Catering Menu for APCMP2010

**Cocktail Reception (5-7pm, 7 June 2010)**

**Catering:**
* Fresh vegetarian rice paper rolls with lime coriander chilli sauce
* Marinated rare roast beef on garlic crouton with basil pesto
* Vegetarian quiche of goat’s cheese, spinach, semi dried tomato
* Smoked salmon and rainbow trout mouse in a charcoal pastry shell
* Peking duck wrapped in sesame crepes with hoisin and shallots
* Lamb kofta, with minted yoghurt or garlic mustard dipping sauce
* Prawn rice paper parcel with mint, coriander and lychee
* Vegetarian dumplings steamed with citrus soy sauce

**Beverages (unlimited drink on specified items):**
* Tap Beers
* Red and White Wine
* Sparkling Wine
* Soft Drinks

**Lunch (8 June 2010)**

**Catering:**
* Cured veal loin, slow roasted with Roma semi dried tomato and olives
* Chicken breast in honeyed lemon master stock
* Jasmine steamed rice
* Seafood pasta salad with caper berries, smoked salmon and prawns
* Mixed salad leaves, cucumber, grape tomato, shaved Spanish onion, extra virgin olive oil dressing
* Turmeric couscous, roasted and grilled eggplant, kumara, sweet pepper, pine nuts, tomato and herbs
* Bread rolls and butter portions
* Fruit platter of seasonally available fruit and berries

**Beverages:**
* Jugs of Iced Water and Orange Juice on tables

**Lunch (9 June 2010)**

**Catering:**
* Beef fillet, roasted whole, sliced, prepared to medium or as requested
* Chicken breast in coriander pesto
* Vegetable salad of chick peas, baby beetroot, artichokes, sweet potato, and eggplant
* Rocket and shaved Parmesan salad with balsamic and olive oil
* Mushroom and porcini risotto
* Jasmine steamed rice
* Bread rolls and butter portions
* Selection of Assorted tarts – Lemon, Chocolate, and Frangellico

**Beverages:**
* Jugs of Iced Water and Orange Juice on tables
Banquet (7:00-9:30 pm, 9 June 2010)
(Boarding at 6:45pm; boat departing at 7pm sharp)

Pre drinks and garlic bread

Entrees (select one):
(a) Tartlet of quail with sweet onion marmalade & fresh figs
(b) Salt & pepper squid with hot herb salad, green pawpaw & chargrilled lime
(c) Vegetarian: baked vine ripened tomatoes with tangy mustard dressing

Mains (select one):
(a) Prime veal cutlet with roasted kipfler potatoes & buttered garlic spinach
(b) Grilled blue eyed cod served with sauteed potatoes with a seared scallop & salmon cavier, beurre blanc
(c) Vegetarian: saffron pulao with south Indian potato masala tempered with cumin & curry leaves served with tomato raita & papadums

Desserts (select one):
(a) Sticky date pudding
(b) Baked cheese cake with wild berries

Beverages (unlimited drink)
* Pure Blonde
* Tooheys Extra Dry
* Cascade Light
* Hardys Semillon Chardonnay
* Hardys Shiraz Cabernet
* Hardys Sparkling
* San Pellegrino
* Acqua Panna
* Orange Juice
* Soft Drinks