



# Castle Lane Catering

*Catering for all occasions and events*

## *Served Meal Menu*

Brent 0407 966 861

[www.castlelanecatering.com.au](http://www.castlelanecatering.com.au)

[brent@castlelanecatering.com.au](mailto:brent@castlelanecatering.com.au)



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### *Entrée*

Lime and Coconut chicken tenderloin skewers on coriander infused rice with lemon aioli

Lamb cutlets marinated in honey, balsamic and rosemary with roasted cherry tomatoes and balsamic glaze(GF)

Sticky Asian inspired Pork Belly on tossed greens(GF)

Dukkha crusted chicken fillet on ancient grain salad(GF)

Beef strips marinated in sweet chilli and soy, served on herb salad with Dijon mustard dressing(GF)

Mussels cooked in a shallot and white wine sauce served with a slice of baguette (GF)

*Catering fit for a king*



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### *Main*

Seasoned Chicken supreme served on mushroom and parmesan risotto, with caramelised onion and seeded mustard cream sauce(GF)

Pesto rubbed scotch fillet served with light chilli potatoes with peppercorn jus(GF)

Salmon steak served on wilted bok choy, Chinese cabbage, shallots and crispy noodles with balsamic soy reduction

Porterhouse steak on crushed herb jacket potatoes finished with creamy mushroom and black truffle sauce

Lamb Rump marinated in Moroccan spices served on a middle-eastern cous cous with mint yoghurt sauce

Cajun roasted Pork Cutlet on sweet potato mash with mango and sage jam (GF)

\*All tables will receive a bowl of steamed seasonal vegetables

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## *Dessert*

Deconstructed Cheesecake - Bake less cheesecake with Anzac biscuit  
with citrus glaze

Triple choc American style brownie with Baileys cream and chocolate  
fudge sauce

White chocolate panna cotta with a dark chocolate ganache and  
praline shard (GF)

Mini Pavlova with Chantilly cream and Tropical fruit salsa (GF)

Orange Pudding with Frangelico sauce

Raspberry mille-feuille with custard cream finished with berry coulis

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