

Mains

We create for your occasion

- ξ Maple glazed ham on the bone
- ξ Succulent roasted chicken with spinach & pine nut stuffing
- ξ Whole sirloin of beef seasoned with rock salt & cracked pepper
- ξ BBQ lamb marinated in seasonal herbs, garlic & olive oil
- ξ Mediterranean kebabs with a trio of meats & red pepper glaze
- ξ Chicken thighs cuddling bacon & pesto
- ξ Lemon & lime crusted snapper fillets
- ξ Seared Salmon Fillet served with fresh dill aioli
- ξ Local Coromandel mussels steamed in lime & coconut juice

By Morven
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