

continental
CATERING

SPRING MENU 2025

BUFFET

\$46.95 per person

freetkeh salad

with hearty grains, roasted carrots, and fresh herbs, drizzled with a tangy herb-infused yogurt dressing and topped with toasted sunflower seeds

spring greens salad

baby greens, arugula, spinach, shaved radishes, cucumber ribbons and a light lemon vinaigrette

spring onion & tarragon short ribs

with a fresh spring onion chimichurri

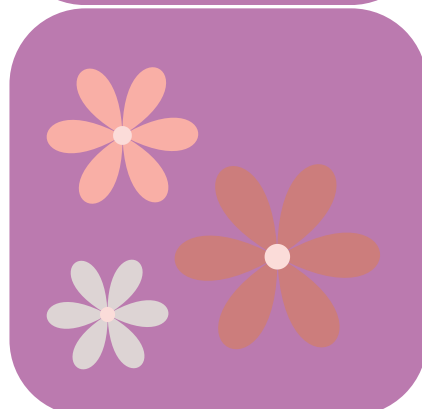
lemon dill salmon

with a creamy lemon dill sauce

herb roasted marble potatoes

grilled spring vegetables

with an olive oil and herb spray



APPETIZERS

burrata spoon \$3.25

buratta, local seasonal stone fruit, hot honey, maldon salt

asparagus & lemon tartlet \$3.00

mini flaky tartlets filled with a lemon and asparagus filling topped with a touch of crème fraîche

shrimp salad \$3.50

dill and lemon poached shrimp in a creamy green goddess aioli served on an edible cracker spoon

spring vegetable arancini \$4.00

with a pea and mint pesto with freshly grated parmesan

SMALL PLATES

spring vegetable risotto \$13.50

with asparagus, peas and fresh herbs

herb-crusted chicken breast \$14.95

with roasted baby carrots and fresh snap peas served with pea and carrot purée

pistachio crusted lamb chops \$17.95

with minted couscous and roasted asparagus bundle tossed in lemon olive oil

DESSERTS

crème fraîche panna cotta \$7.95/\$3.95 mini

served with elderflower soaked strawberries, matcha cake crumbs and dehydrated strawberries

hibiscus pavlova \$9.95

with passion fruit curd, vanilla whip, toasted coconut and fresh stone fruit

mini spring pies \$5.95 (4 pack \$25.00)

lemon curd with lavender meringue pie, strawberry rhubarb crumble pie, dark chocolate with passion fruit curd and maldon salt, pineapple-coconut cream with malibu rum