



**FESTIVE SEASON**  
14 Dec 2024 - 6 Jan 2025

# CREATIVE EXPERIENCE by **HOLY COW**

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- Christmas Eve / Christmas Day / Boxing Day / New Year's Day & Epiphany Day **45.00** (per person)
  - New Year's Eve **50.00** (per person)
  - Remaining Days **40.00** (per person)
  - Minimum No. of guests: 20
  - For smaller parties, price available on request.
  - Three working days prior notice is required.
  - Rechaud equipment to keep the food warm & table(s) if required for the buffet will be provided by us.
  - Staffing, beverage services and rentals for your event are available upon request.
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- Warm bread basket with two types of homemade dips

## **SALADS** [Choose 3]

- Rucola, pomegranate, sundried tomatoes, parmesan salad
- Quinoa, guacamole, edamame beans, roasted salmon flakes, wasabi mayonnaise
- Goat cheese, figs and pistachio salad
- Chicken Caesar salad
- Powerhouse salad with carrot, beetroot, walnuts, chia seeds, avocado, orange segments, egg whites
- Quinoa, grilled vegetables, feta salad
- Cherry tomatoes, mozzarelline, pesto, rucola
- Chinese noodle salad with crispy vegetables
- Pasta salad with cherry tomatoes, basil pesto, mixed nuts and rucola
- Island salad with tomatoes, cucumber, black olives, green peppers, capers, radish, feta
- Salmon poke bowl
- Smoked salmon & mango salad
- Prawns, grapes & cos lettuce salad

## **PLATTERS / DISPLAYS** [Choose 1]

- Crispy panko breaded prawn and vegetable temaki hand rolls
- Bite size wraps with duck fillet, hoisin sauce, cucumber, spring onion and iceberg lettuce
- Shot glasses with quinoa, avocado tzatziki, sweet red pepper and pita chip

## **H O T** (Choose 5)

- Fresh pasta meat lasagna
- Fresh pasta spinach and feta lasagna
- Turkey fillet medallions with cranberry stuffing and orange-star anise sauce
- Fresh tagliatelle with beef and mushrooms in porcini sauce
- Prawn orzotto with burrata
- Salmon ravioli
- Fresh tagliatelle with salmon
- Grilled fresh salmon, coriander pesto
- Grilled fresh salmon, miso honey sauce
- Grilled fresh sea bass fillet, black olives and capers salsa
- Honey soy chicken with noodles
- Honey soy prawns with noodles
- Green Thai curry with chicken
- Green Thai curry with prawns
- Rolled deboned whole chicken, feta & spinach sauce
- Grilled chicken fillet with gorgonzola sauce
- Grilled chicken fillet with herbed butter, sundried tomatoes and walnuts
- Duck fillet with honey-tamarind sauce
- Roasted leg of lamb, lamb jus
- Roast Gammon and mango chutney
- Pork fillet with choice of : black pepper sauce / prune and orange sauce / mushroom sauce
- Bao Buns (choice of chicken, duck or prawns)

## **S I D E S** (Choose 2)

- Basmati rice infused with green tea, lemongrass and ginger
- Steamed vegetables
- Sweet potato mash
- Roast baby potatoes with fresh herbs

## **S W E E T S** (Choose 3)

- Carrot cake
- Red velvet cake
- Chocolate cake
- Bannoffee
- Orange cake
- Cheesecake with salted caramel
- Doukissa with dark and white chocolate and lime
- Cardinalios with red fruits coulis
- Apple pie with crumble
- Vegan chocolate cake
- Tiramisu

Please inform us of any food allergies or intolerances