

Catering menu 2018

Nibbles :

Smoked trout rilette, wholegrain mustard and crème fraiche . To be served with crostini or fresh bread .
\$25 / 200 gr .

Mini savoury tart : freshly baked homemade shortcrust pastry filled with : bacon and cheese or caramelised onions and cheese or cherry tomato, oregano and feta cheese . \$30/dze

Mini homemade meat pie . Filled with braised chicken or pull pork . Ready to be baked , supplied frozen.
\$3.5 each , minimum order 12 pces .

Mini homemade pork sausage roll: \$ 3,5 each,
minimum order 12 pieces .

The Platters :

Antipasto platter : Cheeses, Ham , Salami, Pork terrine, marinated olives, mini quiches, dips, Gherkins, onion chutney, lavosh. 8 pax \$78

18 pax \$160

Sandwich platter : Freshly baked baguettes cut into four pieces, filled with tuna/mayo, Brie/red onions, Salami/Gherkins , chicken/avocado, ham and cheese) 32 pieces .
\$78

Cured Atlantic Salmon filet, thinly sliced, served with horseradish cream and herbs . \$ 90 serve 8 peoples .

Cold meat platter : a great option for your buffet . Double smoked ham, homemade duck and pork terrine, Salami , cornichon and onion chutney
\$ 98 .

Large Savoury tarts. Serve 8 . \$35 :

Homemade short crust pastry baked on order with the filling of your choice :

Caramelised onion and Emmental cheese .

Quiche Lorraine .

Cherry tomato, fetta cheese and oregano .

Salad Bowls :

:\$55 serve 12 peoples .

Nicoise salad. Hard boiled eggs, potatoes, green beans, tuna, anchovies filets, olives, capsicums.

Potato Salad , fresh herbs and crispy bacon .

Roasted carrots and chermoula.

Coleslaw : Crunchy red and white cabbage lightly tossed with fennel seeds , mayonnaise and carrot .

Green beans and crispy bacon .

Pasta, chicken and creamy pesto .

Main courses

Confit cooked lamb Shoulder. Serve 4 people. \$85 each .Deboned & marinated with herbs. Slow cooked for 4 hours. Served with glazed carrot & cocktail onions.

Roasted pork belly, Szechuan pepper & crispy crackling. Caramelised pear, apple sauce & red wine vinegar caramel. Serve 6 people. \$ 85 each .

Pull pork shoulder , slow cooked with pork jus , fresh ginger and onion . Serve 6 \$80 .

Side dishes: \$6.5 serving. Minimum order 6 servings.

Creamy mash potato .

Slow baked potato gratin .

Provencal vegetable "tian": Raw of fresh finely sliced tomato, zucchini, and eggplant slowly baked with caramelised onions.

Sweet : Large tarts : \$ 38 each

Lemon and meringue .

Poached pear.

Dark chocolate

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