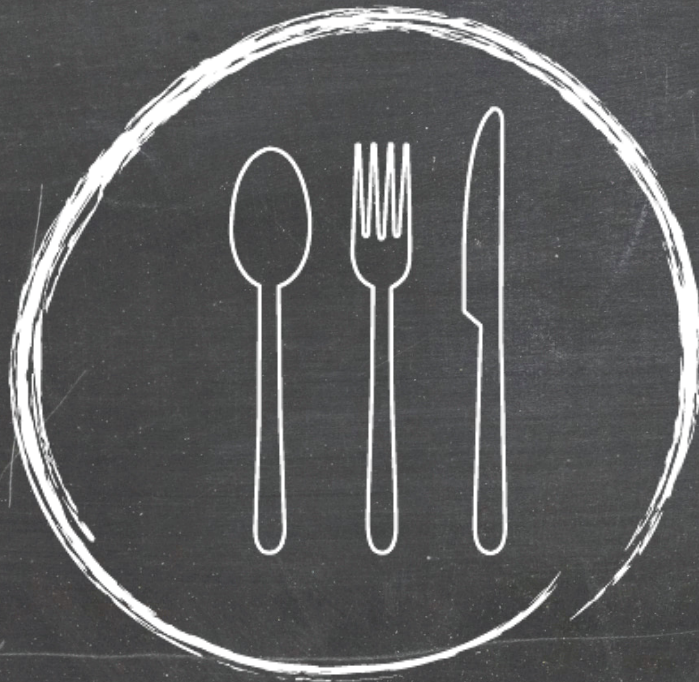


# *Boardroom lunch catering*

*At Decadent Catering, we know you want to impress your clients with the best of the best. No need to worry, we will take care of the food for you and provide a delicate balance lunch full of flavour.*



**DECADENT CATERING**



# Sit down lunch

At Decadent Catering, we know you want to impress your clients with the best of the best. No need to worry, we will take care of the food for you and provide a delicate balance lunch full of flavour.

Our sit down lunch is our most exclusive package.

Starter & Main	\$60	Same dish for every one
Starter & Dessert	\$45	
Main & Dessert	\$60	Alternate option \$6 per person
Starter & Main & Dessert	\$90	Batch baked soft damper rolls with butter & extra virgin olive oil

## Starter

- Goat cheese and tomato relish millefeuille with a little green salad
- Tomato, zucchini and eggplant terrine with a little green salad
- Honey roasted pumpkin with feta and crispy pancetta salad
- Beetroot cured salmon, avocado puree, tomato salsa, lotus crisps

## Main

- Braised beef cheek served with baby vegetables, potato puree with beef jus
- Lavender duck, honey jus, paris mash
- Seared salmon, beurre blanc sauce, garlic green beans
- Lamb shoulder, roast winter vegetables, potatoes & madeira jus (gf/df)

## Dessert

- Chocolate Tart – Chocolate Mousse Cigar, Chocolate Sorbet, Chocolate Soil
- Individual Cheese Plates – Local and International Cheese Selection, Dried Fruits, Nuts, Chutney and Crackers
- Classic Creme brulee with berry fruits

# Set-up Buffet Package

Choice of 2 x hot dishes

Choice of 2 x salads

Batch baked soft damper rolls with butter

\$37 per person

## Hot Dishes

- Lamb shoulder, roast winter vegetables, potatoes & madeira jus (gf/df)
- Vegetable korma, winter vegetables, masala, fennel & tamarind (v/gf)
- Spinach and ricotta baked pasta, pine nuts & red chilli pesto
- Crisp pork belly, honeyed dutch carrots, spring onion mash & cider jus (gf)
- Eggplant moussaka, zucchini and lentils(veg)
- Braised beef cheek, potato puree, garlic and red wine jus
- Pulled slow cooked Moroccan style lamb on pomegranate couscous (df)

## Salad

- Caesar salad: cos hearts, sourdough croutons, bacon, egg, & parmesan
- Mixed greens, maple caramelised almonds, grapefruit with an orange and poppy seeds dressing
- Rainbow lime coleslaw)
- Mixed greens, Moroccan roasted pumpkin, feta and seeds
- Steamed broccolini & almonds (v/gf/df/vegan)

# Sandwiches

## LARGE SANDWICHES

\$9.5 per items

Minimum 6 sandwiches. Maximum 5 different sandwich variety

- Baguette with caramelised onion, bocconcini, tomato, fresh basil & baby rocket (v)
- Baguette with poached chicken breast, celery, walnuts, house-made mayonnaise & watercress
- Baguette with pastrami, caramelised onions, house-made mayonnaise & baby rocket
- Sonoma country white sandwich with leg ham, tomato, mustard cream and grated Swiss gruyere
- Sonoma country white sandwich with tuna, house-made dill mayonnaise, Spanish onion, capers & baby leaves
- Sonoma soy & linseed sandwich with leg ham, cucumber, mustard cream & rocket
- Sonoma soy & linseed sandwich with roasted red capsicum, eggplant, ricotta & baby spinach (v)

## FINGER SANDWICHES

\$1.9 per items

Minimum 20 sandwiches per variety. Maximum 5 different sandwich variety

- Cucumber sandwich with cream cheese, dill & spring onion
- Poached chicken & whole egg mayo
- Egg & mayonnaise sandwich with mixed leaves
- Ham, Brie and onion jam
- Curried egg
- Creamed Tuna and Cucumber
- Chicken, Celery and Walnut
- Rare roast beef & fresh horseradish cream
- Pesto and Bocconcini