

Buffet Menu – Design Your Own – #1

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Additions:

Carvery - \$12.50ea

Dessert – \$7.00ea

3 Hot Selections, 2 Salads & Bread - \$44.50/guest

4 Hot Selections, 3 Salads & Bread - \$46.00/guest

5 Hot Selections, 3 Salads & Bread - \$49.00/guest

HOT SELECTIONS:

Steak & Kidney with Garlic Mash

Singapore Noodles – Beef/Chicken/Pork Combo

Malaysian Chicken Curry & Rice

Teriyaki Chicken with Fried Rice

Garlic Chicken with Basil Pesto Pasta

Apricot Chicken & Rice

Cottage Pie with Cheesy Potato Topping

Old Fashioned Fish Pie

Chicken & Red Wine

Thai Green Chicken Curry with Fragrant Rice

Beef in Burgundy with Buttered Noodles

Sweet & Sour Chicken with Rice

Seafood Mornay

Chicken & Mushroom Carbonara

Sweet Lamb Curry & Rice

Thai Red Beef Curry & Rice

Chicken Provencale

Spaghetti Bolognaise

Beef Lasagne

Macaroni Cheese with Chicken & Sweet Corn

Creamy Garlic Potatoes

Roast Vegetables - Honey Pumpkin, Potato, Carrot & Peas

SALADS:

Continental Pasta Salad with Basil Pesto

Caesar Salad with Chopped Egg

Apricot & Almond Couscous on Baby Greens

Chicken Salad with Blue Cheese, Crispy Bacon & Tarragon Dressing

Mexican Salad Couscous with Pine Nuts & Orange

Tossed Garden Salad with Sundried Tomatoes

Greek Salad with Creamy Feta Cheese

Potato & Smokey Bacon Salad

Malibu Coleslaw with Coconut & Sultanas

Hawaiian Rice

Waldorf Salad

Buffet Menu – Carvery & Vegetables #2 - \$43.50/guest

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Carvery

Roast Beef Infused with Garlic & Rosemary

Leg of Pork with Crackling & Apple Sauce

Vegetables

New Potatoes with Vermouth Butter

Cauliflower Cream & Cheddar Bake

Cinnamon Roasted Pumpkin

Minted Peas

Buttered Corn Kernels

Accompaniments

Bread & Butter Selection

Red Wine & Balsamic Jus

Dessert

Chocolate Duo – Moist Chocolate Cake with Chocolate Mouse with Diced Poached Apple & Cinnamon Cream

Whisky Croissant & Butter Pudding with Raisins & Anglaise with Whipped Cream

Fresh Sliced Seasonal Fruit Platter

Buffet Menu – Carvery & Vegetables #3 - \$43.50/guest

Delivery Only Under 40

Guests Over 40 Guests – Staff Included Onsite

Carvery

Roasted Beef with Herb Mustard Crust

Roasted Crispy Skin Chicken with Bacon & Almonds

Vegetables

Cheddar Encrusted Creamy Garlic Potatoes

Orange Glazed Carrots

Crumbed Cauliflower

Mediterranean Ratatouille –

Zucchini, Egg Plant, Tomato, Purple Onion & Capsicum

Accompaniments

Bread & Butter Selection

Red Wine Jus

Dessert

Apple Pie with Handmade Shortcrust Pastry & Cream

Coffee & Baileys Irish Cream Mousse

Fresh Seasonal Fruit Platter

Buffet Menu – Carvery & Salads #4 - \$43.50/quest

Delivery Only Under 40

Guests Over 40 Guests – Staff Included Onsite

Carvery

Roasted Beef – Basted with Dijon Mustard & Fresh Cracked Pepper

Slow Roasted Lemon & Oregano Rubbed Chicken

Potato & Salads

Cajun Potatoes with Caramelized Spanish Onion & Sour Cream

Cabbage, Coconut & Coriander Coleslaw

Pasta Salad with Crumbled Feta, Semi Dried Tomatoes & Basil Pesto

Caesar Salad – Cos, Crispy Bacon, Croutons, Parmesan

Tossed Garden Salad with Egg & Cheese

Accompaniments

Bread Selection

Roasted Garlic & Horseradish Jus

Desserts

Baked Blueberry Cheesecake with Vanilla Cream

Flourless Chocolate & Beetroot Cake with Chocolate Ganache

Fresh Sliced Seasonal Fruit Platter

Buffet Menu – Carvery & Salads #5- \$45.50/guest

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Carvery

Slow Roasted Smoked Pork with Crispy Crackling

Roasted Beef Rubbed with Seeded Mustard & Studded Garlic

Potato & Salads

Roasted New Potatoes with Onion & Bacon

Potato Salad with Shallots, Chives & Mustard Dressing

Pesto Mayonnaise Pasta Salad

Traditional Coleslaw

Garden Salad with Balsamic Vinaigrette

Accompaniments

Bread Selection

Roasted Garlic & Horseradish Jus

Apple Sauce

Desserts

Double Chocolate Éclairs Filled with Chocolate Mouse & Choc Dipped

Peanut Butter Cheesecake with Choc Cookie Base

Fresh Seasonal Fruit Platter

Buffet Menu #6 - \$48.50/guest

Delivery Only Under 40

Guests Over 40 Guests – Staff Included Onsite

COLD

Selection of Freshly Baked Bread Rolls

Mixed Mesclun Salad with French Dressing

Potato & Bacon Salad with seeded Mustard Mayonnaise

Ripe Tomato with Basil Pesto Salad

Cucumber & Sweet corn Salad with Dill Yoghurt Dressing

Pasta Salad with Tomato, Olives, Balsamic Dressing

Cooked Whole Prawns with Lemon & Cocktail Sauce

HOT

Roast Pork with Apple Sauce & Jus

Pan Fried Snapper with Oven Roasted Pumpkin & Cajun Butter Sauce

Lamb Korma Curry with Coriander

Steamed Jasmine Rice

Oven Roasted Baby Potatoes

Selection of Steamed Seasonal Vegetables with Sea Salt & Butter

DESSERT

Selection of Mini Cakes- Chef's Choice Made Up of:

Profiteroles

Cheesecake

Boston Mudcake

Carrot Cake

Tiramisu

Chocolate Mousse

Trifle

Pavlova

Buffet Menu #7- \$48.50/guest

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

COLD

Selection of Freshly Baked Bread Rolls

Baby Cos Salad, Croutons, Parmesan Cheese, Chopped Egg & Bacon

Tomato, Fetta & Basil Salad

Sweet Potato, New Potato, Bacon & Chives with Sour Cream Dressing

Garden Salad, Tomato, Red Onion, Capsicum, Carrot & Cucumber

Penne Pasta with Tuna, Capsicum & Mango Chutney Mayonnaise

Cooked Whole Peeled Prawns with Lemon & Cocktail Sauce

HOT

Sautéed Lemon Pepper Chicken with White Wine Sauce

Baked Salmon with Baby Spinach, Sundried Tomato & Citrus Butter

Roasted Lamb Rump with Rosemary & Red Wine Jus

Oven Roasted Baby Potatoes

Selection of Steamed Seasonal Vegetables with Sea Salt & Butter

DESSERT

Selection of Mini Cakes- Chef's Choice Made Up of:

Profiteroles

Cheesecake

Boston Mud cake

Carrot Cake

Tiramisu

Chocolate Mousse

Trifle

Pavlova

Buffet Menu #8- \$48.50/guest

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

COLD

Selection of Freshly Baked Bread Rolls

Baby Cos Salad, Croutons, Parmesan, Chopped Egg & Bacon

Tomato, Feta & Basil Salad

Sweet Potato, New Potato, Bacon & Chive with Sour Cream Dressing

Penne Pasta Salad with Marinated Mediterranean Vegetables

Greek Salad with Olives, Fetta, Capsicum & Purple Onion

Continental Meat Selection – Leg Ham, Salami, Beef with Condiments

HOT

Thai Spiced Fish with Asian Greens & Honey Teriyaki Glaze

Tikka Chicken with Steamed Jasmine Rice

Beef & Burgundy with Buttered Noodles

Oven Roasted Baby Potatoes

Selection of Steamed Seasonal Vegetables with Sea Salt & Butter

DESSERT

Selection of Mini Cakes- Chef's Choice Made Up of:

Profiteroles

Cheesecake

Boston Mudcake

Carrot Cake

Tiramisu

Chocolate Mousse

Trifle

Pavlova

Buffet Menu – BBQ #9- \$47.00/guest

Children 4 to 12 years - \$27.00/guest

Over 40 Guests – Staff Included Onsite

From the BBQ

Wagyu Beef Rissoles with Caramelized Onion

Lamb Rump Steaks marinated in Rosemary, Garlic & Olive Oil

Chicken Mignon

Sugar Glazed Pork Belly Strips

BBQ Sausages

Salads

Curried Potato Salad

Rocket, Melon, Prosciutto, Fetta & Olive Oil

Caesar Salad – Cos, Crispy Bacon, Garlic Croutons, Shaved Parmesan & Chopped Egg

Cabbage, Coconut & Coriander Coleslaw

Bread & Accompaniments

Bread & Butter Selection

Sauces/Condiments to Suit BBQ Items

Dessert

Lemon Meringue Pie with Lashing of Marshmallow Topping & Cream

Boston Mud cake with Chocolate Ganache

Fresh Sliced Seasonal Fruit Platter

Buffet Menu – BBQ #10 - \$47.00/guest

Children 4 to 12 years - \$27.00/guest

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

From the BBQ

Minute Smokey Marinated Sirloin Steak

Seafood Melody with Garlic & Ginger

Creole Chicken Thighs with toasted sesame seeds & Cinnamon

American Sticky Pork Ribs drizzled with Honey

Chipolata Sausages with Spicy Tomato Relish

Salads

Greek Salad with Roma Tomato, Olive Oil, Fetta & Purple Onion

Hawaiian Rice Salad with Toasted Coconut & Sultanas

Traditional Coleslaw

Italian Potato & Sweet Potato with Salami & Egg

Bread

Garlic & Herb Bread

Dessert

Custard Sponge Trifle in Shot Glasses

Black Forrest Gateaux

Fresh Seasonal Fruit Platter with Cream & Chocolate Ganache Dipping

Buffet Menu #11 – \$48.00/guest – without Canapes \$52.50/guest – with Canapes

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Canapes

Tiger Prawn Wanton

Margareta Pizza – Basil & Mozzarella

BBQ Chicken Satay Skewers

Carvery

Dukkah Encrusted Beef – Slow Roasted with Port Wine Jus

Pork Loin Stuffed with Apple & Red Cabbage

Hot & Cold Selections

Moroccan Spiced Chicken Salad with Roasted Cashews & Mango Salsa

Thai Spiced Dusted Catch of the Day with Asian Greens, Honey & Teriyaki Glaze (Hot)

Char Su Beef on Salad of Crunchy Bean Sprouts & Fresh Pineapple

Salads & Accompaniments

Potato Salad with Gherkins & Sour Cream

Spinach Salad – English Spinach, Roasted Pine Nuts, Eggs, Cherry Tomatoes, Bacon &

Croutons with

Balsamic

Bread & Butter Selection

Vegetables

Cream Braised Potatoes with Parmesan

Green Beans with Tarragon Butter

Dessert

Caramelized Lemon Tart with Double Cream

Cappuccino Mouse Pie with Amaretto Biscuit

Apricot Upside Down Syrup Cake

Buffet Menu #12- \$48.00/guest – without Canapes \$52.50/guest – with Canapes

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Canapes

Creamy Chardonnay, Chicken & Leek Pies

Hand Cut & Crumbed Calamari Rings with Lemon Honey Aioli

Antipasto Skewers Drizzled with aged balsamic Vinegar

Carvery

Slow Roasted Pork Leg with Apple Compote & Salted Crackle – Apple Sauce

Roasted Beef rubbed with Horseradish & Garlic

Cold Selections

Basil Roasted Chicken on Rocket, Pimento & Asparagus

Fetta, Pine Nut & Bell Pepper Frittata

Smoked Salmon on Dill & Potato Salad with Crème Fraiche & Caper Salsa

Salads & Accompaniments

Apricot & Almond Couscous on Baby Greens

Assorted Gourmet Summer Leaves with Roasted Pumpkin, Pepitos & Dijon Dressing

Bread & Butter Selection

Vegetables

Potato Croquette – Mashed Creamy Garlic Potatoes with Almond Crumbs Green

Vegetable Panache – Seasonal Selection

Dessert

Baked Upside Down Lemon Cheesecake with Spiced Orange Sauce

Custard Crepe with Raspberry Jam & Cream

Chocolate Brownie Trifle with Vanilla Cream Custard

Buffet Menu #13- \$47.50/guest – without Canapes \$53.50/guest – with Canapes

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Canapes

Salt & Pepper Szechwan Calamari

Lebanese Lamb in Filo

Braised Beef & Potato Samosas with Cucumber Pickles

Hot Selections

Asian Prawn & Chicken Wok with Hokkien Noodles & Coconut Cream

Beef Stroganoff with Paprika, Mushrooms & Sour Cream

Assorted Seafood in Yellow Curry Sauce with Steamed Rice

Cold Selections

Glass Noodle Salad with Shredded Chicken, Prawns, Lime & Soy

Asparagus & Mersey Valley Cheddar Tart

Asian Beef Salad Marinated in Mirren - on a Crisp Salad of Red Onion, Capsicum,

Bean Shoots & Toasted Almonds

Salads & Accompaniments

Roasted Pumpkin Salad with Rocket, Pine Nuts & Fetta

Traditional Potato Salad

Vegetables

Sautéed Potatoes with Bacon & Onion

Panache of Fresh Seasonal Vegetables with Butter & Sea Salt

Dessert

Toffee Apple Tart with Cream

Raspberry Mouse Sponge Cake

Choux Pastry Trio –

Profiteroles, Paris Brest & Chocolate Éclairs

Buffet Menu #14– \$47.50/guest- without Canapes \$53.50/guest – with Canapes

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Canapes

Chilli Salt Squid with Honey Aioli

Handmade Lamb & Rosemary Pies with Dukkah Sprinkle

Teriyaki Chicken Bites

Hot Selections

Seafood Bake with lemon Scented Crumble Topping

Chicken on Farfalle with Char Grilled Vegetables, Fetta and Spicy Tomato Sauce

Braised Beef with Red Wine, Bacon, Mushrooms & Onions

Cold Selections

Antipasto Platter - Peppered Beef, Continental Ham, Salami

Brie, Pecan & Chive Tart

Baked Chicken with Salted Pepitos and Spiced Roasted Pumpkin

Salads & Accompaniments

Garden leaves with Cherry Tomato, Oregano & Pine Nuts

Chicken Salad with Blue Cheese, Crispy Bacon & Tarragon Dressing

Vegetables

Cajun Roasted New Potatoes with Caramelized Onion

Green Vegetable Panache – Seasonal Selection

Dessert

Frangelico Choc Brownie Trifles with Mascarpone Custard

Love Heart Puffs with Chantilly Cream:

Layered with Strawberries & Kiwi Fruit with Icing Sugar Dust

Individual Miniature Zesty Lemon Cheese Cakes with Candied Lemon Garnish

Buffet Menu #15 – \$51.50/guest – without Canapes \$56.50/guest – with Canapes

Delivery Only Under 40 Guests

Over 40 Guests – Staff Included Onsite

Canapes

Honey & Sesame King Prawns

Roma Tomato, Spanish Onion & Fresh Basil Bruschetta

Garlic Chicken in Sour Dough Crumbs

Carvery

Honey & Orange Marmalade Baked Leg of Ham

Slow Roasted Beef with Horseradish & Garlic with Red Wine Jus

Hot Selection

Pasta with a Selection of Two Sauces:

– Basil Cream and Carbonara & Button Mushroom

Chicken Curry with Galangal, Lemongrass & coconut on a bed of Jasmine Rice

Brie, Prosciutto, Rocket & Mustard Pastry Quiche

Salads & Accompaniments

Baby Spinach, Roma Tomatoes with Marinated Fetta & Torn Basil

Baked Pumpkin with Honey Cinnamon & Couscous

Bread & Butter Selection

Vegetables

Classic Roast Potatoes

Individual Vegetable Pakoras

Desserts

Lemon Meringue Pie with Mountains of Meringue & Chantilly Cream

Baked New York Style Cheesecake with Cream

Individual Apple & Fig Crumbles with Double Cream