

CORPORATE MEETING MENU

APPETISERS

• Cream Cheese & Avocado Vol-Au-Vents

- Fresh Watermelon, Basil & Feta With Balsamic Drizzle Served On Spoons
- Herbed Cheddar Stuffed Fillet Of Chicken With Garlic, White Wine & Extra Virgin Olive Oil
- Panko Fried Fish Fingers With Tartare Sauce

SALADS & ACCOMPANIMENTS

- Fresh Pears, Caramelised Walnut And Arugula With Cherry Tomatoes, Cucumber, Baby Mozzarella In Orange Dressing
- Mixed Leafy Greens, Hass Avocado, Red Reddish, Water Chestnuts, Artichoke, Pomegranate & Grains With Cold Pressed Olive Oil & Balsamic Vinaigrette
- Assorted Homemade Breads Whole Wheat, Multigrain, Garlic.

MAIN COURSE

- Stuffed Cannelloni With Spinach & Ricotta In Sparkling Tomato Sauce
- Spaghetti Aglio E Olio
- Pepper Encrusted Grilled Breast Of Chicken With Red Wine & Balsamic Reduction
- Baked Fillet Of Fish With Spinach & Cheddar Cheese
- Sautéed Vegetables & Potato Mash

DESSERTS

• Traditional Tiramisu In Mini Jars

Please Note:

Above Menu Is Priced INR.1200+5% GST Per Person For The Minimum Of 25 Pax. Menu Price Includes Complete Crockery, Cutlery, Buffet Setup & Food Service, Food Transportation Will Be Charged Additional On Actual.

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