



# BUFFET MENU

A festive feast for all events & celebrations

## CANAPES

SERVED TO YOUR GUESTS UPON ARRIVAL

*Smoked salmon and tarama pate with Spanish onion & capers on turkish bread*

*Grilled lamb kofta skewers with sumac spiced yoghurt*

*Pumpkin arancini with parmesan and tomato vinaigrette*

## SALADS

YOUR CHOICE OF 3 ITEMS

<b>Caprese</b>	<i>Vine ripened tomato, soft curd mozzarella with basil leaves and a balsamic and mustard dressing</i>
<b>Caesar</b>	<i>Traditional cos lettuce salad with crispy bacon, croutons and house dressing topped with shaved parmesan and boiled eggs</i>
<b>Greek</b>	<i>Mixed lettuces with tomato, fresh red peppers, cucumber, olives, spanish onion and creamy feta with lemon and herb olive oil</i>
<b>Orecchiette</b>	<i>Pasta salad with marinated artichokes, rocket &amp; fine cut salami in a spiced roast tomato dressing</i>
<b>Beetroot</b>	<i>Baby beetroot and baby spinach leaf with avocado, sliced almonds and black currants with crumbled goats cheese</i>
<b>Cous Cous</b>	<i>tabbouleh salad with parsley, tomato, cous cous and tomato salsa, lemon aioli dressing</i>
<b>Potato</b>	<i>Chat potato, crispy bacon and shallot with egg &amp; seeded mustard sour cream dressing</i>

## HOT SIDE DISHES & VEGETABLES

YOUR CHOICE OF 2 ITEMS

<b>Pasta Bake</b>	<i>Tomato sauce with short penne pasta, marinated Italian vegetables &amp; topped with cheese</i>
<b>Cous Cous</b>	<i>Large pearl cous cous with plump raisins, chopped rocket and kale</i>
<b>Asian</b>	<i>A selection of steamed Asian greens with oyster sauce and fried shallots</i>
<b>Baked</b>	<i>A selection of roasted potato, pumpkin and sweet potato with baby carrots, rosemary and sea salt</i>
<b>Spring</b>	<i>A selection of garden vegetables and corn on the cob with herb butter</i>
<b>Creamy</b>	<i>Baked diced potato bake topped with a 3 cheese mornay crustg</i>

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## MAIN COURSE

YOUR CHOICE OF 3 TEMS

### Beef

*Gnocchi bolognaise with 3 cheeses*

*Beef and guinness pie, slow braised topped with puff pastry*

*Smoky BBQ slow cooked brisket with bourbon sauce*

### Chicken

*Chicken scallopini with lemon and herb cream*

*Chicken wings (roasted or fried) with caramel chilli glaze*

*Roasted chicken pieces with smoked paprika gravy*

### Asian

*Slow cooked Asian spiced pork belly with sweet soy gravy*

*Crispy fried sweet and sour pork with pineapple and fine cut vegetables*

*Roast pork with crackling, gravy and apple sauce*

### Lamb

*Roasted lamb shoulder with pesto crumble and jus*

*Lamb satay curry with fine cut asian vegetable*

### Vegetable

*Sweet potato frittata with feta cheese, baby spinach and roasted red peppers,*

*vegetable curry with hoikkien noodles and Malaysian coconut curry*

*Mushroom and parmesan arancini balls with parmesan*

### Seafood

*Beer battered flathead fillets with tartare sauce*

*Grilled atlantic salmon fillet with lemon butter (additional \$3.00 per person)*

*Seafood hot pot with chorizo in tomato ragout (additional \$3.00 per person)*

**Dessert Package available upon request.  
Including Tea & Coffee Station for \$15 per person.**

**Please refer to our Desserts Page.**

- All Listed Pricing includes GST.
- Public Holiday: 10% Surcharge Applies.
- Dietary/ Food Allergy requirements on all food items are available upon request -Please advise to our Events Team.
- Please refer to our Cateraid Terms and Conditions.

