



Buffet Menu, or table share Banquet Style

Nick 0404 669 115
Roni 0410 302 204
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www.amorish.com.au

Full menu \$55.00 per head. Menu can be adjusted to suit your taste and budget.

ENTRÉE

Soup: Please choose one

Pumpkin soup, honey and spice baked butternut pumpkin cooked with Amorish made vegetable stock, blended until its thick and creamy, served with a dollop of sour cream, crispy bacon, and crusty bread.

Amorish Minestrone soup, fresh seasonal vegetables and tomatoes simmered in a vegetable stock until tender with noodles of homemade short pasta. Served with garlic bread

MAINS

Salads: Please choose 3

CLASSIC CAESAR SALAD: Cos lettuce, crispy bacon, parmesan cheese, hard boiled eggs, croutons, and homemade Caesar dressing.

GREEN BEAN SALAD: Blanched green beans, roast capsicum, almonds, and fetta.

POTATO SALAD: Creamy sour cream Mayo, hard boiled eggs, bacon, and spring onions

SUPER GRAIN SALAD: Ancient grains, fresh herbs, currants, toasted pinenuts, capers, pumpkin seeds, seasoned with honey and lemon.

CURRIED BROWN RICE SALAD: Green lentils, grilled chorizo, spring onions, red capsicum, and corn served with a curry dressing.

Hot Vegetables: Please choose 3

Potato Gratin, Royal blue potatoes, sliced and baked with sliced onion and Amorish's cream sauce.

Herb Potatoes, Ruby potatoes peeled drizzled in hot shortening and baked with fresh herbs.

Panache of hot vegetables, carrot batons, green beans and small cut corn cobs buttered and seasoned.

Cauliflower au gratin, steamed cauliflower, sweet onion béchamel sauce, cheddar cheese.

Snapper Chowder, fresh local snapper frames made into a master stock for the chowder with small diced vegetables and chunks of fresh snapper and baby French stick and butter.

Chicken and corn soup, Amorish made chicken stock, fresh creamed corn, creamy soup served with, dinner roll and butter.

OR

Choose 4 items from our **Light bites** section from the "Stand up and Mingle" menu

SWEET POTATO SALAD: Rocket, baked maple and peri sweet potato, chic peas, and fetta dressing.

GREEK SALAD: sliced cucumber, tomato, capsicum, kalamata olives Spanish onion, feta cheese and balsamic vinaigrette.

ROASTED MEDITERANIAN VEGETABLE SALAD: cherry tomato, eggplant, zucchini, onion, capsicum seasoned and slow roasted mixed with salad greens.

GREEN SALAD: Mezcaline lettuce, tomato, Lebanese cucumber, red onion, julienne carrot, with mustard vinaigrette.

Honey roast pumpkin Japanese pumpkin baked with butter honey and seasoning.

Mediterranean baked vegetables, eggplant, Spanish onion, cherry tomatoes, zucchini, sliced carrots all tossed with seasoning and olive oil.



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Carvery: Please choose 2

Rump Roast, Beef rump, smothered in mustard mix baked and served with red wine and pan juice gravy

Roast Pork and crackling, Boned and rolled pork seasoned and roasted, served with crispy crackling and apple butter sauce.

Roast lamb, Boned and rolled lamb with rosemary and garlic, hot pan juice gravy and homemade mint sauce.

Roast chicken, thyme, and butter basted chicken, stuffed with ciabatta, lemon zest and fresh herbs served with hot pan juice and white wine gravy.

Roast turkey, sage and butter basted turkey bust, served with Amorish's own cranberry and maple sauce.

Whole Leg ham with Amorish's own secret glaze and baked and basted slowly to perfection garnished with caramelized pineapple and cherries.

Hot dishes: Please choose 1

Beef Cannelloni, Tubes of pasta filled with tender minced beef and seasonings, baked with homemade napolitana sauce

Amorish Lasagne, Layers of beef bolognese sauce and fresh pasta sheets, topped with béchamel sauce and cheddar cheese.

Vegetarian Ravioli, Spinach and ricotta filled Ravioli served with napolitana sauce and shaved parmesan.

Amorish chicken, Chicken pieces braised with white wine, tomatoes, onions, champignons, and fresh herbs.

Lamb curry, Chunky pieces of lamb cooked with mild Indian yellow curry.

Rice Pilaff, Jasmine rice baked with fresh chicken stock, finely diced onion, turmeric, and butter.

Fresh local fish, Panko and herb crumbed pieces of locally sourced fish served with tartare sauce.

Sweets: Please choose 1

Pavlova served with fresh whipped Chantilly cream and fresh seasonal fruit

Hot Apple Pie Served hot with cream or ice-cream

Custard profiteroles, Choux pastry puffs filled with hazelnut custard and drizzled with warm chocolate sauce

Sticky date pudding served with hot caramel sauce and Chantilly cream

Lemon and lime tart served with double cream