



## Buffet Style Menus 01/01/2018

We can be flexible with the menus and custom menu's can be put together upon request.

Includes tables and linen for buffet, all crockery, cutlery and all food service equipment required.

We require a minimum of 45 guests to include professional service staff to cook, prepare, serve and clear away.

Hire of linen, glassware, other equipment and set up available upon request.

Delivery/set up fee may apply

### Menu 1 - Classic Carving Buffet Style

**\$39.90pp**

#### **Meats /carved by our professional staff.**

Roast Beef with traditional rich gravy & mustard

Roast Pork with traditional rich gravy & apple sauce

(GF option)

#### **Vegetable - Choice of four (4) of the following vegetables**

Honey glazed carrots (GF)

Seasoned roast Potato(GF) or Creamy potato bake

Minted peas (GF)

Cauliflower & Broccoli Gratin

Medley of steamed broccoli, cauliflower and baby corn cobette (GF)

Buttered baby beans(GF)

Seasoned roast pumpkin (GF)

Bread with butter portions included

Traditional Garden salad with choice of dressing included(GF)

#### **Dessert - Choice of two (2)**

-Individual sticky date puddings with butterscotch sauce

-Individual choc mud cakes w, rich chocolate sauce

-Assorted cheesecake bites

-Mini passionfruit Pavlovas(GF)

Served with

Fresh seasonal fruit platter w, lightly whipped cream(GF)

Add canapés to start - 30 min service \$9.90 per person



## Menu 2 - Premium Buffet

\$62.90pp

### Choose 4 of the following - Canapes served on arrival – 4 pieces per person

- |  |   |
|--|---|
| Assorted sushi rolls(GF)                     | Bononcini Italian sausage cherry tomato skewers w, fresh basil (GF) |
| Mini bruschetta (V)                          | Tandoori chicken cucumber rounds(GF)                                |
| Feta pesto and cherry tomato on crostini (V) | Smoked Salmon horseradish mascarpone, capers on crostini            |

### Choose three (3) of the following Mains

- Seasoned chicken breast wrapped in prosciutto (GF)
- Herb crusted Lamb cutlets w, sauce soubise (GF)
- Braised steak medallions w, mushroom demi glaze (GF option)
- Grilled snapper in a lemon and parsley sauce (GF)
- Roast pork or beef w, gravy
- Chicken and pumpkin curry w, jasmine rice (GF) (V option)
- Beef Lasagne or vegetarian (V option)
- Pumpkin and sage ravioli w, tomato basil sauce (V)

### Choice of three (3) of the following Sides

- Garlic and herb smash potatoes(GF)
- Seasoned roasted root vegetables(GF)
- Seasoned seasonal greens(GF)
- Steamed colourful vegetable medley(GF)
- Honey roasted carrots w, almond flakes(GF)

### Choice of three (3) of the following Salads

- Mediterranean pearl cous cous
  - Leafy Greek Salad(GF)
  - Traditional garden salad(GF)
  - Rocket, fetta and beetroot(GF)
  - 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
  - Individual Pavlova w, fresh fruit and cream(GF)
  - Assorted gourmet cake bites (3 per person)
- Served with** -Seasonal Fruit Platters and fresh whipped cream(GF)



---

### **Menu 3 - Roast meat rolls buffet** **\$38.50pp**

**Meats /carved by our professional staff - Choice of two (2) meats**

Tender Roast Beef with seeded mustard and our famous gravy

Succulent Roast pork with apple sauce and our famous gravy

Juicy lamb with mint sauce and our famous gravy (GF option)

Fresh long Bakery rolls (1 per person)

Creamy potato bake or chat jacket potato w, sour cream

**Choice of four (4) of the following Salads** \*see salad menu for more options

Classic Caesar

Rocket fetta beetroot with walnuts corn and Spanish onion

Roasted root vegetable salad

Leafy Greek

Traditional garden w, dressing

**Dessert**

Selection of chefs seasonal cake bites (3 per person)

Fresh seasonal fruit platter w, lightly whipped cream

### **Menu 4 – Something for everyone** **\$49.50pp**

**Meats /carved by our professional staff - Choice of two (2) meats**

Tender Roast Beef with seeded mustard

Succulent Roast pork with apple sauce

Juicy lamb with mint sauce and our famous gravy

Honey baked ham

Roasted chicken pieces with Dijon

All served with our famous gravy. (GF option)

**Choice of one (1) wet dish**

Mild chicken and pumpkin curry w, basmati rice (GF)

Vegetable tagine w, basmati rice (GF)

Red beef curry w, basmati rice (GF)

Beef or vegetable lasagne

Spinach and ricotta ravioli w, rich tomato basil sauce



Creamy penne carbonara

Garlic and herb potatoes  
Seasoned roasted root vegetable medley

Dinner rolls w, butter portions

**Choice of three (3) salads** \*see salad menu for more options

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

**Dessert**

French vanilla and strawberry cheesecake bites  
Mini passionfruit Pavlovas  
Fresh seasonal fruit platter  
Cheese platter  
Lightly whipped cream

**Menu 5 - Cold Buffet Style**

**\$44.90pp**

Marinated chicken tenderloins (GF)  
Cold deli meats, Hungarian salami, Honey ham, roast beef, kabana (GF)  
Roast pumpkin, fetta and spinach frittata (GF)  
Antipasto platters, semi dried tomatoes, pickles, marinated olives. fetta

Assorted bread with butter portions

**Choice of four (4) of the following Salads** \*see salad menu for more options

Roast pumpkin, fetta & pine nut pasta salad  
Leafy Greek salad  
Garlic and herb potato salad  
Mediterranean cous cous  
Grilled zucchini parmesan and prosciutto

**Dessert**

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

## Extras

### **Antipasto grazing station**

**\$ 9.50 pp**

Min 45 person order.

An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen, Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. Delivery/set up fee applies.

### **Entres – served at tables**

**\$10.95 pp**

Smoked salmon with fresh avocado and crispy citrus salsa  
Tandoori baked chicken breast w, brown lentils & mango raita  
Cherry tomato, bocconcini and fresh basil bruschetta w, balsamic glaze (V)  
Chilli lime baked prawns with fresh herb asian slaw  
Smoked cheese, mushroom, balsamic caramelized onion tart (V)  
Roasted butternut and fetta risotto cake w, fire Roasted pepper Coulis (V)  
Truffle mushroom risotto w, prosciutto crumble  
Peaking duck pancake roll w, pickled cucumber and duck boudin

### **Cocktail canapés service 30 mins – Choice of 3**

**\$12.95**

Crisp bread, Smoked Salmon with mascarpone, capers & horseradish.  
Mini Bruschetta w, micro herbs and balsamic glaze(V)  
Roast Turkey & cranberry with bacon crisp on crustini  
Fresh prawn w, cream cheese and lemon cucumber cups (GF)  
Feta pesto and cherry tomato chive blini bites w, mico herbs (V)  
Cheese and chive blini w, pesto cream & prosciutto  
Assorted sushi platters w, soy sauce (V) option (GF)  
Bononcini, Italian sausage and cherry tomato skewers w, fresh basil (GF)  
Rare seared tuna with wasabi and garlic aioli on our house made crouton  
Fresh oysters topped with our house lemon dressing and fresh coriander (GF)

### **Soup selections – Served at table**

**\$ 6.50 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

## Mains

from \$3.50 per person

Rich beef lasagne  
Roasted vegetable Lasagne  
Spinach & ricotta Ravioli with a tomato and basil sauce (V)  
Creamy Pesto & spinach penne (V)  
Fettuccini carbonara  
Pumpkin and sage ravioli w, creamy tomato sauce (V)  
Braised beef tortellini w, creamy white wine mushroom sauce  
Curried cauliflower and pumpkin (V)  
Vegetable and chickpea tagine (V)

## Desserts

Creamy chocolate mousse cups	\$3.95 each
Passionfruit pavlova w, fresh fruit and cream	\$3.95 each
Cheese cake bites (2pp)	\$3.50pp
Gourmet mini cakes	\$2.95 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	\$3.00 each

Tea & coffee	\$2.95pp
--------------	----------

Menus and prices are subject to change



[www.impressionscatering.com.au](http://www.impressionscatering.com.au)

P: 9524 5438

M: 0415 547 641

E: [impressionscatering.com.au](mailto:impressionscatering.com.au)