

Cottage Catering

FRESH AND WHOLESOME HOMEMADE FOOD

SUGGESTIONS FOR DINNERS & LUNCHEONS

Summer Season

Mains GROUP A

- Chilli lime and coconut chicken salad
- Lamb salad with Thai dressing
- Chicken and peach salad
- Chicken and mango salad with mint dressing
- Warm chicken caesar salad
- Thai style chicken patties
- Salmon loaf with fresh herb mayonnaise **Veg**
- Platters of BBQ chicken, silverside and Italian meatloaf
- Chicken or beef satay sticks
- Chicken and pineapple salad tossed in a lightly curried mayonnaise

Mains GROUP B

- Quiches – Lorraine **Veg**
 - basil, feta and sundried tomato **Veg**
 - asparagus and blue cheese **Veg**
- Warm pasta with sundried tomato and salmon
- Zucchini and bacon slice *This dish can be* **Veg**
- Hamburgers with the lot
- Tuna mornay with a fresh breadcrumb and cheese topping **Veg**
- Italian meatloaf... flavoured with fresh herbs and tomato
- Stuffed capsicum **Veg**
- Chicken and vegetable filo triangles
- Warm ham salad with roasted pumpkin and blue cheese dressing
- Crumbed chicken pieces

Salads GROUP C

- Hot potato salad... *diced potato topped with bacon and onion*
- Egg and mayonnaise potato salad
- Angel hair pasta with coriander and chilli
- Delicious tossed salad
- Ratatouille... *served warm*
- Risoni, mushroom and pecorino salad
- Pineapple coleslaw
- Pasta salad

Sweets GROUP D

- Individual lemon meringue tarts
- Berry trifle
- Fresh marinated strawberries with ice cream
- Rhubarb cake served with mascapone cheese
- Individual apple or cherry tarts
- Fresh fruit salad
- Baked cheese cake – strawberry
 - toblerone
 - passionfruit and honey
- Rocky road ice cream

Extras

- Platters of fresh fruit, cheese and biscuits
- Homemade sweet slices

Pricing (including staff)

Less than 10 people... *Please phone us for a quote*

10 to 12 people \$35.00 per person

Choose... one **Main** from **GROUP A**
one **Main** from **GROUP B**
one **Salad** from **GROUP C**
one **Sweet** from **GROUP D**

13 to 20 people \$32.50 per person

Choose... two **Mains** from **GROUP A**
one **Main** from **GROUP B**
two **Salads** from **GROUP C**
two **Sweets** from **GROUP D**

21 to 35 people \$30.00 per person

Choose... two **Mains** from **GROUP A**
two **Mains** from **GROUP B**
three **Salads** from **GROUP C**
two **Sweets** from **GROUP D**

36 people & over *Please phone us for a quote*

*We can personalise a menu, to include •gluten free
•dairy free •vegetarian etc. Please phone us.*