

Cathy Armstrong's Catering



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Princess Pantry Catering

Princess Pantry specializes in creating beautiful, stylish food using the best local seasonal produce for your special occasion. With extensive experience in both Australia and the USA, Cathy Armstrong from Princess Pantry and her team cater intimate weekend dinners, parties, picnics, corporate events, and weddings. Our diverse range of menus and personalized service includes options for gluten-free and vegetarian clients.



The Book!

Cathy Armstrong presents a collection of her very favourite recipes, stories and cosy craft projects in *Coming Home* (published by Penguin Lantern).

A little about Cathy Armstrong

Cathy has over 30 years' experience in the food business. Her work includes customized catering for performance artists such as Prince, Diana Ross, Cher and Paul Simon. She co-owned a multi-award-winning restaurant, BOCA, in Ohio, USA, and ran the very successful Green's Café at Bondi Beach, which was rated as one of the top ten cafés in Sydney by the *Sydney Morning Herald*. She also produces a multi-award-winning range of preserves under the Princess Pantry brand.



A selection of sample menus is shown overleaf.

'Everyone absolutely loved your cooking, especially my son who's a bit of a foodie. We had many, many compliments about your catering and everything was seamless and delicious! Thank you so much, your contribution really helped make the evening absolutely spectacular!'

**Catherine Baldwin, Executive Director,
Bangarra Dance Company**

'Cathy's attention to detail, creativity and organizational skills were in large measure responsible for ensuring that this wedding was a magical and highly successful event.'

Kristin Kerr

'I've had the pleasure of working with Cathy Armstrong from Princess Pantry to cater functions, both intimate and large. She and her team never fail to deliver a welcoming environment and food that is not only delicious, but, importantly for me, intriguingly presented and different from the usual.'

Barry Keldoulis

Sample Menus



GRAND WEDDING MENU
(\$95 a head)

ICED SYDNEY ROCK OYSTERS
WITH CRACKED PEPPER & ESCHALOT DRESSING
BEETROOT CURED GRAVADLAX ON BLACK BREAD
WITH AVOCADO CRÈME
POTATO FRITTERS WITH SALMON PEARLS

SPRING GREEN PEA SOUP
WITH YAMBA PRAWNS & MARJORAM

SEARED CRISP-SKINNED WILD BARRAMUNDI
SALAD OF ASPARAGUS, SHAVED FENNEL,
CHERVIL & PRESERVED LEMON
CUMIN-SCENTED ROASTED HEIRLOOM POTATOES
SALAD OF ORGANIC GARDEN GREENS
WITH FORUM CHARDONNAY VINAIGRETTE
ORGANIC SOURDOUGH ROLLS & BUTTER

WARM MARZIPAN CAKE WITH AMARETTO DRUNKEN
PRUNES, SUGARED VIOLETS & DOUBLE CREAM

COFFEE & TEA SELECTION

SPRING DINNER MENU
(\$68 a head)

SMOKED SALMON ON ZUCCHINI PANCAKES

SEARED LAMB SADDLE WITH BABY BEETROOTS,
FETA, PEA, MINT & PINE NUTS
ROSEMARY SALT POTATOES
SEASONAL SALAD GREENS
WITH CABERNET DRESSING

ORGANIC SOURDOUGH ROLLS & BUTTER

WARM SPICED QUINCE CAKE
WITH VANILLA CRÈME

COFFEE & TEA SELECTION



PICNIC MENU
(\$48 a head)

MIXED MARINATED LOCAL OLIVES
ORGANIC BREADS & CRACKERS
CHEESE SELECTION
WITH GRAPES & QUINCE PASTE

LITTLE BOXED WALDORF SALADS
HEIRLOOM TOMATO & BASIL SALAD
ORGANIC BLACK & WHITE QUINOA SALAD,
WITH DUTCH CARROT, PARSLEY, LEMON
& TOASTED PECANS

DARK CHOCOLATE BROWNIES
ROSEWATER TURKISH DELIGHT

Event Planner

Complete and return to Cathy, who will arrange a conversation about your needs for your special event: 19-21 Fitzroy St, Leura, NSW 2780

NAME NUMBER OF GUESTS

TYPE OF EVENT ANY SPECIAL REQUIREMENTS

DATE

LOCATION