

CORPORATE CATERING

ESHEL Fine Kosher
Catering *Professional & Personal*



Breakfast Menu

Omelets made with tomatoes, mushrooms and chives

Gourmet open sandwiches with smoked salmon and grilled vegies

All breakfasts can include cheese Danishes, croissants, muffins and fresh fruit

Morning teas/afternoon teas

Danish or muffins of your choice with fresh fruit

Assortment of biscuits

Our light lunches include choices of sandwiches, bagels and smoked salmon plates

Fresh fruit plates and cakes are included in our lunch packages.

3-course meals suitable for lunches or dinners

Choose one option from each course:

Entrée:

Smoked salmon, served with anti-pasta on fresh greens with mustard dressing.

Herbed encrusted fillet of salmon served upon a bed of garlic potato mash with spring onions and dill.

Beef stir fry with crispy greens tossed with toasted sesame seeds

Vegetarian option:

Grilled eggplant and red capsicum roll drizzled with a balsamic vinegar reduction

Mains:

Grilled chicken with a mushroom sauce, upon a bed of sweet potato mash with grilled beetroot and red capsicum.

Chicken filled with a vegetable farce on Chinese rice with stir fry vegetables.

Chicken schnitzel with a mushroom sauce on a bed of gnocchi with onion, roma tomatoes, green beans.

*Marinated and grilled veal chop served upon a bed of gnocchi with vegetable sticks.

*Rack of lamb, served on sweet potato mash and seasonal vegetables.

Grilled salmon with a teriyaki marinade served on bed of fresh pesto pasta.

Vegetarians main:

Eggplant stuffed with a roast field mushroom couscous and seasonal vegetables.

Desserts:

Chunky style fruit salad drizzled with passion fruit and served with biscuits

Lemon tart served with a garnish of fruit

Chocolate mousse tart served with a garnish of fruit

Strawberry tart with custard served with a garnish of fruit

Petit fours, assorted cakes and an assortment of chocolates

Individual fruit plate

Breakfast, omelette, vegies, fruit and Danish	45.00
Morning tea	6.00
Afternoon tea	6.00
Lunches cold, sandwiches and fruit	45.00
Lunches and dinners hot – 1 course	50.00
2 course lunch	70.00
3 course lunch	90.00
*Additional surcharge for meats	10.00
Canapés	25.00
Cheese and fruit and nut plate	25.00
Fruit plates	20.00
Freight in local area	30.00
Wines vary	from 20.00 – 60.00

Prices exclude G.S.T.