

KALAMUNDA CATERING CO.

3 COURSE CATERING MENU – FROM \$55pp

Note: menu is not restrictive and we are happy to cater to any wishes and all dietary requirements

GF–gluten free DF–dairy free VEG–vegetarian VGO–vegan option GFO–gluten free option

ENTRÉES

PRAWN COCKTAILS GFO/DF

Served with chef's signature cocktail sauce and corn ribs.

GRILLED PRAWNS GF/DF

Grilled WA prawns served with saffron mayonnaise and lemon

FRESH BRUSCHETTA VEG/GFO

Glazed fresh tomato on crisp ciabatta, with feta & basil

MINI BEEF/BEAN TACOS GF/VGO

Mini tacos with fresh tomato salsa and chilli mayonnaise

PATATAS DUQUESAS GF

Crispy duchess potatoes with spicy chorizo loaded with tomato salsa

ARANCINI SICILIANI

Saffron arancini stuffed with beef, pork, and buffalo mozzarella, served with saffron mayonnaise

SMOKEY BUFFALO WINGS GF/DFO

Smokey BBQ buffalo wings served with sour cream and vege sticks

MAINS

CHICKEN MIGNON GF

Chicken thigh fillets wrapped in bacon and garlic butter, served with seasonal veges

RISOTTO A LA CARBONARA GF

Risotto cooked in delicious carbonara sauce with white wine, bacon, mushrooms

TUSCAN PORK TAGLIATELLE

Fresh tagliatelle pasta coated in a rich WA pork ragu native to Tuscany

WA SCOTCH FILLET GF/DFO

Scotch fillet from down south served with red wine jus and seasonal veges

GRILLED TERIYAKI CHICKEN & FRIED RICE GF

Tender chicken breast served with vibrant Pacific-style fried rice

MAINS (CONT.)

GRILLED BARRAMUNDI, MISO POTATOES & VIBRANT GREENS GF

WA barramundi grilled to perfection with miso potatoes and lemon buttered seasonal greens

TASSIE LEMON ZESTED SALMON, POTATOES AND MIXED VEG GF

Grilled Tassie salmon with lemon relish, lemon buttered potatoes and seasonal roasted veges

APPLE & MAPLE PORK CHOPS GF

Sous-vide pork chops with caramelised apple & maple puree, mashed potato & buttered seasonal greens

PAELLA DE MARISCO GF

Traditional Spanish paella made with WA mussels, clams, prawns, and fresh whitefish

DESSERTS

VERY BERRY LAYERED PANNA COTTA GF

Panna cotta with layers of rich blueberry, tangy raspberry, and smooth vanilla, topped with fresh berries

ORANGE & ALMOND CAKE GF

Orange cake made with almond flour, served with cream & zesty almond brittle

POCKET PAVLOVA GF

Mini pavlova served with cream, passionfruit and fresh seasonal berries

STICKY DATE PUDDING

Classic sticky date pudding served with butterscotch sauce & ice cream

PRICING

ONE SELECTION OF EACH FROM \$55pp

TWO SELECTIONS OF EACH FROM \$70pp

THREE SELECTIONS OF EACH FROM \$85pp

Please contact us for quoting and more information:

Kalamunda Catering Co.

Ph.: 0413 001 053

Email: catering@kalamundacatering.com.au

Website: www.kalamundacatering.com.au