



Buffet Style Menus 20/03/2017

Menus and prices are subject to change
We can be flexible with the menus and custom menu's can be put together upon request.
Menus include all food service equipment, Crockery and cutlery.
Delivery/set up fee may apply.
We require a **minimum of 45 guests to include staff charge** for
Three hours to prepare, serve and clear away dishes.

Menu 1

Classic Carving Buffet Style **\$39.00pp**

Meats /carved by our professional staff.

Roast Beef with traditional rich gray & mustard

Roast Pork with traditional rich gravy & apple sauce

Vegetable - Choose four (4) of the following vegetables

Honey glazed carrots

Seasoned roast Potato or Creamy potato bake

Minted peas

Cauliflower & Broccoli Gratin

Buttered baby beans

Roast pumpkin

Bread with butter portions included

Traditional Garden salad with choice of dressing included

Dessert (choose 2)

-Individual sticky date puddings with butterscotch sauce

-Individual choc mud cakes w, rich chocolate sauce

-Assorted cheesecake bites

-Mini passionfruit Pavlovas

Served with

Fresh seasonal fruit platter w, lightly whipped cream



Menu 2 - Premium Buffet

\$58.50pp

Choose 4 of the following - Finger food served on arrival – 4 pieces per person

Mini Satay Chicken skewers	Assorted sushi rolls
Barbeque meatball skewers	Kabana, feta, olives, and semi dried tomato skewer
Garlic sweet chilli grilled prawn skewers	Mini gourmet sausage rolls
Tandoori chicken cucumber rounds	Mini bruschetta (V)

(Gourmet canapé upgrade available)

Choose three (3) of the following Mains

Parmesan and lemon crumbed chicken breast
Herb crusted Lamb cutlets w, white onion sauce
Braised porterhouse steak w, mushroom demi glaze
Chicken and pumpkin curry w, jasmine rice
Beef Lasagne
Pumpkin and sage ravioli w, a creamy tomato sauce
Roast Beef with traditional rich gray & mustard

Choice of three (3) of the following Sides

Garlic and herb chat potatoes
Roasted root vegetables
Seasoned greens
Steamed vegetable medley
Honey roasted carrots

Choice of three (3) of the following Salads

Mediterranean cous cous
Greek Salad
Traditional garden salad
Rocket, fetta and beetroot
Roast pumpkin pasta salad

Served with Dinner rolls with butter portions

Choice of (1) of the following Desserts

- Individual sticky date puddings with butterscotch sauce
-Individual chocolate pudding w, chocolate sauce
-Home-style Apple pie
-Chocolate mousse cup with fresh raspberries
-Individual Pavlova w, fresh fruit and cream
-Assorted gourmet cake bites (3 per person)

Served with -Seasonal Fruit Platters and fresh whipped cream



Menu 3 - Italian style buffet menus

\$39.90pp

Choose 3 of the following

- Beef or vegetarian Lasagne
- Spinach & ricotta Ravioli with a tomato and basil sauce
- Creamy Pesto & spinach penne
- Fettuccini carbonara
- Pumpkin and sage ravioli w, creamy tomato sauce
- Braised beef tortellini w, creamy white wine sauce

- Garlic and fresh herb potatoes
- Dinner rolls w, butter portions

Choice of 4 salads

- Caesar Salad
- Greek salad
- Creamy potato salad
- traditional coleslaw
- Beetroot and baby spinach salad
- Seasonal garden salad

Dessert

- Assorted cheesecake bites and mini passionfruit pavlovas (3 pieces per person)
- Fresh seasonal fruit platter w, lightly whipped cream

Menu 4

\$37.50pp

- Sliced Tender Roast Beef with our famous gravy
- Sliced succulent Roast pork with our famous gravy
- Fresh long Bakery rolls
- Creamy potato bake
- Beef/ Vegetarian Lasagne

Choice of 4 salads *see salad menu

Dessert

- Selection of cake bites (3 per person)
- Fresh seasonal fruit platter w, lightly whipped cream



Menu 5 **\$38.50pp**

Choice of two tender, tasty meats

Beef, Pork, Lamb, Baked ham, roast chicken pieces
Served with condiments and our famous gravy.

Garlic and herb potatoes
Dinner rolls w, butter portions

Choice of 4 salads *see salad menu for more options

Mediterranean rice salad
Greek Salad
Traditional garden salad
Rocket, fetta and beetroot
Roast pumpkin pasta salad

Dessert

Individual sticky date puddings with butterscotch sauce or Individual choc mud cakes w, rich
Chocolate sauce
Assorted cheesecake bites or mini passionfruit Pavlovas
Fresh seasonal fruit platter w, lightly whipped cream

Menu 6 - Cold Buffet Style **\$39.00pp**

Cold roast chicken pieces 2 per person
Cold deli meats, Hungarian salami, Honey ham and roast beef
Assorted individual frittatas
Cheese platters, three cheeses, water crackers, dried fruit and nuts
Antipasto platters, semi dried tomatoes, pickles, marinated olives and fetta
Assorted bread with butter portions
Roast pumpkin, fetta & pine nut pasta salad
Leafy Greek salad
Garlic and herb potato salad
Mediterranean cous cous

Dessert

Selection of cake bites (3 per person)
Fresh seasonal fruit platter w, lightly whipped cream



Menu 7

\$46.00 per person

Starters –Hot finger food – 5 pieces per person- served by our professional staff

Chicken satay skewers

Garlic sweet chilli grilled prawn skewers

Italian sausage, bocconcini, fresh basil and cherry tomato skewer

Mushroom , rocket and fetta bruscetta (V)

Main

Braised porterhouse steak with mushroom and white wine sauce

Grilled snapper fillets w, lemon herb butter

Garlic and herb chat potatoes and sweet potato

Leafy Greek salad with dressing

Mediterranean cous cous

Roast pumpkin pasta salad

Rocket beetroot fetta and walnut salad

Dinner rolls and butter portions

Dessert

Dessert

Assorted cheesecake bites and mini passionfruit pavlovas (3 pieces per person)

Fresh seasonal fruit platter w, lightly whipped cream

Extras

Antipasto grazing station

from \$4.95 pp

-An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads and dips and more.

Entres – served at tables

\$10.95 pp

Salt & pepper squid with sweet chilli lime dipping sauce

Crispy Thai prawn salad



Smoked salmon & rocket salad w, walnuts & Danish fetta
Spinach, fetta & cherry tomato frittata on a bed of mixed leaf salad (GF)(V)
Baby spinach & tandoori chicken breast salad w, brown lentils & mango raita
Cherry tomato, bocconcini and fresh basil bruschetta w, balsamic glaze (V)

Assorted finger foods walked around by staff from \$11.50pp

Cocktail canapés walked around by staff from \$13.50pp

Soup selections – Served at table or at buffet \$ 5.95 pp

All served with garlic crouton

Winter vegetable

Sweet potato & leek with chives & paprika

Butternut pumpkin served with cream

Chicken and corn

Creamy broccoli cheese with parmesan & chives

Desserts

Creamy chocolate mousse cups \$3.95 each

Passionfruit pavlova w, fresh cream \$3.95 each

Cheese cake bites (2pp) \$3.50pp

Gourmet mini cakes \$2.80 each

Gourmet assorted chocolate bites \$2.50 each

Individual sticky date w, sauce \$4.50 each

Individual chocolate mud cake w, sauce \$4.50 each

Apple pie w, cream \$5.50 each

Pecan pie w, cream \$5.50 each

Dinner roll with butter portions \$0.95 pp

Salads * see salad menu

Platters

Seasonal fruit platter \$4.60 pp

Antipasto platter \$4.90 pp

Cheese selection, dried fruit,

Water Crackers \$4.60pp

Cold deli meat platters \$4.60pp

Cold chicken pieces \$4.00pp



Tea & coffee

\$2.50pp

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