



CATER SPOON

.... *Crafting Cuisine*

Private Party

STARTER

Feta Cheese, Peppers and Spinach Cigars with Burnt Chilli & Garlic Dip
Artichoke, Sundried Tomato & Olive Vol-Au-Vents
Beetroot Tawa Tikki with Mint Mayo Dip
Harissa Spiced Grilled chicken Skewers
Barbecued Lamb Skewers served in Miniatures and Edible flowers on
top
Coconut Prawns with Mango Salsa

MAIN COURSE

Baked Zucchini Roulades with Nuts, Papers and Fresh Herbs and Mozzarella
Cheese
Stir Fried Teriyaki Vegetable with Sesame & Beans Sprout
Grilled Rosemary & Peppercorn Chicken with Reduce balsamic Glaze
Pan Seared Fillet of Fish with Butter lemon Sauce
Vegetable Thai Green Curry with Lemongrass Steamed Rice

SALAD & ACCOMPANIMENTS

Fresh Pears, Caramelized Walnut, Cherry Tomato & Arugula Salad with Citrus
Dressing
Assorted Bread Basket

DESSERT

Baked Seasonal Cheesecake
Warm Chocolate and Walnut Mud pie with Vanilla Ice Cream

DRINKS

Lemongrass Splizer
Litchi & Coconut Cooler