

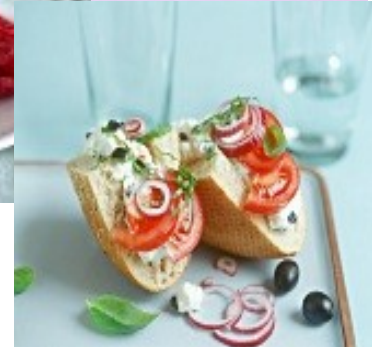
Simply Scrumptious



Scrumptious catering has extensive experience in the creation of menus for all occasions from the casual birthday party to a formal corporate event.

Scrumptious catering can arrange everything from crockery, cutlery and glassware in fact everything you need for a successful catered event

Scrumptious catering staff are trained to the highest standards and it is their professionalism and friendly attitude that ensures your event runs smoothly.



Simply Scrumptious

Catering direct to you!!

Contact Lynette Espinoza or Karen McCann
0413 175 747/0412543019

Simply Scrumptious

Menu Packages
Buffet
Cocktail
A La Carte



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BUFFET MENU

Buffet Menu # 1

Hot dishes (Choice of two)

- Corned Beef & Pea Pastry Parcel
- Indian Chicken and Vegetable Curry
- Ricotta & Chargrilled Vegetable Lasagna
- Penne Boscaiola

Buffet Menu # 2

Appetizers (Choice of two)

- Mezze /Antipasto Plate
- Panfried Haloumi Bruscetta
- Vietnamese Prawn Rice Paper Rolls
- Potato Leek Soup & Garlic Croutons
- Sweet Potato & Baby Spinach Frittata

Hot (Choice of three)

- Red Wine Lamb Ratatouille
- Chicken Fillet in Fresh Garlic Herb Crumbs stuffed with smoked ham & three cheeses.
- Pan Fried Fish of the Day served with a White Wine Capers & Butter Sauce
- Beef Moussaka
- Roasted Pumpkin & Fetta Risotto

Buffet Menu # 3

Appetizers (Choice of three)

- Mezze /Antipasto Plate
- Panfried Haloumi Bruscetta
- Vietnamese Prawn Rice Paper Rolls
- Roast Pumpkin & Sweet Potato Soup with a crisp garnish
- Slow roasted field mushrooms stuffed with fresh garlic & herb bread crumbs
- Prawn Platter
- Oyster Platter
- Red Salmon & Potato Chive Fritta with a caper & lemon cream
- Stone Seared Potato & Rosemary Pizza
- Stone Seared Pizza Topped with Rocket Prosciutto & Parmesan
- Salt & Pepper Squid with Chili Jam

Hot (Choice of three)

- King Prawn & Crab Meat Volauvent
- Spirelli Pasta with Panfried Chorizo Rocket Olives in Tomato Salsa
- Stuffed Chicken Thigh Filet with Rocket, Lemon Myrtle Sauce
- Three Cheeses Baby Spinach Cannelloni with slow roasted tomato salsa
- Slow roasted seasonal vegetables filled with Pork Veal Wild Rice served on a bed of fresh tomato salsa

Dessert

- Assortment of Italian Pastries
- Seasonal Fruit Platter
- International Cheese Platter



Accompaniments (Choice of four)

- Aromatic Saffron Spiced Rice
- Rocket Pear and Parmesan Salad
- Greek Salad
- Mesculan Salad
- Assorted Bread Rolls
- Lemon Infused Penne Pasta
- Garlic Butter Baby Chats

Canapé/Cocktail Menu

\$15.00-\$25.00 pp On Request

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