

Don Stanley's Catering Services

Hotline 072 77 77 755 53 Haig Road Colombo 4 Email ~ donstanleys@yahoo.com

SIT DOWN MEALS – Signature range

These are suggested samples – please call for tailor-made options. All courses are served individually & are to be chosen in advance – vegetarian options available on all courses

Appetizers

Prawn Caesar Salad with Baguette Garlic Croutons

Or

Pasta ribbons with Smoked Salmon and Spinach cream sauce

Or

Crab cakes with a Tamarind Mayonnaise and crisp salad

Soups

Cream of Asparagus and Chinese Mushrooms

Or

Chicken Mulligatawny

Or

Thick French Onion Soup sealed with mixed Cheese croûte

Main Courses

Traditional Roast Chicken with a Honey-Pepper glaze

Or

Fillet of Seer fish pan-fried with Chili Oyster butter Sauce & Tomato Salsa

Or

Individual Beef Wellingtons in crisp Pastry

A selection of Potatoes or pasta and Vegetables will be served

Desserts

Individual Chocolate Mousse with Mocca glaze

Or

Platter of de Luxe fresh Fruit

Or

Baked Mixed Berry Tart with Crème Fraiche

Coffee and Tea with cookies

Rates include cutlery, crockery, glassware, service equipment, service staff, beverage service & transport – supplements may apply

Number or invitees	10-20	21-40	40-80
Appetizer or soup, main course and dessert	2100	1900	1700
Appetizer and soup, main course and dessert	2400	2200	1900

A 10% service charge will apply

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SIT DOWN MEALS – Superior range

These are suggested samples – please call for tailor-made options. All courses are served individually & are to be chosen in advance – vegetarian options available on all courses

Appetizers

Appetizer sampler platter - Prawns Rose Marie, Smoked Salmon nests with fresh Dill sabayon, Game pate with Chutney compote and Seared Tuna on Wasabi cream

Or

Sesame grilled Chicken breast Salad with Walnuts and Parmesan

Or

Baked Crab gratinated with Sauce Hollandaise in the shell

Soups

Seafood Bisque with fresh Basil

Or

Clear Chicken Consommé with mini Cheese Gnocchi

Or

Cream of Spinach with Chestnuts and Garlic Croutons

Main Course

Roast Breast of U S Duck with a Blueberry & Honey Marinade

Or

Grilled Seafood Platter - Prawns, Fillet of King Fish, stuffed Calamari & Crab cakes

Or

Char-grilled Fillet Steak Medallions with grilled Peppers – Sauce Béarnaise

A selection of Potatoes or pasta and Vegetables will be served

Desserts

Philadelphia cream Cheese Cake with Passion fruit coulis

Or

Warm Exotic Fruits tart with Rum sabayon

Or

Hot Ginger Pudding with Apricot Cream sauce

Coffee and Tea with hand-made assorted Chocolates

Rates include cutlery, crockery, glassware, service equipment, service staff, beverage service & transport – supplements may apply

Number of invitees	10-20	21-40	40-80
Appetizer or soup, main course and dessert	3700	3500	3400
Appetizer and soup, main course and dessert	3900	3650	3550

A 10% service charge will apply