



BUFFET MENU

This buffet menu offers a product to clients who are planning weddings or formal corporate events with the need of cuisine excellence. The menu may also be adapted to suit major celebrations in life such as anniversaries and milestone birthdays. For informal house events please contact our team for our latest ‘Platters’ menus.

This package includes:

All food items, qualified chefs to organise “at the time” delivery of 5 star handmade foods, service staff to serve food around to guests tables.

The cleanup of the venue kitchen and pack down of all areas within the time frame provided is also included. A charge may apply for “offsite” event spaces with no kitchen facility. For more information drop us a line: sales@cateraid.com.au.

We look forward to helping you plan a night which will be....

fine dining.....anywhere.....effortlessly

SALADS

(Please select three of the following)

Caprese' Buffalo mozzarella, heirloom tomatoes, balsamic

Poire roquette Pear, rocket, walnut, parmesan, verjuice, glaze

La calabaza Sweet potato, organic pumpkin, chickpea, cilantro, lemon

Tabouli Parsley, cilantro, lemon, cracked wheat, concasse'

Avocado Char grilled Asparagus, avocado terrine, amber capsicum, truffle oil. (+\$1.00 per person).

Beetroot Bay poached baby beets, orange segments, Persian fetta

Orecchiette Fresh pasta, lemon myrtle, crème fraiche', macedoine spring vegetables.

Kipfler Petite potato, lardons, shallots, free range egg, fresh mint

Summer Organic watermelon, fresh mint, CATERAID's own lime juice.

Caesar Cos, lardons, garlic crouton, parmesan, egg, anchoivy dressing.

Quinoa Char grilled vegetables, fajitas, cilantro, citrus.

Green Baby spinach, fresh peppers, macadamia, bean shoots, red wine vinegar, garden herb bouquet.

Greek Butter lettuce, Lebanese cucumber, confit olive medley, heirloom tomatoes, fetta, red onion, virgin olive oil, herbs.





HOT DISHES

(Please select two of the following)

Pasta Heirloom tomato, garlic, thyme, parmesan, black pepper.

Rice Asian style, hoisin, diced vegetables, shrimp, pork mince

Cous Cous Iranian spices, figs, saffron, lime, butter

Hassel back Roasted Chat potato, chicken stock, smoked paprika

Winter Baked carrots, shallots, fennel, courgettes, squash, beets

Spring Snow peas, split peas, carrots, corn, baby beans

Char grilled Peppers, courgette, eggplant, onion, sweet potato, balsamic

Veal Cream, triple smoked ham, brandy, sage (+\$2.00 per guest)

Chicken Thai Sate or Smoked or Tandoori or Souvlaki(+\$1.00 per guest)

Pulled/Braised Pork shoulder/lamb forequarter/beef skirt (+\$3.00 per guest)

Paella Risotto of prawns, squid and scallops (+\$3.00 per guest)

Fried Hand rolled Spring rolls (+\$1.00 per guest)

Tartlet Roasted vegetable, egg, cream, puff pastry (+\$2.00 per guest)

Mushroom Medley of local and imported mushrooms, truffle oil, clarified burnt butter (+\$1.00 per guest)



MEATS

(Please select three of the following)

Pork scotch fillet Olive oil, sea salt and apple compote

Pork Belly Sticky orange and hoisin, chilli and garlic

Pork Leg Slow spit roasted leg, crackling, apple sauce

Beef cheek 12 hour braise, red wine jus

Beef scotch fillet Slow roasted, caramelised onion jam, jus de gras (+ \$2.00 p.p)

Beef Sirloin Slow roasted, caramelised onion jam, jus de gras (+ \$2.00 p.p)

Beef Rump Slow spit roasted, jus

Beef Topside Steam baked and rested to be tender and juicy

Smoked Chickens Smoked at Cateraid, chopped, green salsa.

Ballentine Boned rolled chicken filled with Semi dried tomato pesto

Whole Chickens Spit roasted and served with our homemade chutney

Wings Baked or Fried with hot or sweet sauces

Lamb Leg Deboned, roasted with Garlic, Dijon mustard and rosemary

Lamb shank Slow braised, onion compote, jus de gras (+ \$2.00 p.p)

Lamb shoulder Spit roasted with tarragon and rosemary

Imported Barramundi Foil encased, dill butter, lemon(+ \$1.00 p.p)

Fresh local Barramundi Baked whole side, olive oil, white pepper, Himalayan salt Lemon (+ \$3.50 p.p)

Ocean Frozen Salmon Foil encased bbq, dill butter, lemon (+ \$1.00 p.p)

Tasmanian Salmon Whole side baked in olive oil, white pepper, Himalayan salt Lemon (+ \$2.50 p.p)

Ocean trout Crispy skin with a sumac crust, hazelnut vinaigrette (+ \$2.50 p.p)

Kangaroo Rump fillet, teriyaki, shitake mushrooms (+ \$2.50 p.p)

Crocodile Tail fillets, char grill pane, prawn bisque (+ \$5.50 p.p)



ADDITIONAL ITEMS

Whole suckling pig Display table, all condiment (minimum charge + \$400.00)

Asian BBQ Hanging meat bar with chef (minimum charge + \$500.00)

Beef long rib Cutlet served of carvery (+\$10.00 per guest)

Sushi Bar Assorted rolls and flavours (\$POA)

Sydney rock oyster s Served on ice direct from the growers (+ \$7.50 per guest)

King prawn tower Australian king prawns with lemon (+ \$8.50 per guest) Pacific Red king prawns with lemon (+ \$5.50 per guest)

Whole Lamb Greek inspired Lamb, spit roasted (\$POA)

Polenta fries Polenta fries, rock salt, aioli, bamboo cone (+ \$4.50 per guest)

1 hour appetisers Choices from Cateraid finger food menu (+ \$10.00 per guest)

Dessert buffet Selections from our boutique desserts (\$POA)

Wedding cake Cake as dessert, plattered or bagged (\$POA)



BREADS

(Please select two of the following)

Olive and rosemary sourdough dinner roll

Brioche dinner rolls

Italian milk bun dinner rolls

Petit Pain – triangle soft dough

Sliced baguettes

Sourdough dinner rolls

Damper rolls

Seeded knots on wholemeal base

Dark rye and sour cherry bu



Please consider carefully the following choices and be guided by our advice which is generated from decades of experience in BBQ.

All food related items are covered under price per head including guest's napkins, table design, food service equipment, crockery and cutlery.

All menu items are prepared in a commercial kitchen facility by highly trained qualified Chefs.

Our chefs are willing to alter menus to suit dietary or cultural requirements

A schedule of two meetings (face to face) is allocated to every client. Meetings outside of this schedule may incur extra administration costs.

We take pride in the fact at Cateraid we run an extremely high service level which equates to no less than 1 staff member per 8-10 guests (food and beverage).

Off site or venue production with no commercial kitchen facilities will incur a charge to be defined at your first appointment.

Contact the Cateraid Team Today sales@cateraid.com.au 02 4352 1411