

ORDER



AVMCatering
2022 – 2023

TEA BREAKS

LUNCH

NETWORKING
LUNCH

CANAPÉS

DINNER

BEVERAGES

OTHER
CHARGES

NETWORKING
LUNCH



NETWORKING LUNCH

- › Standing **\$49.00** pp
- › Seated **\$54.00** pp

Select two Chef's dishes:

- › Lamb rogan josh curry with basmati rice (DF, GF, NF)
- › Moroccan lamb, apricots, almonds & couscous (DF)
- › Sri Lankan beef curry with rice pilaf (DF, GF, NF)
- › Lemongrass pork with steamed jasmine rice (DF, GF, NF, S)
- › Chicken, green olive & apricot tagine with couscous (DF, NF)
- › Shandong chicken on fried rice with black vinegar sauce, spring onions & coriander (DF, GF, NF)
- › Green chicken curry with steamed jasmine rice (DF, GF, NF)
- › Eggplant parmigiana (GF, NF, V)
- › Potato & cauliflower stroganoff (GF, NF, V)
- › Roasted vegetable lasagne (GF, NF, V)

Select two salads:

- › Rice noodles, herbs, cucumber ribbons, bean sprouts, red peppers with lime & sweet chilli dressing (DF, GF, NF, PB)
- › Beetroot, baby spinach, feta cheese, red onion with blood orange dressing (GF, NF, V)
- › Tomato, basil, pickled onion, cos lettuce, garlic croutons with balsamic dressing (DF, GF, NF, PB)
- › Fattoush salad with marinated chickpeas, toasted pita bread, iceberg lettuce with lemon tahini dressing (DF, NF, PB)
- › Roasted pumpkin, grilled asparagus, baby spinach, red onion with sherry vinegar dressing (DF, GF, NF, PB)
- › Mediterranean roasted vegetable salad with mesclun leaves, herbs & mustard vinaigrette (DF, GF, NF, PB)
- › Roasted sweet potato, crisp kale, watercress, spring onions with blue cheese dressing (GF, NF, V)
- › Iceberg lettuce, caponata, basil with a tomato vinaigrette (DF, GF, NF, PB)

Select one dessert:

- › Coconut dacquoise with lime mousse & raspberries (GF, V)
- › Coffee panna cotta demitasse with hazelnut biscotti (GF)
- › Vanilla & strawberry crème tarts with almond caramel (V)
- › Banana cheesecake mini eclairs with passionfruit glaze (NF, V)
- › Dark chocolate mud slice with Madagascar chocolate ganache (NF, V)
- › Lemon shortcake yoghurt mousse & macadamia caramel (V)

Served with:

- › Seasonal fruit platter (V)
- › Bread rolls (V)
- › Orange juice & soft drink
- › Freshly brewed coffee & selection of T Bar teas

DF – dairy free | GF – gluten free | NF – nut free | PB – plant based | S – seafood | V – vegetarian

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Call (08) 8210 6677 Email: sales@avmc.com.au

Updated: 5 July, 2022