



1300 388 433

mansfieldcatering.com.au
info@mansfieldcatering.com.au



TAILOR MADE SERVICE

Mansfield Catering is happy to tailor a menu to suit your tastes and budget. If it's not on the menu – just ask. If you are working to a budget let us know.



ENTRÉES

Prawn Cocktail with Rose Marie Sauce
Basil and Parmesan Arancini
with Rich Tomato Sauce and a Leafy Salad {V}
Asian Pork Belly with Caramel Chilli Lime Sauce
Chicken Caesar Salad with Signature Dressing
Pumpkin Spinach Ricotta Cannelloni with Rich Tomato {V}
Thai Pork Balls with Red Coconut Curry
Mushroom and Caramelised Onion Tart {V}
Indonesian Chicken Satay on Rice with Asian Salad
Spanish Prawns with Rice



MAINS

Chicken Breast stuffed with Pancetta, Spinach and Herb Mozzarella with Sweet Blistered Capsicum Risotto
Slow Cooked Pork, Potato Galette, Braised Leek, Burnt Onions
Lamb Shank with Greek Lemon Potato and Baked Carrots
Oven Roasted Crispy Skin Salmon, Roast Chats
Asparagus, Beetroot Jam and Sweet Potato Crisps
Pan Fried Veal Escalopes, Creamy Potato
Lemon parsley Parmesan Crumb
Chicken Supreme with Sweet Potato Mash
and Creamy Spinach Mushroom Ragout
Crispy Skinned Barramundi, Asian Greens and Sesame Caramel
Beef Cheek with Creamy Polenta and Broccolini
in a Rich Red Wine Sauce



DESSERTS

Summer Fruits Cheesecake
Rich Flourless Chocolate Cake with Dollop Cream and Fresh Berries
Passion Fruit Mess
Vanilla Panacotta
Deconstructed Key Lime Pie
Apple and Custard Charlotte
MCM Famous Chocolate Mousse
with Seasonal Berries and Chocolate Nut Gravel
Rocky Road Cheesecake
Individual Pavlova Nest
with Tropical Fruits and Citrus Cream

Cheese Boards Also Available