

LIME LEAF CATERING

Lime Leaf Catering
ABN: 70203304782
limeleafcatering@hotmail.com
Wagga Wagga, NSW, 2650
Marc Collins: 0401 825 008

CANAPES MENU 1

- ❖ Crisp flat bread with roast capsicum and harissa dip
- ❖ Sweet potato, sage and parmesan sausage rolls
- ❖ Four cheese tarts
- ❖ Chicken, leek and tarragon pies
- ❖ Teriyaki chicken nori rolls
- ❖ Cauliflower and chickpea fritters, mango and lime dipping sauce
- ❖ Braised beef and ale pies
- ❖ Porcini mushroom risotto cakes, parmesan crust
- ❖ Cauliflower cheese pies
- ❖ Vegetable spring rolls, sweet soy and chilli dipping sauce
- ❖ Carrot and coriander fritters, tomato jam
- ❖ Yakatori chicken skewers, spiced mayonnaise
- ❖ Crisp chicken tostadas, Mulato chilli and corn salsa
- ❖ Homemade beef and caramelized onion sausage rolls

Bruschetta

- ❖ Tomato, olive, basil and parmesan
- ❖ Roast sweet potato, sage and pecorino

Choice of 6 \$27

Choice of 8 \$31

Choice of 10 \$35

Choice of 12 \$39

Choice of 14 \$42

(If combining canapé menu 1 & 2 you will be charged the price of menu 2)

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CANAPES MENU 2

- ❖ Rice paper rolls, Vietnamese mint and chilli, Najim dipping sauce with your choice of:
 - satay chicken
 - Prawn and lime
 - Pickled vegetables
- ❖ Middle Eastern spiced lamb parcels, tahini and yogurt dip
- ❖ Homemade pork, sage and fennel sausage rolls
- ❖ Prawn skewers with lemon and rosemary, roast capsicum dip
- ❖ Steamed wontons with beef and xo mushrooms, shallot, black vinegar & sesame dressing
- ❖ Seared scallops with green shallot and ginger dressing
- ❖ San choi bao with pork and prawn water chestnuts and roasted peanuts
- ❖ Braised lamb shoulder and rosemary pies
- ❖ Pacific oysters with shallot and red wine vinaigrette \$1.00 extra
- ❖ Vietnamese spring rolls with chicken and sweetcorn, soy & ginger dipping sauce
- ❖ Lamb and harissa sausage rolls
- ❖ Twice cooked pork belly with honey and soy, garlic and chilli dressing
- ❖ Tempura prawn nori rolls
- ❖ Crisp tostadas with beef brisket, Mulato chilli and pickled onion salsa

Bruschetta

- ❖ Eggplant and pinenuts
- ❖ Crisp chorizo, roast capsicum and rosemary
- ❖ Sautéed portobello mushrooms and pecorino

Choice of 6 \$30

Choice of 8 \$35

Choice of 10 \$39

Choice of 12 \$43

Choice of 14 \$47

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Petit fours

- ❖ Chocolate cheesecake
- ❖ Pavlova with fruit salsa
- ❖ Dark chocolate & rum truffles
- ❖ Chocolate, almond brownie
- ❖ Raspberry and white chocolate Friands
- ❖ Salted caramel chocolate tarts
- ❖ Orange and almond cake, citrus icing

Choice of 3 \$10

Choice of 4 \$13

Choice of 5 \$16

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Entrees

- ❖ Honey, soy and ginger chicken skewers, spiced mayonnaise
- ❖ Slow roasted tomato and basil tart
- ❖ Middle Eastern lamb parcels, tahini and yogurt dressing, tabouleh
- ❖ Vegetable spring rolls with chicken and sweetcorn, lemongrass and ginger dipping sauce

Or

- ❖ Choice of 5 canapés (menu 1)

Mains

- ❖ Char-grilled aged sirloin steak, creamed mash potato, portobello mushroom sauce
- ❖ Pan fried chicken breast, roast sweet potato mash, mustard and chive sauce
- ❖ Polenta crumbed pork fillet, parsley mash, pear cider sauce
- ❖ Pan-fried aged sirloin steak, crushed kipfler potatoes, shiraz and thyme jus
- ❖ Chicken breast marinated with cumin and coriander, cauliflower fritter, tomato & lentil salsa

Mains served with roast chat potatoes and seasonal salad in bowls per table

Dessert

- ❖ Cheese and fruit platter (per table)
- ❖ Sticky date pudding, butterscotch sauce
- ❖ Apple and berry crumble, vanilla ice cream
- ❖ Chocolate cheesecake
- ❖ Double chocolate cake, dark chocolate sauce

Entree, main and dessert \$69.00

Entree and main \$59.00

Main and dessert \$59.00

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Entrees

- ❖ Seared scallops, green shallot & ginger dressing
 - ❖ Prawn and fennel salad, pickled cucumber, aioli
 - ❖ Twice cooked pork belly with honey and soy crisp chilli and garlic dressing
 - ❖ Caramelized leek & goats cheese tart, olive and tomato dressing
 - ❖ Spring rolls with pork and prawn, ginger and sweet soy dressing
- Or
- ❖ Choice of 5 canapes (menu 1 & 2)

Mains

- ❖ Chicken breast marinated with rosemary & lemon, zucchini fritter roast capsicum and caper salsa
- ❖ Char-grilled aged fillet of beef, sauteed baby spinach, potato fondant, shiraz jus
- ❖ Marinated lamb back strap with lemon & mint, green lentils, pancetta, Lamb jus
- ❖ Duck confit, potato & cabbage rosti, roast chicken and thyme jus
- ❖ Char-grilled aged fillet of beef, creamed pomme puree, green beans, shiraz jus

Mains served with roast chat potatoes and seasonal salad in bowls per table

Desserts

- ❖ Chocolate tart, kahlua anglaise
- ❖ Orange and almond cake, caramelized oranges
- ❖ Meringue nests, fresh whipped cream, fruit salsa, berry coulis
- ❖ Flourless chocolate cake, salted caramel sauce
- ❖ Fresh fruit and aged cheese platter (per table)

Entree, main and dessert \$76.00

Entree and main \$66.00

Main and dessert \$66.00

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Sharing Menu

Canapés

- ❖ Choice of 5 canapés (menu 1 or 2)

Main

- ❖ Roast sirloin of beef with green peppercorn and brandy sauce
- ❖ Middle eastern spiced chicken breast, roast capsicum and olive salsa
- ❖ Roast lamb rump with rosemary jus
- ❖ Pan fried salmon, pickled cucumber and dill salsa
- ❖ Pork fillet with roast apples, roast garlic sauce
- ❖ Confit of chicken, roast chicken and thyme jus
(Choice of 2)

- ❖ Roast sweet potato with garlic and chilli dressing
- ❖ Roast chat potatoes, rosemary and oregano
- ❖ Steamed kipfler potatoes
(Choice of 1)

- ❖ Roast cauliflower with korma spices
- ❖ Steamed broccolini with gorgonzola dressing
- ❖ Roast Vegetables with tomato and basil dressing

❖ Steamed seasonal vegetables
(Choice of 1)

- ❖ Watermelon, fetta and roasted onion, lemon dressing
- ❖ Fattoush
- ❖ Penne with roasted vegetables, olive and parsley dressing
- ❖ Tossed green salad, grain mustard vinaigrette
- ❖ Tomato, rocket and bocconcini, parmesan dressing
- ❖ Pickled cauliflower and carrot salad, baby cos, ginger and cumin dressing
- ❖ Roast eggplant, baby spinach and capsicum salad with miso dressing
- ❖ Apple and fennel slaw, buttermilk dressing
(Choice of 1)

Canapés & main \$66.00 per person

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Carvery Menu (1)

- ❖ Choice of 5 canapés (menu 1)
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- ❖ Roast rump of grass-fed beef
 - ❖ Roast chicken, sage and onion seasoning
 - ❖ Roast leg of pork
 - ❖ Roast potato, pumpkin, onions and carrots
 - ❖ Steamed seasonal vegetables
 - ❖ Homemade gravy and condiments
 - ❖ Bread roll & butter
- (Choice of 2 meats)

Dessert

- ❖ Sherry trifle
 - ❖ Pavlova
 - ❖ Chocolate cheesecake
- (Choice of 2)

Canapés, main, dessert \$51.00

Canapés and main \$43.00

Main and dessert \$43.00

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Carvery Menu (2)

- ❖ Choice of 5 canapé's (menu 1)
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- ❖ Roast sirloin of beef with Yorkshire pudding
 - ❖ Honey & mustard baked ham
 - ❖ Roast leg of lamb with rosemary
 - ❖ Roast turkey with apple, sage and onion seasoning
 - ❖ Roast potato, pumpkin, onion and carrots
 - ❖ Steamed seasonal vegetables
 - ❖ Homemade gravy and condiments
 - ❖ Bread roll and butter
- (Choice of 2 meats)

Dessert

- ❖ Citrus tart
 - ❖ Sticky date pudding, butterscotch sauce
 - ❖ Chocolate cake, chocolate and orange sauce
- (Choice of 2)

Canapés, main, dessert \$57.00

Canapés and main \$49.00

Main and dessert \$49.00

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Carvery Menu (3)

- ❖ Choice of 5 canapés (menu 1 or 2)
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- ❖ Roast sirloin of beef with Yorkshire pudding
 - ❖ Loin of pork with pancetta, apple & sage seasoning
 - ❖ Roast duck with bread sauce
 - ❖ Roast Vegetable medley
 - ❖ Steamed seasonal vegetables
 - ❖ Roast chicken jus and condiments
 - ❖ Bread roll and butter
- (Choice of 2 meats)

Dessert

- ❖ Cheese and fruit platter (per table) or
- ❖ 4 petit fours

Canapés, main, dessert \$66.00

Canapés and main \$56.00

Main and dessert \$56.00

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BBQ Menu (1)

- ❖ Grass fed rump steak
- ❖ Lamb loin chops
(Choice of one)

- ❖ Beef sausage
- ❖ Chicken sausage
- ❖ Lamb, rosemary and mint patties
- ❖ Homemade beef & tomato rissoles
(Choice of two)

- ❖ Potato and mustard salad
- ❖ Classic coleslaw
- ❖ Pasta salad
- ❖ Mixed leaf salad
(Choice of three)

Bread rolls and butter and condiments \$38.00

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BBQ Menu (2)

- ❖ Grass fed sirloin steak
- ❖ Chicken breast marinated in paprika and sherry
- ❖ Tandoori spiced lamb chops
- ❖ Chicken satay skewers
- ❖ Chicken tikka kebabs
- ❖ Pork cutlets with Cajun spice
(Choice of two)

- ❖ Pork & fennel sausage
- ❖ Lamb, rosemary and mint sausage
- ❖ Beef, red wine and garlic sausage
(Choice of one)

- ❖ Spiced chickpea salad
- ❖ Penne with slow roasted vegetables
- ❖ Thai eggplant salad
- ❖ Tomato, onion & Bread salad, beef dripping dressing
- ❖ Fennel & apple slaw
- ❖ Fattoush salad (choice of three)

Bread rolls and condiments \$43.00 per head

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BBQ Menu (3)

- ❖ Grain fed fillet steak
 - ❖ Lamb cutlets with lemon, chilli & rosemary
 - ❖ Chilli, lime & coriander chicken breast
 - ❖ Lamb back strap with harissa
 - ❖ Baby back pork spareribs Smokey bourbon sauce
 - ❖ Prawn skewer with lemon grass, ginger and coriander
 - ❖ Chicken tikka kebabs
(Choice of three)
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- ❖ Fennel, pear and apple slaw
 - ❖ Tomato, onion & bread salad, beef dripping dressing
 - ❖ Watermelon, Persian fetta and cumin
 - ❖ Kipfler potato, crisp chorizo, flat leaf parsley with lemon dressing
 - ❖ Vietnamese chicken and mint salad, mild chilli with sesame dressing
 - ❖ Mixed green salad with avocado and asparagus
 - ❖ Cous cous, toasted almonds and char-grilled vegetables
(Choice of three)
- Selection of bread & rolls with butter & condiments
\$56.00 per head

Terms and Conditions

- ❖ A deposit of 10% must be paid on confirmation of event, the deposit will be deducted from the final bill
- ❖ Date and price only guaranteed when deposit is paid and booking forms signed
- ❖ Tentative bookings will be held for two weeks only
- ❖ Numbers to be confirmed 10 days prior to date of function
- ❖ If the unfortunate should happen and you have to cancel your event, the following guides will apply
 - A) If the event is cancelled 4 months prior to function date 50% of the deposit is refunded
 - B) If the event is cancelled 3 months prior to function date deposit will not be refunded
 - C) Event cancelled 6 weeks prior to function date, a cancellation fee will apply (10% same as deposit)
 - D) Event cancelled 7 days prior to function date, function to be paid in full
- ❖ This menu is subject to change due to availability of ingredients
- ❖ All main meals served alternate
- ❖ Price does not include tablecloths
- ❖ Price includes GST
- ❖ Payment; cash, cheque or electronic transfer

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