

REAL COOKING
EVENT CATERERS

Starters

Rosary goat's cheese and caramelized red onion tart with pickled vegetable salad

Chargrilled vegetable tart with basil pesto, angel hair filo and basil powder

Lobster tortellini served in a light lobster bisque with spring herbs

Pumpkin and feta ravioli with a burnt butter and pine nut dressing

Beetroot and vodka risotto balls with nasturtium salad and flowers

Cured halibut with spicy citrus dressing and micro leaf salad

Lobster in Thai coconut soup, with galangal, lemongrass, lime, chilli and coriander

Crab dumplings on simmered palm sugar, with ginger, lime and coconut

Clear broth of crab and pork, with Thai basil

Blackened cod with sweet miso and pickled ginger salad

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Starters Continued

Beef Carpaccio with parmesan and wild rocket, dressed with horseradish foam

Smoked Salmon with watercress pearls, crème fraiche and lemon oil

Pan seared scallops with smoked cauliflower milk and balsamic syrup