



## 2017 Catering Menu

On the following pages you will find our catering menu.

We offer many options from starters to deserts.

All items are handmade with only the freshest and highest quality produce.

If you need help choosing items to suit a certain theme, or would just like some nice options to compliment each other, don't hesitate to ask, I'm more than happy to help!



## **STARTERS**

### **DIPS**

Avocado, tomato & coriander salsa with sourdough crisps  
Roasted eggplant & ricotta  
Sourdough served with dukkah, aged balsamic & evo

### **TRAMEZZINI (SMALL ITALIAN SANDWICHES)**

Smoked salmon with horseradish cream & dill  
Prosciutto with mozzarella & semi dried tomatoes  
Leg ham with emmenthal & dijonaise

### **BRUSCHETTA**

Caprese with fresh mozzarella, basil & tomato  
Siciliana with tomato, onion, basil, olives & capers  
Caponata with eggplant, peppers, tomato, & capers  
Peperonata with oven roasted red & green capsicums

### **COLD**

Prosciutto wrapped melon  
Caprese sticks (mozzarella balls, cherry tomatoes, basil, with fresh basil vinaigrette)  
Vietnamese rice paper rolls with dipping sauce  
Smoked salmon tarts with horseradish cream, capers, salmon roe & dill  
Caramelised balsamic onion, goats cheese & cherry tomato tartlets



## **SOUP SHOTS**

Roasted Cauliflower & Parsnip/ Pea & Mint/ Vichyssoise

## **WARM**

Ricotta, fetta & spinach filo cigars with tsaziki  
Italian meatballs with tomato & capsicum salsa  
Mini osso bucco pies with gremolata sauce  
Frittata with pea & asparagus topped with sundried tomato  
Arancini balls with mozzarella inside  
Chicken schnitzel goujons with garlic aioli  
Mini assorted quiches  
Kofta meatballs with yogurt sauce  
Curry puffs (veg or meat) with yogurt dip  
Beef & olive empanandas  
Mini san choi bao  
Chicken satay with homemade peanut sauce  
Thai fish & prawn cakes with dipping sauce

## **ANTIPASTI PLATTER**

Assorted italian salumi, cheeses, olives, grilled vegetables & sundried tomatoes.

## **CHEESE & FRUIT PLATTER**

Assorted cheeses, nuts, dried fruits, fruit pastes & crackers.



## **MAINS**

Porchetta - tuscan roasted pork belly with mostarda  
Spanish chicken with chorizo & red peppers  
Osso bucco with gremolata  
Italian style roast chicken pieces with lemon, rosemary & onions  
Pork & veal cannelloni with béchamel & tomato sauce  
Chicken involtini with prosciutto & sage in marsala sauce  
Lori's thai style green chicken curry  
Lori's malaysian style chicken curry with potatoes  
Baked teriyaki glazed salmon with coriander  
Whole bbq salmon with ginger shallot & chilli

## **SIDES**

Rosemary roasted potatoes  
Puree of potatoes  
Puree of sweet potato with cumin & morrocan spices  
Honeyed carrots  
Saffron spiced rice  
Steamed fresh beans with lemon & evo

## **SALADS**

Fresh garden salad with homemade vinaigrette  
Rocket, roasted pumpkin, fetta & pine nut  
Fennel, orange, radish & rocket salad Russian with  
potato, carrots, peas & fresh beetroot  
Czech with potatoes, gherkins, anchovies, eggs, capers.  
Potato salad with mayo & eggs  
Greek salad  
Thai style noodle salad with chicken, mango & asian herbs  
Watermelon, fetta & red onion



## **SWEETS**

Panna cotta

Tiramisu

Citrus infused ricotta torta with citrus sauce  
Seasonal fruit sticks with ginger wine caramel  
Cannoli Siciliani

## **LORI'S SENSE FOR TASTE**

CENTRAL COAST CATERING AND COOKING CLASSES

M 0414 721 656

E [lst@live.com.au](mailto:lst@live.com.au)

W [www.lorissensefortaste.com.au](http://www.lorissensefortaste.com.au)