



Buffet Style Menus 01/06/2018

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.

Add linen package for \$4.40 per person. Round 1.8M table and linen napkin.

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe set on table on arrival

Delivery/set up fee may apply.

Menu 1 - Classic Carving Buffet Style

\$39.90pp

Mains

Roast Beef with traditional rich gravy & mustard (GF option)

Roast Pork with traditional rich gravy & apple sauce (GF option)

Gnocchi or penne in a rich tomato basil sauce (Vegetarian)

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 cananpes to start (3) – 30 min service \$9.90 per person



Menu 2 - Premium Buffet

\$62.90pp

Choose 4 of the following - Canapes served on arrival – 30 mins (more options available on request)

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| 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 crouton (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 lamb w, mint gravy
- Sticky red pork belly
- Chicken and pumpkin curry w, jasmine rice (GF) (V option)
- Gnocchi or fettucini in a creamy white wine and mushroom sauce (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)
- Rocket parmesan cherry tomato and bacon salad (GF)
- Spinach, fetta and beetroot(GF)
- Roast pumpkin spinach feta 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 spinach feta 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

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