



SAMPLE
MENU

PASS AROUND APPETISERS

- Cream Cheese & Avocado Vol-Au-Vents
- Fresh Watermelon, Basil & Feta With Balsamic Drizzle Served On Spoons
- Baked Brie, Caramelised Onion & Roasted Walnuts In Mini Puff Tarts
- Herbed Cheddar Stuffed Fillet Of Chicken With Garlic, White Wine & Extra Virgin Olive Oil
- Crispy Flakey Coconut Prawns With Mango Salsa
- Barbecued Lamb Skewers

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
- Edamame & Truffle Oil Ravioli With Shiitake & Parmesan Cream
- 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
- Warm Chocolate Mud Pie With Vanilla Ice Cream

Choice Of Cocktail & Mocktails

Please Note:

Above Menu Is Priced For The Minimum Of 30 Pax, Menu Price Includes Complete Crockery, Cutlery, Buffet Setup & Food Service

Culinary Regards,

Arvind Rawat - Chef & Director

+91 9820239555 | www.caterinc.in | info@caterinc.in | Mumbai, Marine Drive - 400002