

# **Yellow House Café**

## **Catering menu**

- **Club Sandwich: ham, vegetarian**
- **Whole Sandwich : beef, ham, pastrami, vegetarian**
- **Mini Croissants: bacon & scramble egg, ham cheese tomato**
- **Wraps: blt, turkey club, tuna cheese avocado**
- **Pita Pockets: steak and cheese, bbq pork and slaw, lamb and mint**
- **Quesadilla: smoked chicken cranberry and brie**
- **Hot Mini Savouries and Quiche**
- **Selection of Mini Savoury Muffins**
- **Selection of mini Sweet Muffins**
- **Flamed Grilled Meatballs with Spicy Plum Sauce**
- **Mini Spring Rolls and Samosa with Dipping Sauce**
- **Crumbed Fish Goujons with Sweet Chilli Sauce & lemon dill Sauce**
- **Blinis Smoked Salmon lemon cream and caper berry**
- **Blinis Roast Beef and Horseradish cream**
- **Blinis Fig chutney and feta**
- **Crustini with Cottage Cheese oven dried tomato and basil**
- **Crustini with fig chutney and blue cheese**
- **Crustini with basil pesto and ricotta**
- **Petite Salads: Garden, Slaw, Greek, Caesar, Chicken, Tuna**
- **Scones Savoury**
- **Scones Sweet**
- **Mixed Slices**

## Platters

- Vegetable Crudites with Dipping Sauces
- Cheese Board: blue vien, brie, port wine cheddar, cracked pepper cream cheese, with garlic and sea salt crouton, grapes and nuts. (can be gift wrapped)
- Cold Meat Platter with house baked breads, cold fillings, and Aioli
- Fresh Fruit basket: a selection of whole seasonal fresh fruits (can be gift wrapped)
- Antipasto: fruit, nuts, cheese, cold meats, olives, sundried tomatoes, pickled vegetables
- Seafood platter: whole tiger prawns, mussels in the shell, salt and pepper squid, vodka cured salmon, house baked bread, sauces.
- Bread Platter: Heavy multigrain loaf, sour dough, pull apart parmesan cheese, sundried tomato loaf, all baked fresh in house and served with home made chutneys and spreads.
- Salad Bowl: large salad bowl of garden, coleslaw, greek, caesar, chicken, tuna.