, main and dessert \$54.50

Entree and main \$44.50

Main and dessert \$44.50

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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 \$62.00

Entree and main \$52.00

Main and dessert \$52.00

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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

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

Canapés, main, dessert \$38.00

Canapés and main \$32.00

Main and dessert \$32.00

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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

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

Canapés, main, dessert \$43.00

Canapés and main \$36.00

Main and dessert \$36.00

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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
- ❖ Double chocolate cake, warm chocolate and orange sauce
- ❖ Lemon and lime tart

Canapés, main, dessert \$52.00

Canapés and main \$44.00

Main and dessert \$44.00

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Buffet

- ❖ Choice of 4 canapes (menu 1)
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- ❖ Malaysian lamb curry
- ❖ Vegetable korma
- ❖ Butter chicken
- ❖ Mango chicken
- ❖ Thai red curry with chicken
- ❖ Penang beef
- ❖ Beef madras
- ❖ Thai green curry with chicken
- ❖ Sweet potato and chickpea curry
- ❖ Lamb moussaka
- ❖ Beef stroganoff
- ❖ Chicken, white beans, bay leaves and sherry
- ❖ Braised beef & mushrooms in red wine
(Choice of 2)

- ❖ Steamed seasonal vegetables
- ❖ Chat potatoes
- ❖ Rice
- ❖ Bread rolls

Salads

- ❖ Potato and mustard salad
 - ❖ Fennel and apple slaw with homemade mayonnaise
 - ❖ Noodle salad with coriander and crisp shallots
 - ❖ Sweet potato and eggplant salad, harissa & lemon dressing
 - ❖ Mixed leaf salad, aged balsamic dressing
 - ❖ Penne, char-grilled vegetables with basil and parmesan dressing
- (Choice of 2)

Desserts

Pavlova
Fruit salad
Apple strudel

Or fruit and cheese platter per table

Canapés, main, dessert \$42.00
Canapés and main \$36.00
Main and desert \$36.00

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BBQ Menu (1)

- ❖ Grass fed rump steak
- ❖ Lamb loin chops
(Choice of one)

- ❖ Pork and beef sausage
- ❖ Chicken and chilli sausage
- ❖ Lamb, rosemary and mint patties
- ❖ Homemade beef & tomato rissoles
(Choice of two)

- ❖ Potato and mustard salad
- ❖ Classic coleslaw
- ❖ Pasta salad
- ❖ Mixed leaf salad
(Choice of three)

Bread rolls and butter and condiments \$26.00

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BBQ Menu (2)

- ❖ Grass fed sirloin steak
- ❖ Chicken breast marinated in smoked paprika, sherry and bay leaves
- ❖ Tikka masala lamb chops
- ❖ Chicken satay skewers
- ❖ Chicken tikka kebabs
- ❖ Pork cutlets with lemon, chilli and sage
(Choice of two)

- ❖ Pork & fennel sausage
- ❖ Lamb, rosemary and mint sausage
- ❖ Beef, red wine and garlic sausage
(Choice of one)

- ❖ Spiced chickpea salad
- ❖ Penne with slow roasted vegetables
- ❖ Thai eggplant salad
- ❖ Tomato, onion & Bread salad, beef dripping dressing
- ❖ Fennel & apple slaw
- ❖ Fattouche salad (choice of three)

Bread rolls and condiments \$30.00 per head

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BBQ Menu (3)

- ❖ Grain fed fillet steak
 - ❖ Lamb cutlets with lemon, chilli & rosemary
 - ❖ Chilli, lime & coriander chicken breast
 - ❖ Lamb back strap with harissa
 - ❖ Baby back pork spare ribs Smokey bourbon sauce
 - ❖ Prawn skewer with lemon grass, ginger and coriander
 - ❖ Chicken tikka kebabs
(Choice of three)
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- ❖ Fennel, pear and apple slaw
 - ❖ Tomato, onion & bread salad, beef dripping dressing
 - ❖ Watermelon, Persian fetta and cumin
 - ❖ Kipfler potato, crisp chorizo, flat leaf parsley with lemon dressing
 - ❖ Vietnamese chicken and mint salad, mild chilli with sesame dressing
 - ❖ Mixed green salad with avocado and asparagus
 - ❖ Cous cous , toasted almonds and char-grilled vegetables
(Choice of three)
- Selection of bread & rolls with butter & condiments
\$36.00 per head

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 does not include kitchen surcharge
- ❖ Price does not include table cloths
- ❖ Price includes GST
- ❖ Price does not include hire of equipment
- ❖ Payment; cash, cheque or electronic transfer

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