

Bev's Catering

MAIN COURSE

Grilled salmon fillet with honey mustard sauce

Organic chicken breast stuffed with homemade walnut chutney
Wrapped in prosciutto
With a herb and lemon dressing

Eye fillet beef (med rare)
With a medley of wild mushrooms
Served with a homemade Béarnaise sauce

Slow roasted Belly pork
Served on a bed of French du Puy lentils
With apples compote

Lamb back strap (med rare)
Served with beetroot puree
With lemon and parsley chermoula

Slow roasted duck in Asian
5 spice and star anise sauce

Slow cooked 8 hour lamb shoulder with fennel and olives

The above will be served with your choice of scallop, fondant, roast or baked potatoes
& Seasonal steam vegetables

Alternate Option (Maximum 2 choices)

\$38.50 per person

Banquet Option

Choice of 3 different main courses
120g per protein - total 360g per person

\$42.50 per person

**Prices according to seasonal produce & availability of ingredients.
Variations & requests more than welcome. Vegetarians, gluten free,
nut free etc always catered for.

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