



PRIVATE

CHEFS
OF BRISBANE

CATERERS

ROVING MENU \$38.00 per guest (select 9)

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam
Duck liver pâté en croûte with a red onion jam
Peking duck spring rolls served with plum sauce
Asparagus wrapped in prosciutto with a lemon and lime aioli
Chicken satay skewer
Southern fried chicken wings with a chipotle mayonnaise
Tandoori chicken bites with a mint yoghurt served on a crispy popadom
Lamb skewers served with a mint raita
Lamb and rosemary pie
Chef's pie with horseradish mash
Bourbon barbecued glazed pork belly bites
Pork belly popcorn with a paprika pickle mayonnaise
Chinese style pork belly with crispy shallots and avocado wasabi
Beef Empanadas
Baby beef wellington with mushy peas
Thick cut polenta chip with a vine ripe tomato sauce (V)
Roasted pumpkin, persian feta and tomato tartlet (V)
Tomato, onion and coriander bruschetta (V)
Moroccan pumpkin flower (V)
Champagne and saffron arancini balls (V)
Thick vegetable spring roll served with a plum sauce (V)
Onion bahji bites with a mint yogurt (V)
Macaroni cheese balls (V)
Crispy jalapeño poppers with a sour cream and chive dipping sauce (V)
Cream cheese, black poppy seed and vine ripe tomato bites (V)
Oysters natural, kilpatrick, mornay or beer battered
Smoked salmon blini with a dill cream cheese and black caviar
Mini Aussie prawn cocktail pots
Crumbed crab claws with a sticky sweet chilli and lemon grass dressing
Moreton Bay fish cake with a dill hollandaise sauce
Crab and prawn spoon served with a lemon and lime mayonnaise
Kumar black prawns

Small Plates ADD \$8.00

Chicken, lamb or beef curry served with pilaf rice and popadom
Tangy Thai beef salad
Moroccan lamb with cous cous
Teriyaki chicken noodle
Chicken and chorizo paella
Chilli con carne served with pilaff rice and topped with sour cream
Chorizo penne pasta served in a red wine and basil sauce with a hint of chill

Mini brioche sliders ADD \$3.95

Slow cooked pulled pork with an appleslaw
New York Cheese burger with streaky bacon, mozzarella and burger relish
Southern fried chicken with cos lettuce and a paprika and jalapeño aioli