



Buffet Style Menus 01/01/2020

Menus and prices are subject to change and availability. Additional 10% GST applies.

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.

Delivery/set up fee may apply.

Menu 1 - Classic Carvery Style Buffet \$41.00pp

Mains

Slow Roasted Beef Blade, traditional rich gravy & mustard (GF)

Succulent Roast Pork, Crackle, traditional rich gravy & apple sauce (GF)

Gnocchi in a rich Napoli sauce, shaved parmesan (Vegetarian)

Vegetable - Choice of four (4)

Honey and orange roasted carrots (GF)

Seasoned roast Potato (GF) or Creamy potato bake

Minted peas (GF)

Cauliflower & Broccoli Gratin

Medley of steamed broccoli, zucchini, sweet corn cobette (GF)

Buttered baby beans and almonds (GF)

Seasoned roast pumpkin and Spanish onion (GF)

Glazed red cabbage and port wine sauce

Bread with butter portions included - Upgrade to Yorkshire pudding \$0.75 pp

Traditional Garden salad with choice of dressing included (GF)

Dessert - Choice of two (2)

Individual sticky date puddings with butterscotch sauce or

Individual choc mud cakes w, rich chocolate sauce

Lemon cheesecake bites or

Mini passionfruit Pavlovas (GF)

Served with

Platters of seasonal sliced fruits (GF)

Fresh whipped cream (GF)

Add cold canapés to start (3) - 30 min service \$12.50 per person



Menu 2 - Premium Buffet 3 course

\$69.00pp

Canapes served on arrival - 30 mins – Choice of three (3)

- Marinated bocconcini Bruschetta, wild lemon thyme (V)
- Avocado mousse, Danish feta, chili and sweet basil, garlic crouton (V)
- Smoked Salmon, horseradish mascarpone, capers, garlic crouton
- Prawn ceviche, avocado salsa, lemon cucumber cup (GF)
- South Cape brie, prosciutto, shiraz caramelized onion, crostini
- Seared beef tenderloin, horseradish cream, fire roasted capsicum, parmesan crisp (GF)

Mains – Choice of two (2) mains

- Seasoned chicken breast with prosciutto, salsa verda (GF)
- Roasted lamb leg with soft goat's cheese mint pesto (GF)
- 24" hour sous vide Harvey beef strip loin, black garlic jus (GF)
- Sichuan pepper braised pork (GF)
- Baked snapper served with gremolata (GF)
- Beef bourguignon (GF)
- Coconut Chicken curry (GF)
- Gnocchi in a creamy pesto & baby spinach sauce, shaved parmesan (V)
- Moroccan vegetable chickpea tagine (GF) (V)

Sides

- Twice cooked herb roasted potatoes (GF)
- Mixed garlic roasted root vegetables (GF)
- Steamed seasonal greens, butter and smoked salt (GF)

Salads – Choice of three (3)

- The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)
- Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
- Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)
- Charred zucchini, pea, pearl cous cous, feta, herbs and lemon
- Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan

Served with Dinner rolls with butter portions

Dessert

- An Assorted of the chef's mini delights (3 per person)
- Platters of seasonal sliced fruits (GF)
- Fresh whipped cream (GF)



Menu 3 - Roast meat rolls buffet **\$38.40pp**

Meats - Choice of two (2) meats

Slow Roasted Beef Blade, traditional rich gravy & mustard (GF)
Succulent Roast Pork, Crackle, traditional rich gravy & apple sauce (GF)
Juicy leg of lamb, traditional rich gravy & mint sauce (GF)

Fresh long Bakery rolls (1 per person)

Creamy potato bake or chat jacket potato w, sour cream

Salads -Choice of four (4)

Roasted root vegetable, rocket, honey mustard dressing
Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta
Traditional garden, Italian dressing
Thai vermicelli and vegetable salad, green coconut dressing
The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)
Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan
Pesto bacon pasta salad, roast cherry tomato, baby spinach
*see salad menu for more options

Dessert

Individual passionfruit pavlovas, fresh fruit and cream (GF)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)

Add cold canapés to start (3) – 30 min service \$12.50 per person
Add Cold platters to start from \$50.00 each *see below



Menu 4 – Something for everyone

\$43.00pp

Meats -Choice of two (2)

- Slow Roasted Beef Blade, traditional rich gravy & mustard (GF)
- Succulent Roast Pork, Crackle, traditional rich gravy & apple sauce (GF)
- Juicy leg of lamb, traditional rich gravy & mint sauce (GF)
- Moroccan honey marinated chicken breast (GF)

Choice of one (1) wet dish

- Coconut chicken curry, basmati rice (GF)
- Moroccan chicken tagine, basmati rice (GF)
- Thai Red beef curry, basmati rice (GF)
- Beef teriyaki, basmati rice (GF)
- Creamy chicken pesto Penne, baby spinach, shaved parmesan
- Snapper cacciadore, basmati rice (GF)
- Roasted barramundi, romesco sauce (GF)

Served with

- Herb confit garlic crushed potatoes
- Mixed garlic roasted root vegetables (GF)

Dinner rolls w, butter portions

Choice of three (3) salads

- Traditional garden, Italian dressing
 - Thai vermicelli and vegetable salad, green coconut dressing
 - The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)
 - Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
 - Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)
 - Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan
- *see salad menu for more options

Dessert

- Lemon cheesecake bites 1pp (GF)
- Platters of seasonal sliced fruits (GF)
- Cheese platter, 2 cheese, assorted crackers, dried fruit
- Fresh whipped cream (GF)



Menu 5 - One course Lunch Buffet \$32.50 per person

Mains - Choose two (2)

- Moroccan chicken tenderloin (GF)
- Crispy pork belly, apple pure (GF)
- Snapper fillets, gremolata (GF)
- Succulent Roast lamb w, mint gravy (GF)
- Juicy roast pork, gravy , apple sauce (GF)
- Braised porterhouse steak w, onion demi (GF)

Vegetarian Mains - Choose one (1)

- Creamy pesto and spinach gnocchi
- Pumpkin and sage ravioli in a rich tomato basil sauce w, Parmesan
- Lasagne of roasted vegetables, bechamel
- White wine mushroom creamy gnocchi
- Curried pumpkin, cauliflower and green beans (GF)
- Moroccan Vegetable and chickpea tagine (GF)

Sides - Choose three (3)

- Roasted root vegetable, rocket, honey mustard dressing
 - Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta
 - Traditional garden, Italian dressing
 - Thai vermicelli and vegetable salad, green coconut dressing
 - The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)
 - Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
 - Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)
 - Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan
 - Pesto bacon pasta salad, roast cherry tomato, baby spinach
 - Char grilled zucchini, parmesan cheese, Rocket, Spanish onion
 - Marinated tomato, smoked mozzarella, rocket
 - Broccoli, smoky bacon, tomatoes and chives, goats cheese dressing
- *see salad menu for more options

Served with

Dinner rolls w, butter portions



Extras

Antipasto grazing station \$ 9.50 per person

Min 45-person order.

An assortment of cured meats, Italian sausage, soft and hard cheese, 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.

Tea/Coffee station \$3.45 per person

20L water urn, assorted teas and instant coffee varieties, sugar, milk jugs, china cups/saucers and spoons.
Add peculated coffee urn \$65.00

Table, linen and power to be supplied by customer unless otherwise requested.

Canapes - 30 minute service \$12.50 per person

Choice of three (3) cold canapes

Vegetarian

Mushroom pate, cranberry compote, toasted quinoa, fresh tarragon, crostini

Persian feta mousse, beetroot waffle cup, honeycomb, micro chervil

Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton

Marinated bocconcini Bruschetta, wild lemon thyme

Cumin beetroot whip, sautéed button mushroom, blini

Avocado mousse, Danish feta, chili and sweet basil, garlic crouton

Watermelon prosciutto and goats' cheese (GF)

Fondant sweet potato, hummus, chilli jam (GF)

Lemon & herb goats cheese, pepper shortbread, candy pecan

Courgette roll, apple, fennel, cucumber, asparagus pesto (GF)

Walnut shortbread, pear, stilton

Parmesan shortbread, goats cheese mousse, dehydrated cherry

Seafood

Cured pink snapper, smoked red pepper salsa, tortilla crisp

Smoked Salmon, horseradish mascarpone, capers, garlic crouton



Prawn ceviche, avocado salsa, lemon cucumber cup (GF)
Freshly shucked oysters, shallot lemon herb dressing (GF)
Coconut prawn salad, pickled mango, spoon (GF)
Mirin cured salmon "lollipop, yuzu tempura crisp
Raw scallop, apple balsamic, nori crisp (gf)
Salmon tartar, crème fraiche, wasabi roe
Beetroot cured salmon, herb sour cream, blini
King prawn, finger lime, corn taco, chilli caramel
Raw kingfish tartare, watermelon gel, wasabi, prawn cracker
Soft poached quail egg, caviar (GF)
Crayfish gazpacho shots (GF)

Meat and Poultry

Roast Turkey, cranberry jam, Dijon whop, bacon crumble, crostini
Rosemary Yorkshire pudding, rare beef, horseradish cream
Beef Carpaccio, creamed rocket and parmesan, crisp bread
South Cape brie with prosciutto, shiraz caramelized onion, crostini
Bononcini, fried chorizo and cherry tomato skewers, basil oil (GF)
Seared beef tenderloin w, horseradish, fire roasted capsicum, parmesan crisp (GF)
Peppered fillet beef with stilton and dried cranberry on crisp bread
Crispy cone of seared duck, papaya, cucumber, carrot, sweet plum sauce (GF)
Thai beef salad, chilli, lotus root crisps, bamboo boat (GF)
Mini cone of rare beef, tarragon béarnaise
Lime smoked duck, carrot & ginger salad, gyoza cup
Korean steak tartare, prawn cracker, yolk
Lamb loin, thyme, smoky red pepper, manchego
Coconut poached chicken salad, chilli curl, spoon (GF)