

LIME LEAF CATERING

Lime Leaf Catering
ABN: 70203304782
limeleafcatering@hotmail.com
Wagga Wagga, NSW, 2650
Marc Collins: 0401 825 008

CANAPES MENU 1

- ❖ Crisp flat bread with beetroot, lemon and tahini dip
- ❖ Cauliflower, aged cheddar sausage rolls
- ❖ Gorgonzola and parmesan tarts
- ❖ Chicken and Sweetcorn pies
- ❖ Chicken yakitori and cucumber nori rolls
- ❖ Red lentil, onion, chickpea and cumin fritter, mango dipping sauce
- ❖ Leek, potato & cheddar pies
- ❖ Porcini mushroom risotto cakes, parmesan crust
- ❖ Braised beef with shiraz pies
- ❖ Vietnamese spring roll with shiitake mushroom and sweetcorn, sweet soy and chilli dipping sauce
- ❖ Sweet potato and shallot fritter, tomato jam
- ❖ Chicken satay skewers
- ❖ Crisp tortillas with slow cooked chicken, black bean and chipotle chilli salsa
- ❖ Homemade beef and tomato sausage rolls

Bruschetta

- ❖ Tomato, fetta and basil
- ❖ Roast vegetable and parmesan

Choice of 6 \$26

Choice of 8 \$30

Choice of 10 \$34

Choice of 12 \$38

Choice of 14 \$41

(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:
 - Teriyaki chicken
 - Prawn and lemongrass
 - Vegetables with roasted peanuts
- ❖ Spiced potato and lentil parcels, green chutney
- ❖ Homemade pork and cheddar sausage rolls
- ❖ Tandoori Prawn skewers with Tomato butter sauce
- ❖ Steamed wontons with pork, prawn and shallot, black vinegar & sesame dressing
- ❖ Seared scallops with XO sauce
- ❖ Duck San choi bao with water chestnuts and shiitake mushrooms
- ❖ Braised lamb shoulder and rosemary pies
- ❖ Sydney rock oysters, toasted sesame, soy & ginger \$1.00 extra
- ❖ Vietnamese spring rolls with sweet and sour pork, soy & ginger dipping sauce
- ❖ Lamb, mint and rosemary sausage rolls
- ❖ Twice cooked pork belly with five spice, chilli & pineapple jam
- ❖ Grilled Yakitori salmon nori rolls
- ❖ Crisp tortillas with beer braised beef brisket, sweet corn and pickled onion salsa

Bruschetta

- ❖ Char-Grilled zucchini, peas and pecorino
- ❖ Crisp chorizo, goats' cheese and basil
- ❖ Green olives, pinenuts and parsley

Choice of 6 \$29

Choice of 8 \$34

Choice of 10 \$38

Choice of 12 \$42

Choice of 14 \$46

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Petit fours

- ❖ Egg custard tarts
- ❖ Pavlova with fruit salsa
- ❖ Dark chocolate & Frangelico truffles
- ❖ Chocolate, almond brownie
- ❖ Strawberry and vanilla Friands
- ❖ Salted caramel chocolate tarts
- ❖ Sicilian lemon cake mascarpone icing

Choice of 3 \$9

Choice of 4 \$12

Choice of 5 \$15

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Entrees

- ❖ Thai chicken skewers, crisp salad, Nam Jim dressing
- ❖ Caramelized onion and mature cheddar tart
- ❖ Spiced potato and lentil parcels, green chutney
- ❖ Vegetable spring rolls with shiitake mushrooms, lemongrass and ginger dipping sauce

Or

- ❖ Choice of 5 canapés (menu 1)

Mains

- ❖ Chicken breast marinated with middle eastern spices, roast eggplant, lentil and cumin salsa
- ❖ Char-grilled aged sirloin steak, extra olive oil mash, green peppercorn and brandy sauce
- ❖ Pan fried chicken breast, roast zucchini, fennel and cherry tomatoes, tomato and basil salsa
- ❖ Polenta crumbed cutlet, garlic mash, apple and cider sauce
- ❖ Pan-fried aged sirloin steak, kipfler potatoes, cabernet sauvignon jus
- ❖ Pan-fried Chicken breast marinated with tarragon and lemon, sweet potato mash, chive sauce

Mains served with roast chat potatoes and seasonal salad in bowls per table

Dessert

- ❖ Cheese and fruit platter (per table)
- ❖ Sticky date pudding, butterscotch sauce
- ❖ Apple and cinnamon crumble, vanilla ice cream
- ❖ Caramel cheesecake, berry coulis
- ❖ Double chocolate cake, dark chocolate sauce

Entree, main and dessert \$67.00

Entree and main \$57.00

Main and dessert \$57.00

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Entrees

- ❖ Seared scallops, XO dressing
 - ❖ Prawn and avocado salad, bloody Mary dressing
 - ❖ Twice cooked pork belly with five spice, chilli and pineapple jam
 - ❖ Caramelized onion, sweet potato and goats cheese tarts, tomato and basil dressing
 - ❖ Spring rolls with sweet and sour pork, ginger and sweet soy dressing
- Or
- ❖ Choice of 5 canapes (menu 1 & 2)

Mains

- ❖ Marinated chicken breast in korma spices, spiced cauliflower fritter, tomato butter sauce
- ❖ Char-grilled aged fillet of beef, spinach, potato fondant, Durif jus
- ❖ Marinated lamb back strap with rosemary and garlic, potato & thyme rosti
Lamb jus
- ❖ Duck confit, crushed kipfler potatoes with cabbage and bacon, roast chicken and tarragon jus
- ❖ Char-grilled aged fillet of beef, creamed pomme puree, spinach, shiraz jus

Mains served with roast chat potatoes and seasonal salad in bowls per table

Desserts

- ❖ Chocolate salted caramel tart, vanilla bean anglaise
- ❖ Sicilian lemon, almond and olive oil cake, limoncello syrup
- ❖ Meringue nests, fresh whipped cream, fruit salsa, berry coulis
- ❖ Fresh fruit and aged cheese platter (per table)

Entree, main and dessert \$74.00

Entree and main \$64.00

Main and dessert \$64.00

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Sharing Menu

Canapés

- ❖ Choice of 5 canapés (menu 1 or 2)

Main

- ❖ Roast sirloin of beef with roast garlic & tarragon sauce
- ❖ Baharat spiced chicken breast, pomegranate and parsley salsa
- ❖ Roast lamb rump with Mediterranean salsa
- ❖ Pan fried salmon, chardonnay and dill sauce
- ❖ Pork cutlets with parmesan and sage crumb, pear cider sauce
- ❖ Chicken breast marinated in tika spices, Tomato, cumin and coriander salsa
(Choice of 2)

- ❖ Roast sweet potato with olive oil and garlic
- ❖ Roast chat potatoes, smoked paprika and lemon
- ❖ Steamed kipfler potatoes
(Choice of 1)

- ❖ Roast zucchini, eggplant and fennel with cherry tomatoes and olives

- ❖ Steamed broccolini, garlic and chilli dressing
- ❖ Roast Vegetables with sumac
- ❖ Steamed seasonal vegetables
(Choice of 1)

- ❖ Tomato, cherry bocconcini, rocket dressing
- ❖ Roast cauliflower and chickpea salad with turmeric dressing
- ❖ Spiced cucumber salad, sesame dressing
- ❖ Spinach, rocket and pear, blue cheese dressing
- ❖ Shaved fennel and citrus salad
- ❖ Roast sweet potato salad with miso and ginger dressing
- ❖ Shredded cabbage, carrot and coriander, chilli and lime dressing
(Choice of 1)

Canapés & main \$64.00 per person

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Carvery Menu (1)

- ❖ Choice of 5 canapés (menu 1)
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- ❖ 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

- ❖ Sherry trifle
 - ❖ Pavlova
 - ❖ Chocolate cheesecake
- (Choice of 2)

Canapés, main, dessert \$50.00

Canapés and main \$42.00

Main and dessert \$42.00

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Carvery Menu (2)

- ❖ Choice of 5 canapé's (menu 1)
-

- ❖ Roast sirloin of beef with Yorkshire pudding
- ❖ Honey & mustard baked ham
- ❖ Roast leg of lamb with rosemary
- ❖ Roast turkey with apple, sage 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
- ❖ Chocolate cake, chocolate and orange sauce
(Choice of 2)

Canapés, main, dessert \$56.00

Canapés and main \$48.00

Main and dessert \$48.00

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Carvery Menu (3)

- ❖ Choice of 5 canapés (menu 1 or 2)
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- ❖ Roast sirloin 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
- ❖ 4 petit fours

Canapés, main, dessert \$64.00

Canapés and main \$55.00

Main and dessert \$55.00

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BBQ Menu (1)

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

- ❖ Beef sausage
- ❖ Chicken 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 \$37.00

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BBQ Menu (2)

- ❖ Grass fed sirloin steak
- ❖ Chicken breast marinated in paprika and sherry
- ❖ Tandoori spiced lamb chops
- ❖ Chicken satay skewers
- ❖ Chicken tikka kebabs
- ❖ Pork cutlets with Cajun spice
(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
- ❖ Fattoush salad (choice of three)

Bread rolls and condiments \$41.00 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 spareribs 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
\$52.00 per head

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 6 weeks prior to function date, a cancellation fee will apply (10% same as deposit)
 - D) Event cancelled 7 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
- ❖ Price does not include tablecloths
- ❖ Price includes GST
- ❖ Payment; cash, cheque or electronic transfer

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