



**CATER SPOON**

.... Crafting Cuisine

# *Ad / Film Shoots*

## **BURMESE KHOW SUEY COUNTER**

Flavourful Vegetable Khow Suey Curry Served On The Bed Of Steamed  
& Crisp Thin Noodles

TOPPED UP WITH: Golden Garlic, Fried Onion Strings, Chopped Spring  
Onions, Coriander Leaves, Chilli Vinegar & Lemon Wedges

## **STARTERS ON BUFFET**

Feta Cheese, Pepper and Spinach Cigars with Chili & Garlic Dip  
Stuffed Goat Cheese Beetroot Tawa Tikki with Guacamole

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Mezze Platter with Assorted Dips  
Watermelon and Feta Skewers with Balsamic Drizzle

## **SALAD & ACCOMPANIMENTS**

Fresh pears, Caramelized Walnut, Cherry Tomato & Arugula Salad with Citrus  
Dressing

Assorted Bread Basket

## **MAIN COURSES**

Home Style Baked Spinach Roulades with Nuts, Peppers, Fresh Herbs and  
Melted Mozzarella

Exotic Stuffed Ravioli with Emmenthal, Ricotta Cheese and Spinach in  
Creamy Paprika Sauce

Stir Fried Teriyaki Exotic Vegetable with Tofu, Beans Sprout & Sesame  
Stuffed Breast of Chicken with Ricotta Cheese & Spinach with Reduce  
Balsamic Glaze

Vegetable Thai Red Curry served with Burnt Chilly, Coriander and Garlic Rice

## **DESSERTS**

Seasonal Fruit Cheesecake

Warm Chocolate & Walnut Mud Pie with Vanilla Ice Cream in Mini Jars