

Buffet Feast Menu

The new age buffet, graze, and feast away!



Your Perfect is our Passion

Buffet Feast Menu

BUFFET PACKAGES

MENU A - 75 PER HEAD

COLD

Charcuterie boards, gourmet deli meats,
house pickles, cheeses & dips
Vegetable crudité & hummus
Turmeric roasted cauliflower, crispy kale,
pinenut & pomegranate salad
Garden salad, tomato, cucumber, carrot,
onion and vinaigrette (gf, df, v)



HOT

Beef cheek, sticky onion jam jus
Chicken cacciatore, chorizo, red peppers &
tomato (gf)
Penne pasta, Mediterranean vegetables,
garden herb pesto (v)
Artisan bread baskets
Lyonnais potatoes
Steamed green vegetables



MENU B - 95 PER HEAD

COLD

Charcuterie boards, gourmet deli meats,
house pickles, cheeses & dips
Assorted breads & condiments
Semi dried tomato, basil & goats cheese tart
Chefs choice of the seasons finest canapes
Caesar, cos lettuce, croutons, bacon, egg,
parmesan and anchovy dressing
Beetroot, sweet potato, fetta, roasted
tomato, and spinach (gf, v)
Greek, tomato, onion, cucumber, fetta,
olives, capsicum, vinaigrette (gf, v)

HOT

Beef bourginon, mushroom, bacon, red wine,
tarragon (gf)
Crispy skin pork belly, Korean bbq sauce
Chicken tikka masala skewers, minted
yoghurt (gf)
Eggplant and zucchini parmigiana, napoli
sauce, parmesan
Baby vegetables and new potatoes, garlic
and herb butter (gf)
Rice pilaf

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MENU C – 110 PER HEAD

HOT

Beef fillet, wild mushroom sauce (gf)
Barramundi, asparagus, buerre blanc (gf)
Chorizo, manchego & red pepper stuffed chicken breast (gf)
Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan
Baby vegetables and new potatoes, garlic and herb butter (gf)

COLD

Charcuterie boards, gourmet deli meats, house pickles, cheeses & dips (gf)
Artisan bread baskets
Seafood platters, prawns, smoked salmon, oysters and pickled octopus (gf)
Caprese salad Israeli cous cous with craisins, seeds, spice roasted pumpkin (df, v)
Greek, tomato, onion, cucumber, fetta, olives, capsicum, vinaigrette (gf, v)

DESSERT

Fresh fruit platters
Assorted mini desserts



ADDITIONAL INFORMATION

Crockery and cutlery hire available from 1.20 dollar per piece.

Chef \$70 an hour, Wait/Bar staff \$65 an hour. All staff are a minimum of 3 hours each.

gf – gluten free | df – dairy free | v – vegetarian | vn – vegan