



# *Christmas*

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MENU 2018

*Bella*  
CATERING & EVENTS

# CANAPES

## CANAPE PACKAGE 1 - Drop Off

(6 Choices with 1 Substantial)

\$38.00 + gst per person | Minimum 10 person

COLD

Kingfish with Miso glaze and micro herbs

COLD

Tuna Tartare with Quail egg

HOT

Zucchini and Preserved Lemon Frittata with Halloumi

HOT

Beef and Burgundy pie with Tomato Relish

HOT SUBSTANTIAL

Fried Ravioli with Pumpkin, sage, goat curd and Pinenut

DESSERT

Mini Tiramisu pot

DESSERT

Lemon Curd Tart with Italian Meringue

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## CANAPE PACKAGE 2 - Chef on site

(9 Choices with 2 Substantial)

\$75.00 + gst per person | Minimum 30 person

Price includes Chef on site and equipment hire (Oven / Fryer) based on 30 pax event

COLD

Tea Smoked Gin Salmon with Crème Fraiche and Fennel

COLD

Crab, pickled Cucumber and compressed Watermelon Gazpacho

HOT

Lamb Shoulder Baklava with Cumin Yoghurt

HOT

Asparagus spears, chive ribbon, house made bearnaise

HOT

Beef Cheek pie with pea mash

HOT

Halloumi Fries with tahini Yoghurt and Pomegranate

HOT

Pork, Chicken and Water Chestnut Shumai with Black Vinegar Ginger dressing

HOT SUBSTANTIAL

Spiced Hawkberry Calamari with Homemade Tartare

HOT SUBSTANTIAL

Pulled Pork Slider with Crispy Apple Celery slaw and Chipotle mayo

DESSERT

Mini Pavlova with Lemon Curd and Passionfruit

DESSERT

Mini Raspberry Sorbet with Persian Floss





# BUFFETS

All buffet packages are delivered in disposable catering boxes and include cutlery, plates and serviettes

## BUFFET PACKAGE 1

\$45.50 + gst per person | Minimum 15 person

### HOT

Approx. 6 kilo Maple and Cider Glazed Ham, with Cumberland Sauce and Burnt Oranges

### COLD

Roulade of Salmon, Artichoke and Sicilian olive with Dill, Orange and Fennel salad

### SIDE

Spiced Braised Red Cabbage

### SALAD

Heirloom Tomato salad, Greek Feta and aromatic herbs

### DESSERT

Christmas Pudding

Bread and butter portion per person

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## BUFFET PACKAGE 2

\$75.00 + gst per person | Minimum 15 person

### HOT

Slow roasted Pepper Crusted Sirloin with Forest Mushroom

### HOT

Steamed Rainbow Trout with Ginger, shallot and Sesame dressing

### HOT

Chicken Ballantine with Truffle and Rosemary stuffing and pickled farmhouse vegetables

### SIDE

Minted Green Beans, Zucchini and Peas

### SIDE

Cumin Roasted Baby Carrots with Tahini yoghurt and Pomegranate

### SIDE

Halloumi Fries with tahini Yoghurt and Pomegranate

### SALAD

Heirloom Tomato salad, Buffalo Mozzarella, Oregano and Crushed Pistachio

### SALAD

Traditional Potato Salad

### DESSERT

Chocolate Trifle with Raspberry Jelly, Plums and Crème Fraiche

### DESSERT

Exotic Fruit Platter



# BUFFETS

## BUFFET PACKAGE 3

\$85.50 + gst per person | Minimum 15 person

### HOT

Stuffed Pine nut and sage Turkey breast with spicy plum and Cranberry sauce

### HOT

Crispy skin Porchetta with Pear and Sage Stuffing, Candied Orange and Radicchio

### COLD

Beetroot Cured Salmon with caperberries and Horseradish Cream

### SIDE

Pancetta tossed Brussel sprouts

### SIDE

Kumara Mash Potato

### SALAD

Prawn, Mango and Avocado salad

### SALAD

Classic New York Waldorf salad

### DESSERT

Cheese Board with Lavosh bread and muscatels

### DESSERT

Petite Tiramisu pots

Bread and butter portion per person

## TO ORDER

PHONE: 1300 760 903

EMAIL: [orders@bellacatering.com.au](mailto:orders@bellacatering.com.au)

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