

VAGABOND PRINCESS CATERING MENU

COCKTAIL MENU ROTATIONAL PLATTER SERVICE

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

FINGER FOOD SELECTION

- *Crispy Vietnamese spring rolls with sweet chilli sauce (v)*
- *Assorted mini quiche (v option included)*
- *Chicken breast goujons and classic aioli*
- *Vegetarian empanada with mild roast pepper dip (v)*
- *Australian beef pies and classic sausage rolls served with tomato sauce*
- *Chunky potato wedges served with sweet chilli sauce and sour cream (v)*

BUFFET MENU

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

FINGER FOOD SELECTION

Select one of the following items:

- *Classic BBQ chicken (gf)*
- *Moroccan spiced chicken with yogurt and mint sauce (gf)*
- *Tandoori style chicken with yogurt and mint sauce (gf)*

Select one of the following items:

- *Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)*
- *Spinach & cheese ravioli Napoletana with freshly grated parmesan (v)*
- *Homemade beef lasagne*
- *Homemade vegetarian lasagne (v)*
- *Creamy potato gratin with cheese and herb crust (v)*
- *Pumpkin arancini with red sauce (v)*

Also at the buffet

- *Macaroni pesto salad with marinated roast vegetables and parmesan (v)*
- *Rocket, pear and parmesan salad with balsamic vinaigrette (v) (gf)*
- *Finely sliced classic coleslaw (v) (gf)*
- *Crusty mixed dinner rolls (v)*

DESSERT

- *A delicious assortment of cakes (v)*
- *Complimentary coffee and tea available*



CATERING MENU CONT...



3-COURSE SET MENU

ON ARRIVAL

Served in cocktail style:

- Spanakopita - traditional Greek spinach and ricotta cheese pastries (v)
- Vegetable arancini with roast garlic aioli (v)

MAINS

Select two of the following items | Served alternately

- Oven-roasted chicken with creamy mashed potato and roast vegetables (gf)
- Slow-cooked, pulled beef brisket served w/ creamy mashed potato & roast vegetables (gf)
- Slow braised lamb shank in tomato coulis served w/ mashed potato & roast vegetables (gf)
- Oven-baked Atlantic Salmon w/ creamy mashed potato, roast vegetables & hollandaise (gf)
- Spinach and cheese ravioli Napoletana with fresh grated parmesan (v)
- Roast vegetable lasagna with creamy bechamel and fresh grated parmesan (v)

Also at your table:

- Crusty dinner rolls (v)
- Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately

- Classic crème caramel with traditional caramel sauce
- Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
- Freshly percolated coffee and a selection of herbal tea

PIZZA MENU

DELICIOUS HOT PIZZA

- Pepperoni:
 - Slices of crispy pepperoni and creamy mozzarella on a tomato base
- Margherita
 - Diced tomato and stretchy mozzarella, topped with oregano on a tomato base
- Ham & Cheese
 - Strips of smoky leg ham and creamy mozzarella on a tomato base
- Cheesy Garlic & Crème Fraiche
 - Stretchy mozzarella, classic garlic sauce & oregano on a crème fraiche base
- Simply Cheese
 - Loads of melted mozzarella goodness on tomato base

PLEASE NOTE:

Dietary requirements catered to upon request. Speak with your friendly event coordinator.
Min. 72 hours' notice required. Additional cost may apply for vegan, GF and DF options.

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE H = HALAL