



Scottish Arms - Catering

69 Boardman Rd

Bowral NSW 2576

Phone: (02) 48 614 333

Fax: (02) 48 614 533

Head Chef: Ryan Williams

Thank you for your catering enquiry. Please find the following sample menus, which will give you an indication of prices and menus.

Please use the following menu as a guide only. A menu will be re-written to suit your requirements and budget.

- All include alternate (50/50) service.
- A minimum of 40 people is required for every function
- A definitive number is requested 24hr prior to function
- We are required to know the menu 7days prior to function
- \$75 Room Hire Applies for all functions held in Celtic Room. Room Hire covers cleaning and other service costs and is to be paid as a deposit on confirmed booking and is non-refundable.

Please contact Ryan Williams if you require any further information.

Yours Faithfully,

Scottish Arms

## **Finger Food**

**From \$15/head to \$30/head**

**Choice of 8 items only – please see Ryan for pricing to suit your budget**

- Salt & Pepper Squid with Lemon, Shallot & Nam Jim Dressing
- Tomato Bruschetta with Basil, Spanish Onion & Parmesan on Garlic Crostinis
- Assorted Party Pies
- Assorted Mini Quiches
- Fresh Oysters – Natural, Kilpatrick, Mornay or Ginger Shallot Oil
- Thai Fish Cakes with Sweet Chilli & Cucumber Relish
- Stuffed Zucchini Slices with Ham, Garlic, Cottage Cheese & Olives
- Deep Fried Crumbed Whiting with Homemade Tartare Sauce & Lemon
- Baguette of Goats Cheese, Olive Tapenade & Parsley
- Marinated Prawns wrapped in Prosciutto
- Olive & Sun-Dried Tomato Tapenade on Garlic Baguette
- Chicken Satay Skewers with Thai Lime Leaf Sauce
- Vegetarian Mini Spring Rolls with Sweet Chilli Sauce
- Home-made Prawn & Coconut or Prawn Lemongrass & Chicken Spring Rolls with Sweet Chilli & Cucumber Relish
- Crostini of Smoked Salmon, Avocado, Cream Cheese & Dill
- Rare Beef Baguette with Duxelle of Mushroom & Bearnaise Sauce
- Mini Beef Dim Sims with Ginger, Soy Coriander Sauce
- Tempura Prawns with Wasabi & Sesame Mayonnaise
- Vietnamese Pork Rice Paper Roll with Mint, Coriander & Nam Jim Dressing
- Asparagus Spears wrapped in Prosciutto with Balsamic Reduction
- Lamb Kofta Balls with Spicy Chilli & Coriander Aioli
- Duck Pancakes (Duck Breast cooked in Chinese Masterstock with Shallot & Hoisin Sauce)

The following are an extra \$5 per item/per head

- Cheese Platter of Assorted Cheeses, Mixed Olives & Sour Dough
- Plate of Antipasto (Marinated Grilled Vegetables & Cheeses) with Garlic Crostinis
- Honey & Maple Syrup Glazed Baked Ham with Cloves & Mustard

**The Roast Menu - \$35/head with 50/50 Alternate Service provided**

**Minimum 40 People**

- Bread Rolls & Butter
- Choice of Slow Roasted Scotch Fillet, Pork Fillet or Chicken Supreme
- Served with choice of Roasted Vegetables, Roasted Chat Potatoes or Potato Bake
- Seasonal Steamed Vegetables
- Choice of Mushroom Sauce, Diane Sauce, Bearnaise Sauce or Gravy

**Dessert Choices for Roast Menu**

- Baked Cheese Cake with Creme Anglaise OR
- Lemon Citrus Tart with Fruit Coulis OR
- Chocolate Mud Cake with Ice Cream OR
- Death by Chocolate Cake with Frangelino Cream

Buffet Tea & Coffee

## **Premium Menu - \$44/head with 50/50 Alternate Service Provided**

### **Minimum 40 People**

- Slow Cooked MSA Prime Scotch Fillet served with Roasted Chat Potatoes seasoned with Sea Salt & Cracked Pepper, Greens and choice of Mushroom Sauce, Diane Sauce, Brandy Green Peppercorn Sauce or Bearnaise Sauce
- Parmesan & Thyme Crumbed Pork Cutlet with Kifpler Potatoes, Greens, Cinnamon jus & Bearnaise Sauce
- Grilled Lamb Rump with Masho Potato, Ratatouille, Greens, Shiraz jus & Bearnaise Sauce
- Herb Crusted Chicken Breast with Sweet Potato Mash, Greens & Port Mushroom Sauce
- Chicken Mignon with Mash Potato, Shiraz jus, Greens & Rosemary Mustard White Wine Creamy Sauce
- Stuffed Chicken Breast with Smoked Pancetta & Parmesan Cheese with Mash Potato, Greens & Port & Mushroom Sauce
- Grilled Atlantic Salmon with Kipfler Potatoes, Greens & Lemon Beurre Blanc Sauce
- Panko Crumbed Cordon Bleu with Mash Potato, Greens, Shiraz jus & Hollandaise & Chive Sauce
- Roasted Fennel & Pepper Pork Fillet with Baby Potatoes, Greens, Passionfruit Gastrique, Fennel & Caraway Sauce

### **Dessert Choices for Premium Menu**

- Vanilla Creme Brulee served with Biscotti
- Brandy Snap Baskets served with Fresh Berries and Ice-Cream
- Apple & Rhubarb Crumble served with Vanilla Ice-Cream
- Tiramisu with Frangelino Creme
- Lemon Meringue Tart served with Raspberry Coulis
- Rich Chocolate Mud Cake served with Creme Anglaise
- Sticky Date Pudding served with Warm Butterscotch Sauce
- Baked Cheese Cake served with Raspberry Coulis

Buffet Tea & Coffee

## **The Celtic Menu (3 Course Meal)**

**\$60/head with Alternate 50/50 Service Provided**

**Minimum 40 People**

### **Entree**

- Moroccan Lamb Fillet with Chick Peas, Mixed Salad Leaves, Cucumber, Spanish Onion, Tahini & Harissa Mayonnaise
- Goat Cheese Tart with Onion Jam, Roquet, Parmesan & Pear Salad
- Honey Mustard Chicken Salad with Pumpkin, Fetta, Aioli & Crispy Pancetta
- King Prawn Salad with Tarragon Dressing, Avocado & Diced Balsamic Tomato
- Salt & Pepper Squid with Thai Salad, Mint, Lemon, Nam Jim Dressing & Shallots
- Herb Crusted Prawns with Vermicelli Noodle Salad, Coriander, Peanuts & Lime Leaf Sauce
- Antipasto of Goat Cheese, Prosciutto, Olives, Roast Tomato & Sour Dough
- Seafood Bisque with Croutons, Aioli & Dill
- Smoked Salmon Salad with Avocado, Tomato, Grilled Haloumi, Herb Oil & Dill

### **Mains**

- Grilled Lamb Rump with Creamy Potato Mash, Olives, Chargrilled Capsicum, Shiraz jus, Greens & Gremolata Relish
- 4 Point Rack of Marinated Lamb with Garlic Mash, Greens, Glazed Carrots, Shiraz jus, Mint & Pea Sauce
- Home-made Atlantic Salmon Pie filled with Fish Ricotta Mousse, Asparagus, Turned Potatoes, Roast Tomatoes & Hollandaise Chive Sauce
- Slow Cooked Marinated Marble Graded Beef Eye Fillet with Baby Potatoes, Greens, Shiraz jus, & Bearnaise Sauce
- Herb Crusted Chicken Breast Supreme with Sweet Potato Mash, Greens, Glazed Carrots & Port Mushroom Sauce
- Beef Wellington (Mushroom Duxelle, Liver Pate & Puff Pastry) with Roasted Kipfler Potatoes, Greens & Brandy Green Peppercorn Sauce

- Chicken Breast stuffed with Prawn, Thai Coconut, Jasmine Rice, Capsicum, Greens, Red Thai Curry Sauce, Bamboo Shoots & Coriander
- Roasted Fennel & Pepper Pork Fillet with Garlic Mash, Greens, Passionfruit Gastrique, Fennel & Caraway Sauce
- Grilled Atlantic Salmon with Roasted Kipfler Potatoes, Greens, Glazed Carrots & Creamy White Wine & Leek Sauce

### **Dessert**

- Vanilla Creme Brulee served with Biscotti
- Brandy Snap Baskets served with Fresh Berries and Ice-Cream
- Apple & Rhubarb Crumble served with Vanilla Ice-Cream
- Tiramisu with Frangelino Creme
- Lemon Meringue Tart served with Raspberry Coulis
- Rich Chocolate Mud Cake served with Creme Anglaise
- Sticky Date Pudding served with Warm Butterscotch Sauce
- Baked Cheese Cake served with Raspberry Coulis
- Lime Leaf & Pistachio Pannacotta with Praline & Mixed Berry Coulis

Buffet Tea & Coffee

**Buffet 1 - \$35/head**

**Minimum 40 People**

- Bread Rolls & Butter
  - Choice of TWO Salads – Caesar, Roquet, Garden or Potato Salad
  - Choice of THREE Meats – Pork, Beef, Chicken or Lamb
  - Choice of ONE – Roast Vegetables, Baby Potatoes or Baked Potato
  - Steamed Seasonal Vegetables
  - Mushroom Sauce, Diane Sauce, Rosemary Mustard Sauce & Gravy
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- Cheese Cake
  - Mud Cake
  - Macadamia Tart
  - Fruit Platter
  - All with Creme

Buffet Tea & Coffee

**Buffet 2 - \$46/head**

**Minimum 40 People**

- Bread Rolls & Butter
- Marinated Slow Roasted Sirloin, Scotch Fillet or Eye Steak
- Atlantic Salmon Pie with Fish & Spinach Mousse in Puff Pastry with Hollandaise
- Chicken Mignon, Bacon, Herb Butter with Mustard Rosemary Sauce
- Roasted Pork or Lamb
- Roast Potato, Potato Bake or Roasted Vegetables
- Diane Sauce, Mushroom Sauce, Brandy Green Peppercorn Sauce, Bearnaise Sauce & Gravy
- Steamed Seasonal Vegetables
- 3 choices of Salad –  
Chicken Caesar with Bacon, Croutons & Parmesan  
Roquet with Pancetta & Parmesan & Balsamic Dressing  
Garden Salad with Mustard Vinaigrette, Cucumber, Tomato & Spanish Onion  
Creamy Potato Salad with Bacon, Chives & Mayonnaise
  
- Apple Pie
- Lemon Meringue Tart
- Cheese Cake
- Chocolate Mud Cake

Buffet Tea & Coffee