

CORPORATE CATERING

ESHEL Fine Kosher
Catering *Professional & Personal*





Breakfast Menu

Omelettes made with tomatoes, mushrooms and chives

OR

Gourmet open sandwiches with smoked salmon and grilled vegies

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

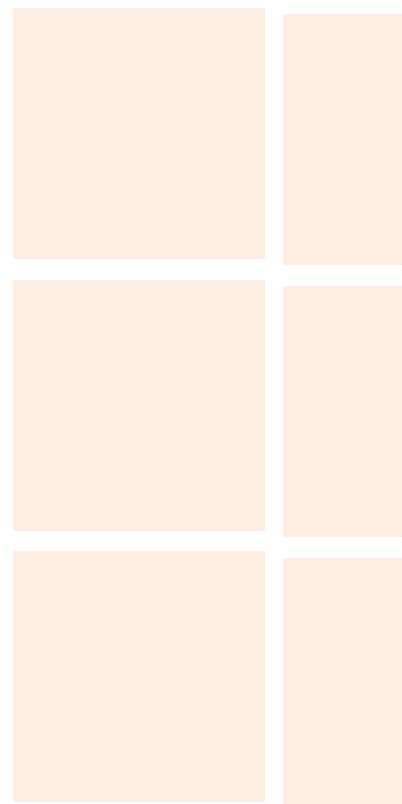
Morning teas/afternoon teas

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 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.

Mains:

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

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

Vegetarian main:

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

Desserts:

Chunky style fruit salad drizzled with passion fruit and with biscuits

Lemon tart served with a garnish of fruit

Chocolate mousse tart served with a garnish of

Petit fours, assorted cakes and an assortment of chocolates

Individual fruit plate

Pricelist:

Breakfast, omelette, vegies, fruit and Danish 50.00

Morning tea/Afternoon Tea

2 Danishes 10.00

4 biscuits 6.00

Lunches cold, sandwiches and fruit 50.00

Lunches and dinners hot – 1 course 50.00

2 course lunch 70.00

3 course lunch 95.00

*Additional surcharge for meats 20.00

Canapés 30.00

Cheese and fruit and nut plate 30.00

Fruit plates 25.00

Freight in local area 35.00

Wines vary from 25.00 – 60.00

Prices exclude G.S.T.