



Mosman Catering

ENTREES

19.00

Freshly shucked Pacific oysters au natural served with lumpfish caviar
(5 per serve)

French onion soup with gruyere croutons

Petit spanner crab cakes served on a fine herb salad with citrus
mayonnaise

Lightly seared sesame seed tuna served on a bed of fresh fennel salad

Eggplant and mozzarella fritters drizzled with a spicy tomato chutney

Smoked ocean trout on daikon and carrot ribbon salad with an
orange creme

Cream of sweetcorn soup with smoked chicken and a swirl of herb
cream

Chicken liver pate topped with port wine jelly, toasted brioche and a
fig jam

Classic prawn cocktail with fresh king prawns, iceberg lettuce and a
light dill sauce



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MAINS

39.00

Petit leek and goats cheese tartlet with a lightly toasted walnut vinaigrette salad

Pan seared sirloin with pepper and garlic butter, thyme roast potatoes and broccolini

Roast barramundi fillet on hokkien noodles with stir fried vegetables, soy and sesame

Fricasse of wild mushroom medly tossed with parpardelle pasta and parmesan

Miso glazed salmon fillet with soba noodles and sweet pickled cucumber

Cassoulet of beef and root vegetables on steamed jasmine rice with peppered sour cream

Charred chicken breast supreme served on a bed of fruity cous cous

Beef eye fillet on Paris mash with red wine jus and buttered green beans

Spaghettoni with peas, bacon, and a lemon cream sauce



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DESSERTS

19.00

Fresh strawberries in strawberry juice with vanilla cream and fine chocolate leaf

Warm caramel sticky date pudding served with vanilla bean ice cream

Chocolate mousse on flour free biscuit and chocolate sauce

Tiramisu with coffee syrup, sponge cake and coffee jelly

Peach and passionfruit cheesecake with cream and coulis

High tea tasting platter

Australian cheeseboard with cheddar, brie and blue, served with lavosh, crackers and exotic Fruits – plus \$4.00pp

All meals served with warm bread rolls and butter

Alternate servings 2.00pp per course

Tea and coffee service 4.00pp