



CLEAN EATING BANQUET

KAB CATERING - SPRING SUMMER 25|26

\$48 PER HEAD

A HEALTHY LUNCH

CHOOSE TWO PROTEINS

CITRUS BRINED ROAST CHICKEN BREAST W/ TAPENADE

LAMB RUMP W/ CAPER RASIN SALSA, SPICED CARROT PUREE

MISO GRILLED SALMON

TANDOORI ROASTED WHOLE CAULIFLOWER (V)

CHOOSE THREE SALADS

HARISSA PUMPKIN, GREEN COUS-COUS & FETA

Roasted pine nuts, watercress, pickled red onion, rocket, mint & sherry vinaigrette

GRILLED HALOUMI, NASHI PEAR & AVOCADO (GF)

Rocket, red cabbage, smashed macadamia & honey dijon vinaigrette

HEIRLOOM BEETROOT, ROASTED BRUSSELS & FIOR DI LATTE (GF)

Black lentil, watercress, hazelnuts & sherry vinaigrette

BROCCOLI, CASHEW & CHICKPEA SLAW (VG) (GF)

Pickled red onion, roasted sunflower seeds and cashew dressing

TURMERIC ROASTED CAULIFLOWER, BUCKWHEAT & CHICKPEA (VGA) (GF)

Kale, caramelised seeds & green tahini yoghurt dressing

KIPFLER POTATO, ROASTED ASPARAGUS & RICOTTA SALATA (GF)

Watercress, pickled radish, roasted almonds & sherry vinaigrette

ROAST CHICKEN, AVOCADO & SPECK (GFA)

Baby cos, soft boiled egg, sourdough croutons & green goddess dressing

RARE BEEF, TOMATO & FREEKEH

Mizuna, Chilli, coriander, mint, Shallots & Balsamic lime dressing

CUMIN LAMB, CHICKPEA & FETA (GF)

Wild Rice, puffed quinoa, endive, mint, pickled red onion, sumac yoghurt & rice wine tahini dressing

CRISPY LEMONGRASS CHICKEN & GLASS NOODLE

Shredded green cabbage, Vietnamese mint, coriander, roasted peanuts, kewpie, sriracha & hot-sour dressing

MISO SALMON, SOBA NOODLE & BROCCOLINI

Snow peas, soybeans, cucumber, watercress, black sesame & tahini-ginger dressing

MINIMUM OF 12 GUESTS

48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST

