

# Catering Menu

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Amaryllis

# Canapé Menu

Minimum 20 People

## One Bite

\$3.50 per portion

- ◆ House Made Angus Beef Pies & Sausage Rolls with Relish
- ◆ Assorted Quiche
- ◆ Baby Chicken or Avocado Sandwiches
- ◆ Selection of Bite Size Wontons with Sweet Chilli Sauce
- ◆ California Roll Selection
- ◆ Spiced Prawns with Saffron Cream



# Canapé Menu

Minimum 20 People



## 2 Bites

\$4.50 per portion

- ◆ Bao Bun, Pork or Eggplant
- ◆ 3 Cheese Toasties with Tomato Soup
- ◆ House Made Pizza
- ◆ Caramelised Onion & Feta Croute
- ◆ Pork or Prawn Gyoza with Black Vinegar



# Canapé Menu

Minimum 20 People

## Bowl Full

\$5.00 per portion

- ◆ Assorted Rice Paper Rolls
- ◆ Fish & Chips with House Made Tartare
- ◆ Thai Beef Salad
- ◆ Roast Chicken with Potato & Gravy
- ◆ Prawn Fried Rice
- ◆ Sticky Beef Short Ribs



# Buffet Menu

Minimum 20 People

## The BBQ

from \$18.00 per person

Sausages  
Burgers  
Prawns  
Salads  
Breads  
Condiments



## The Breakfast

from \$10.00 per person

Sweet & Savoury Muffins  
Bacon/Ham/Salmon  
Danish  
Croissants  
Breads  
Seasonal Vegetables  
Condiments

## The Roast

from \$18.00 per person

Chicken/Beef/Lamb  
Root Vegetables  
Salads  
Breads  
Gravy  
Condiments



## The Lunch

from \$10.00 per person

Sandwiches  
Quiche  
Savoury Pastries  
Salads  
Vegetables with Dips



# Sitting Down Menu

Minimum 40 People

Share It -

Mediterranean

\$35.00 per person

- ◆ Antipasti
- ◆ Slow Roasted Lamb Shoulder with Greek style salad, tzatziki & pita
- ◆ Baklava, seasonal fruit & halva ice-cream

Share It -

South East Asian

\$35.00 per person

- ◆ Satay, salad & rice paper rolls
- ◆ Poached chicken, spicy beef, rice & seasonal stirred vegetables
- ◆ Kaffir Lime custard tart with seasonal fruit



# Courses

1 selection, each course:

Main Course only \$35.00 per person

Two courses \$45.00 per person

Three courses \$55.00 per person

2 selections each course:

Main Course only \$45.00 per person

Two courses \$55.00 per person

Three courses \$65.00 per person

# Selections

Entree:

- ◆ Smoked Salmon Mousse Pot with Crostini
- ◆ Traditional Caesar Salad
- ◆ Wonton in Broth
- ◆ Miso Eggplant with Crispy Onion

Main:

- ◆ Lamb Shank with Creamy Cauliflower & Herbs
- ◆ Fish of the day with Slaw & Potatoes
- ◆ Classic Chicken Parma with Garden Salad & Chips
- ◆ Pumpkin & Lentil Dahl with Coconut Rice

Dessert:

- ◆ Assorted Petit Fours
- ◆ Chocolate Tart with Berries & Creme Fraiche
- ◆ Pear & Sour Cherry Crumble
- ◆ Cheese



# About Us

Our team will work with you to create a menu that is unique and memorable.

Catering for all events; cocktail parties, weddings, buffets, private dinners, corporate meetings, conferences, tea breaks & luncheons.

Allowing for all dietary requirements and incorporating all of your favourite foods, we use in season local produce for all our catering.

