



CONTINENTAL  
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*

*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*

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