

WAJI'S



hospitality  
consultancy

catering

menu planning

special events

kitchen design

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## **WAJI PTY LTD**

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### **BUSINESS LUNCHEES 2 COURSES**

**ENTRÉE & MAIN  
OR  
MAIN & DESSERT  
\$40.00 PER HEAD**

#### **ENTRÉE**

GRILLED POLENTA WITH ROASTED VEGETABLES FINISHED WITH AGED BALSAMIC

SALAD OF SMOKED EYE FILLET, WALNUTS, GRAPES, GOATS CHEESE AND CROUTONS  
FINISHED WITH A HERB DRESSING

POACHED CHICKEN BREAST IN MASTER STOCK ON A SALAD OF SOBA NOODLES,  
SPRING ONIONS AND CUCUMBER

CURED SMOKED SALMON WITH AVOCADO, FINISH WITH AN ORANGE AND CREAM  
DRESSING SERVED WITH BAGUETTE

## **SOUPS**

CREAM OF MUSHROOM SOUP WITH ROASTED ALMONDS

POTATO & LEEK SOUP

FISH CHOWDER

## **MAIN COURSE**

CHICKEN BREAST WRAPPED IN PROSCUITO ROASTED AND SERVED WITH PARIS MASH  
AND GREEN VEGETABLES

SLOW ROASTED LAMB SHOULDER ON A PEARL COUS COUS, TOMATO AND  
SILVERBEET RAGOUTE FINISH WITH SALSA VERDE

BAKED FISH SERVED ON PUMPKIN, GARLIC AND GINGER MASH WITH BUTTERED  
GREEN VEG.

BEEF & POTATO CURRY WITH BASMATI RICE, SERVED WITH A TOMATO, CUCUMBER,  
CORIANDER AND CHILLI SALSA

ROASTED EGGPLANT FILLED WITH A TOMATO, FETTA AND HERB RAGOUTE

## **DESSERT**

KAFFA LIME PANNA COTTA WITH A BERRY COULIS

BREAD AND BUTTER PUDDING WITH BRIOCHE, SERVED WITH DOUBLE CREAM

FRESH FRUIT PLATTER

CHEESE BOARD WITH APPLE, PEARS, QUINCE PASTE AND BAGUETTES