



Scottish Arms - Catering

69 Boardman Rd

Bowral NSW 2576

Phone: (02) 48 614 333

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Head Chef: Ryan Williams

Thank you for your catering enquiry. Please find the following sample menus, which will give you an indication of 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
- \$100 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

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 - 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 - 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 Kipfler 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)

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