



Sit Down Dinners

ENTRÉE

*Trio of Pacific Plate Oysters

(Fresh Herb & Lime Dressing, Natural w/ Salmon Caviar & Sharp Mornay sauce)

*Beef Carpaccio with Rocket, Parmesan & Aioli

*Juicy Garlic King Prawns with Sweet Brandy Cream Sauce on Steamed Jasmine Rice

*Satay Chicken Cutlets with Spiced Peanut Sauce on Wok tossed Asian Greens

*Twice Baked Goat's Cheese Souffles w/ Glazed Seasonal Vegetables

*Marinated Lamb Backstrap w/ Herbed Kipflers and a Salad of Mixed Baby Leaves w/ Fetta

MAINS

*Marinated Rack of Lamb with Roasted Garlic & Fresh Rosemary

*MSA Strip Fillet Steak topped with Field Mushrooms & Diane Cream Sauce

*Seared Fresh Atlantic Salmon with Poached Leek & Black Vinegar Sauce

*Parsley Chicken Breast w/ Creme Fraiche & Swiss Brown Mushrooms

*Crispy Skin Fresh Barramundi Fillet with Lemon & Lime Sauce

*Veal Saltimboca w/ Butter & Sage Sauce

*Fresh Fillet of Ocean Fish in Thai style Coconut Sauce with Mild Red Chilli & Coriander Leaves

----- (All of these mains will be served with Chefs' selected Seasonal Vegetables, Potato/ Rice to suit) -----

DESSERTS

*Sweet Pastry Tart filled with Tangy Lemon Curd served with Double Cream & Citrus Sorbet

*Individual Sticky Date Pudding w/ Butterscotch Sauce & Creme Anglaise

* Moist Chocolate Strawberry Shortcake with Strawberry Coulis & Cream

*Coffee Cream Swiss Roll in a Pool of Dark Chocolate Sauce

*Fresh Raspberry Cheesecake "Smooth & Creamy" w/ Melba Sauce

* Pyramid Chocolate Cake w/ Orange Anglaise

Phone: 07 5508 2392 Mobile: 0408 558 541
5/17 Leda Dr, Burleigh, QLD, Australia 4220

www.redpearcatering.com.au