



LAMOTTE'S  
CATERING

## CANAPES

### Hot Options

- PORK OR VEGETARIAN SPRING ROLLS WITH SWEET CHILLI SAUCE (V)
  - MINI SHEPHERDS PIE TARTS
  - MARINATED GARLIC & ROSEMARY LAMB CUTLETS
    - SAN CHOY BAU
    - THAI FISH CAKES
  - SATAY CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE
  - PRAWNS IN PANKO CRUMBS WITH SWEET CHILLI AIOLI
    - S+P SQUID WITH GARLIC AIOLI
  - SUCCULENT BEEF MEAT BALLS WITH PLUM SAUCE
    - PAN SEARED PRAWN AND CHORIZO SKEWERS
    - PORK BELLY WITH PEA PUREE
    - PRAWN SKEWERS WITH PEANUT SAUCE
- HOMEMADE SAUSAGE ROLLS OR SPINACH +FETA ROLLS (V)
  - SPINACH OR MUSHROOM MINI QUICHE (V)
  - GOATS CHEESE AND ASPARAGUS FRITTATA (V)
  - ARANCHINI BALLS WITH GARLIC AIOLI (V)



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### Cold Options

- BELLINI WITH SMOKED SALMON
- FRESH OYSTER WITH CAVIAR
- POLENTA SQUARE WITH SEARED PRAWNS
- CARAMELISED ONION + GOATS CHEESE TARTS (V)
- CORN & CORIANDER FRITTERS WITH CHILI JAM (V)
- BRUSCHETTA - TOMATO, ONION, FETTA & FRESH BASIL (V)
- MINI ZUCCHINI BITES WITH FETA CREAM (V)
- SWEET POTATO AND AVOCADO BITES (V)
- ROAST BEEF + HORSERADISH SPOONS



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### Standing Fork Food

- STIR FRIED HOKKIEN CHICKEN NOODLES BOXES
  - SINGAPORE NOODLES BOXES (GF)
- WHITING FISH W/BEER BATTER CHIP + LEMON CONES
  - MALAYSIAN BEEF CURRY + RICE BOWLS
    - BUTTER CHICKEN + RICE BOWLS
      - THAI BEEF NOODLE BOWLS
    - RISOTTO CUPS WITH PARMESAN
      - BAO BUNS
  - MINI CHEESE BURGER SLIDERS
    - MINI PORK + SLAW SIDERS
- SEASONED PEARL COUS COUS WITH GRILLED CHICKEN + VEG
  - MAC + CHEESE BOWLS



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## SERVED MEALS

### Feasting Platters

- SLOW BRAISED LAMB SHOULDER WITH SEASONED PAN JUICES
  - LEMON, GARLIC + EVOO MARINATED CHICKEN PIECES
  - S+P SEASONED PORK LOIN WITH MIXED BERRY JUS
- WHOLE ROASTED SCOTCH FILLET WITH RED WINE REDUCTION
  - TENDER SLICED LAMB RUMP WITH MOROCCAN DUKKAH
  - ROASTED BEEF BRISKET WITH MUSTARD GRAVY
- BAKED CRISPY SKIN CHICKEN BREAST WITH GARLIC SAUCE
  - SEASONED + ROASTED POTATOES
  - BAKED PUMPKIN WITH TAHINI DRESSING
- WILTED SPINACH WITH POMEGRANATE, GOATS CHEESE + WALNUTS
  - BABY SPINACH, PUMPKIN + PINE NUT SALAD
  - CRISP SEASONAL GREENS WITH ROASTED ALMONDS
  - BALSAMIC ROASTED BABY CARROTS WITH ONIONS

### Grazing Tables

- ASSORTMENT OF CURED MEATS, CHEESE'S, DIPS, ANTIPASTO, STUFFED PEPPERS, NUTS, DRIED FRUIT, FRESH FRUIT, CRACKERS, BREAD STICKS, FRESH BREAD



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## SERVED MEALS

### Main Meals

- HERB ROASTED LEG OF LAMB WITH CHATS  
POTATOES + RICH ROSEMARY JUS
- LEMON CRUSTED LAMB BACKSTRAP WITH  
CAULIFLOWER + COCONUT PUREE
- GRAIN FED CHICKEN WITH MUSTARD GRAVY,  
POMMEL PUREE AND CRISP GREENS
- FRESH ATLANTIC SALMON WITH CORN SALSA + SCALLOPED POTATOES
- SAGE + PARMESAN PORK LOIN WITH MUSTARD MASH  
+ CARAMELISED APPLE
- WHOLE ROASTED SCOTCH FILLET WITH CRISPY POTATOES  
+ RED WINE REDUCTION
- PROSCIUTTO WRAPPED CHICKEN POCKETED WITH CHEESE  
+ A CREAM GARLIC SAUCE



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## SERVED MEALS

### Entrees

- CREAMY GARLIC PRAWNS WITH FRESH PARSLEY + LEMON
- SUN-DRIED TOMATO + CHEESE ARANCINI BALLS ON A BED OF PEPPERED ROCKET WITH CREAMY AIOLI
- TWICE COOKED PORK BELLY WITH SMASHED PEAS
- THREE MUSHROOM RISOTTO WITH WILTED BABY SPINACH + PARMESAN CHEESE
- TASSIE SCALLOPS WITH GARLIC BUTTER + CRISP PROSCIUTTO
- GARLIC & ROSEMARY INFUSED LAMB CUTLETS WITH PUMPKIN PUREE + POMEGRANATE
- S+P CALAMARI WITH LIME AIOLI