

TWO SISTERS CATERING

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WEDDING SIT DOWN DINNER MENU 1

ENTREE

Choice of Two

- Tempura Prawns with an Asian salad topped with fried shallots and peanuts
- Wild Mushroom Arancini Balls served with a Garlic Aioli and layered on a Rocket and Cucumber Salad
- Chicken Roulade on Pumpkin Puree
- Rustic lamb ragout served on Pappardelle
- Crispy pork belly on a bed of spiced Apple with a Sweet Vinegar and Sage reduction
- Pumpkin Ravioli with a Burnt Butter, Sage and Pine Nut Sauce topped with Fresh Parmesan

MAIN COURSE

Choice of Two

- Chilli & Maple Glazed Chicken Breast served on a Bed of Pumpkin, Spinach, Quinoa & Brown Rice
- Baked Fillet of Fish served with a Lemon, Butter and White Wi Sauce
- Roasted Sirloin of Beef with a Mustard and Garlic Crust serve with a Red Wine Jus
- Slow Cooked Lamb Shoulder served on a Bed of Creamy Mashed Potato
- Macadamia, Thyme and Parmesan Encrusted Chicken Fillet served with a Garlic and Butter Jus
- 8 Hour Slow Cooked Beef Cheek in Red Wine & Cherry Tomato Reduction

DESSERTS

Choice of Two

- Hot Apple and Cinnamon Crumble served in Individual Shortcrust Tarts
- Warm Bread and Butter Pudding served with custard & Cream
- Baked Continental Cheesecake garnished with Fruit served with Double Cream
- Homemade Meringue Towers topped with a Passionfruit and Berry Cream
- Traditional Tiramisu
- Wicked White and Dark Chocolate Mousse Cake served individual with a Raspberry Coulis
- Vanilla Bean Panna Cotta served with a Shortbread Crumble & Mixed Berries
- All meals served with freshly baked Dinner Rolls & Seasonal Vegetables

Price: **\$70.00 per head + G.S.T** (2 Courses)
 \$80.00 per head + G.S.T (3 Courses)

Price based on a minimum of 70 Guests

- Our pricing is **inclusive** of all food service, waiting staff, white linen tablecloths & napkins.