Luncheon Menu

0437 697 441

Breads—*point sandwiches, mini baguettes, wraps* ***$8 each***

- Chicken, celery, walnut, lettuce & mayo
- Tuna, green olives, onion, lettuce & tomato paste
- Roast beef, spinach & seeded mustard
- Bacon, lettuce, avocado & tomato
- Feta, spinach, roasted capsicum & pesto
- Egg & lettuce
- Ham, Swiss cheese, tomato & Dijon mustard
- Smoked salmon with dill & cream cheese

Canapes ***$40 per dozen*** *(minimium 24)*

- Rare roast beef & crème fraiche blini
- Tartlet of roasted vegetables; whipped feta & roasted tomato
- Sushi rolls—mix of salmon, avocado, prawn & vegetable
- Crostini of roasted capsicum & goats cheese
- Smoked salmon & dill egg roll
- Rice paper rolls with pickled vegetables & spicy dipping sauce

Pastries ***$40 per dozen*** *(minimium 24)*

Mini quiche

- Lorraine; roasted Mediterranean vegetable; zucchini & goats cheese; roasted pumpkin, feta & pine nut; mushroom & spinach

Petit pies

- Traditional beef; chicken with ginger, coriander & lemon grass; chicken & mushroom; beef burgundy

Voluvents

- Mushroom & bacon; chicken & leek; prawn & champagne

Pork & caramelized apple sausage rolls

Spinach & feta triangles

Empanadas—Spanish pastries of beef & olives

Cheese & ham croquettes

Platters ***small $50*** ***medium $75*** ***large $100***

- Fresh fruit
- Cheese & breads

Taylor Made Gourmet Catering

Contact: Simone Taylor

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Luncheon Menu—Sweet Temptations

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Brownies
Rich chocolate & walnut
White chocolate and macadamia nut

Cupcakes
Chocolate lovers—chocolate chip with rich chocolate frosting
Classic vanilla cupcake with vanilla buttercream
Strawberries & cream cupcake—strawberry cupcake with cream cheese frosting
Red velvet cupcake with white chocolate frosting
Lemon curd cupcake with Italian meringue frosting

Cake slices
banana cake, carrot cake & hummingbird cake
—all with cream cheese icing

Petit tarts
Homemade lemon curd
Chocolate ganache
Creme brulee

Slices
Lemon slice with cream cheese frosting & toasted coconut
Raspberry coconut slice
Raspberry jelly slice
Peanut butter & jelly slice

Macarons
Traditional French macarons—chocolate, vanilla, raspberry, lemon, pistachio, blubeberry, strawberry, jaffa

Homemade scones
Traditional buttermilk
Raspberry swirl
Date
Cinnamon & chocolate
Pumpkin
Sundried tomato & feta
Bacon & cheese

served with either cream & jam or butter & chutney

Pricing: $50 per dozen *(minimum 24)*

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