Function Set Menu

Three Course: $62pp
Two course: $52pp
(Alternate drop available, choose two per course)

Cater House
food is our business

Entrée

Roasted pumpkin salad (V, GF)
with beetroot, onion, tomato, crumbled feta, mix lettuce, lemon dressing.
Beetroot cured smoked salmon (GF)
with fennel salad and lemon wedge
Asian BBQ crispy pork belly (GF)
with asian slaw
Beef Tortelini
with pesto cream & parmesan
Satay chicken skewers (2) (GF)
with satay sauce and crushed peanuts
Lamb Backstrap (GF)
with romesco and pistachio

Main course

Chicken supreme (GF)
with green beans, potatoes and red wine jus
Braised beef cheek (GF)
with mash, apricots and mustard jus
Oven Baked salmon or barramundi (GF)
with roasted root veg and seasonal fruits salsa
Crispy pork belly (GF)
Irish mash and apple sauce
Lamb cutlets (grilled or crumbed)
with garlic chat potatoes, greens & mint yoghurt
Peas and zucchini risotto (V, GF)
with parmesan and crispy shallots

Desserts

Baked passion fruit cheesecake w/ mix berries compote & passion fruit sorbet
Sticky date pudding w/ Vanilla Ice cream & Butterscotch sauce
Home made brownie w/ Vanilla Ice cream & salted caramel
Pavlova w/ whipped cream & seasonal fruits

Cakeage fees (applies to all cakes brought in (choose one option):
$2pp- cake knife,cake cutting, plates,serviettes, guest self-serve
$5pp- individually served with whipped cream and berry compote

Dietary: Dietary requests can be accommodated. Please discuss with us in advance

P: 0451742019, Email:caterhousewagga@gmail.com