

#### Samath Rajapaksa Red Seal Chef

SamRajCatering@gmail.com www.RajCatering.ca 403.507.5461

#### Silver Menu

Served buffet style Includes Bread & Butter and Coffee & Tea

## Salads | Choice of 2:

Asian Slaw (mango, cabbage, carrots, bean sprouts, green onions & roasted peanuts tossed in a sweet tangy dressing)

Beet Root & Onion Salad tossed with Olive Oil and Lime Juice
Cucumber Mint Yoghurt Salad
Garden Green Salad with Balsamic Mustard Dressing
Classic Caesar Salad
Mediterranean Salad

### Sides | Choice of 1:

Penne with Slow Roasted Cherry Tomatoes & Feta in a Brown Butter Sauce
Pasta with Roasted Mushroom, Garlic & Pine Nuts
Old Fashioned Mac & Cheese
Nasi Goreng (Indonesian style fried rice with pork, chicken & vegetables)
Steamed Saffron Basmati Rice

# <u>Vegetables | Choice of 1:</u>

Sautéed Green Beans with Garlic and Sesame Seeds Garlic Sautéed Broccoli and Pine Nuts Lemon Butter Asparagus with Shaved Parmesan Cheese Honey Glazed Carrots with Ginger Ratatouille

## Potatoes | Choice of 1:

Garlic Herb Roasted Mini Potatoes Parmesan Roasted Mini Potatoes Potato Au Gratin Brown Butter Roasted Potatoes Lemon Herb Mini Potatoes

## Meat | Choice of 1:

Thai Sweet Chilli Beef Teriyaki Beef with Bell Peppers

Herb Crusted Slow Roasted Beef with Red Wine Sauce or Horseradish Cream (on side)

Bacon Wrapped Roast Chicken Breast with Honey Balsamic Glaze and Caramelized Onions
Thai Marinated Chicken Thighs with Mango Salsa
Chicken Satay (chicken breast marinated in yoghurt curry marinade and grilled) with Satay Sauce (made with peanut butter & coconut milk)

# Chicken Breast Stuffed with Mushrooms, Bacon & Cheese with Mushroom Velouté Sauce

Bacon Wrapped Pork Tenderloin with Pineapple Salsa Maple Glazed Roasted Pork with Pineapple Mango Sauce Lemon Butter Salmon (+\$3/plate)

Dessert | Fresh Fruit Platter & Choice of 1:

Chocolate Mouse with Whipped Cream and Chocolate Shavings

Warm Chocolate Cake Pudding

Apple Crisp with Vanilla Ice Cream

Rhubarb Crumble with Whiskey Custard

Panna Cotta with Strawberry Coulis

Espresso Crème Brûlée

\*Everything is customizable. Please contact us for modifications and/or special requests.\*