

## SIT-DOWN DINNERS

At LiveWire Catering we believe that your function should reflect you. Use these ideas as a springboard for your imagination. If you can think of it, we can create it!

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### To help you get started we've put together a sample menu.

#### Appetizer

Grilled wild salmon with a sesame ginger sauce on a timbal of rice with sautéed asparagus and peppers

#### Main Course

Centre cut pork loin with a blueberry mango salsa over roasted garlic mashed potatoes with seasonal vegetables

#### Dessert

Chocolate truffle mousse cake drizzled with berry coulis, whip cream and strawberry garnish

### Additional Suggestions

Other menu ideas include (but are not limited to!) the suggestions below. Feel free to mix and match to make your own custom menu. Just keep in mind that the cost of your meal will depend on the food choices you make.

#### Appetizers

- Grilled salmon fillet with sesame ginger sauce
- Cilantro and ginger prawns
- Slow roasted tomato tart
- Spinach salad with blue cheese, mandarins and candied pecans
- Blue crab stuffed prawns with chipotle aioli
- Peppered maple scallops
- Blue crab cakes with a tobiko lime aioli

#### Mains

- New York steak with a mushroom ragout
- Beef tenderloin with blue cheese and demi glaze
- Grilled Salmon with your choice of sauce
- [teriyaki, thai, herb and lemon, bbq]
- Moroccan chicken with an apricot mango chutney
- Spinach, feta and onion stuffed chicken breast with white wine cream sauce
- Chicken parmesan with fire roasted tomato ragout
- Garlic, ginger and cilantro prawns

#### Desserts

- Crème brûlée
- Chocolate truffle mousse
- Berries over custard in cake
- New York cheesecake with berry compote
- Pecan pie drizzled with caramel sauce
- Cheese and fruit