



At Scott's Catering we are always ahead of the crowd. We have designed a culinary collection that can be used for cocktail parties, wedding or corporate functions. By making miniature dishes of classical foods from around the world, serving them either by tray service or created at one of our food bars, where you can watch and talk to the chefs as they create the dishes in front of you.

All foods are served on small stylish plates or bowls with their own miniature cutlery. We can keep out of sight and be in the kitchen or we can provide mobile set ups to place anywhere you would like to help create an atmosphere of culinary styling.

Thai Poached fillet of Salmon with Bok Choi

Steamed Shu Mai Dumplings

Roast Portobello and Gorgonzola Tart

California Maki

Jerk Chicken with Pineapple Salsa

Beef Carpaccio

Tuna Niçoise

Fish Pie with Sweet Potato Mash

Shucked Oysters with Chili Pickle Veg

Salmon Tartar with Pickled Cucumber

Smoked Duck with Marinated Artichokes

Tomato Mozzarella Salad

Chicken Balantine, Parsnip Puree and Chicken Truffle Sauce

Mini Beef Welly with Jus

Pot Roast Pork, Yam Mash and Jus

Mini Roast Chicken Pot Pie

Pan Seared Snapper Fillet with Leek Puree and Truffle Sauce

Lobster Thermidor

Coconut Chili Shrimp with Cucumber Souse

Cilantro Seared Tuna served with Baby Rocket Salad, Lime Mayo and Passion Fruit Martini

Red Snapper Ceviche with Sweet Potato and Pickle Radish

Crispy Duck Pancakes with Cucumber, Chive and Hoi Sin

Rock Shrimp Tempura

Roast Portobello Mushroom Risotto finished with Mascarpone and Parmesan

Rosemary Roasted Lamb with Hoi Sin Sauce, cucumber and steamed pancakes

Roasted Duck breast with marinated Artichoke and Black Bean Salsa

Pot Roast Shoulder of Honey Roast Pork with Yam Puree and Braising Jus

Lobster Roll brioche toast with lobster(tuna crawfish mix) salad mix topped with avocado salsa

Roasted Mahi Mahi with Leek Puree and Truffle Sauce

Ceviche of Kingfish with Sun Blush Tomatoes and Jalapeno

Asparagus Risotto finished with Mascarpone and Parmesan

Baby Roasted Med Veg Salad with Roasted Garlic Feta and Olive Oil



dessert options

Tirami Su

Iced Nougatine Parfait

Lemon Tart with Summer Berry Compote

Sticky Toffee Pudding

Bitter Chocolate Mousse with Rum Soaked Macaroons

Tropical Fruits with Homemade Golden Apple Sorbet

Hot Chocolate Fondant with Espresso Anglaise and Griottine Cherries

pricing

- Pricing varies due to dish choice. 9-10 dishes are served per event. Pricing starts at \$120 for under 100 persons and \$110 after 100 persons inclusive of vat.
- Staff are charged at a separate price and will depend on type of function, hours and amount of people.
- Price of kitchen equipment and installation may occur for large functions or case of little to no kitchen.
- Service charge at your discretion.