



# Rajapaksa Catering

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## **Platinum Menu**

Served buffet style

Includes Bread & Butter and Coffee & Tea

### *Salads | Choice of 2:*

Asian Slaw (mango, cabbage, carrots, bean sprouts, green onions  
& roasted peanuts tossed in a sweet tangy dressing)

Cabbage and Red Pepper Salad (with lime cumin vinaigrette)

Tossed Green Apple Salad with Arugula and Cranberries

Roasted Vegetable Salad

Quinoa Salad with Peppers

Sweet & Tart Cucumber Salad

Pasta Salad with Roasted Red Peppers

Chef's Salad with Creamy Mustard Vinaigrette

### *Sides | Choice of 2:*

Old Fashioned Mac & Cheese

Bow-tie Delizioso (vegetarian pasta dish in an olive oil/butter sauce)

Penne Alla Vodka (creamy tomato based)

Nasi Goreng (Indonesian style fried rice with pork, chicken & vegetables)

Vegetable Fried Rice

Steamed Saffron Basmati Rice

Coconut Rice Pilaf

### *Vegetables | Choice of 1:*

Sautéed Green Beans with Onion, Garlic & Ginger

Lemon Butter Asparagus with Shaved Parmesan Cheese

Roasted Cauliflower with Garlic & Herb Butter

Mixed Vegetables with Honey Glaze

### *Potatoes | Choice of 1:*

Parsley Potatoes

Parmesan Roasted Mini Potatoes

Garlic Herb Roasted Mini Potatoes

Brown Butter Roasted Potatoes

Lemon Herb Mini Potatoes

Potato Au Gratin

### *Meat | Choice of 2:*

Thai Sweet Chilli Beef

Teriyaki Beef with Bell Peppers

Herb Crusted Slow Roasted Beef with Red Wine Sauce or Horseradish Cream

Steak Strips with Sautéed Mushrooms & Onions

Cracked Pepper & Sea Salt Crusted Prime Rib with Port Au Jus (+\$6/plate)

Chicken Satay (chicken breast marinated in yoghurt curry marinade and grilled) with Satay Sauce (made with peanut butter & coconut milk)

Slow Roasted Chicken Breast with Creamy Dill Sauce

Bacon Wrapped Roast Chicken Breast with Honey Balsamic Glaze

Thai Marinated Chicken Thighs with Mango Salsa

Chicken Breast Stuffed with Mushrooms, Bacon & Cheese with Mushroom Velouté Sauce (+\$2/plate)

Bacon Wrapped Pork Tenderloin with Pineapple Salsa

Slow Roasted Pork Loin Chops with Roasted Pineapple and Caramelized Yoghurt Sauce

Lemon Butter Salmon (+\$3/plate)

Butter Poached Cod with Caper Sauce (+\$2/plate)

*Dessert | Fresh Fruit Platter & Choice of 2:*

Chocolate Mouse with Whipped Cream and Chocolate Shavings

Warm Chocolate Cake Pudding

Apple Crisp with Vanilla Ice Cream

Rhubarb Crumble with Whiskey Custard

Flambéed Pineapple in Butterscotch Sauce with Vanilla Ice Cream

Warm Rum Raisin Bread Pudding with Classic Crème Anglaise

Classic Crème Brûlée

Tiramisu

\*Everything is customizable. Please contact us for modifications and/or special requests.\*