



Buffet Style Menus 01/01/2022

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 \$4.95 per person. Round 1.8M table linen per 10 people and linen napkins

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe per table of 10 people.

Delivery/set up fee may apply.

Menu 1 - Classic Carvery Style Buffet

\$43.50pp

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)

Seasoned roast Potato (GF) or Creamy potato bake (GF)

Honey and orange roasted carrots (GF)

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 cranberry red cabbage (GF)

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 \$12.75 per person

Menu 2 - Premium Buffet 3 course

\$71.00pp

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

Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton
Avocado mousse, Danish feta, sticky chili and sweet basil, garlic crouton (V)
Smoked Salmon, horseradish cream cheese, capers, garlic crouton
Prawn ceviche, avocado citrus salsa, cucumber cup (GF)
South Cape brie, prosciutto, shiraz caramelized onion, crostini
Seared peppered beef tenderloin, fire roasted capsicum and horseradish coulis, parmesan crisp (GF)

Mains - Choice of two meats (2) & one (1) vegetarian

Baked pesto chicken tenderloin, blistered cherry tomato (GF)
Roasted lamb leg, rich mint jus (GF)
16-hour slow cooked beef medallions, shiraz jus (GF)
Braised Pork Loin medallions, pepper sauce (GF)
Baked snapper, gremolata (GF)
Beef bourguignon (GF)
Chicken Coq au Vin (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 honey mustard roasted root vegetables (GF)
Steamed seasonal vegetable medley, butter & salt flakes (GF)

Salads - Choice of three (3)

Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (GF)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, pine nuts, white wine vinaigrette (GF)
Baby Spinach, beetroot, feta, Walnuts, Sweet corn, Spanish onion, Red Wine Vinegar (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 (2 per person)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)



Menu 3 - Roast meat rolls buffet **\$40.50pp**

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
Add Cold platters *see below



Menu 4 – Something for everyone

\$45.25pp

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

Chicken pumpkin curry, Jasmine rice (GF)
Moroccan chicken tagine, Jasmine rice (GF)
Thai Red beef curry, basmati rice (GF)
Creamy penne carbonara
Beef or vegetarian lasagne
Snapper cacciatore, Jasmine rice (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 rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing
Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (GF)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, pine nuts, white wine vinaigrette (GF)
Beetroot and feta, Baby Spinach, Candied walnut, sweet corn, Spanish onion and Red Wine Vinegar
Caesar, baby cos lettuces poached egg, garlic and herb croutons, parmesan, dressing
*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 \$37.70 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 steak medallions 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 rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing
 - Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine 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 lettuces poached egg, garlic and herb croutons, parmesan, dressing
 - Pesto bacon pasta salad, roast cherry tomato, baby spinach
 - Char grilled zucchini, parmesan cheese, Rocket, Spanish onion
- *see salad menu for more options

Served with

Dinner rolls w, butter portions



Extras

Antipasto grazing station **\$ 16.30 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 (min 30 pax)**

20L water urn, assorted teas and instant coffee varieties, sugar, milk jugs, China cups/saucers and spoons.

Add percolated coffee urn \$65.00

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

Canapes - 30 minute service **price on request**

Choice of three (3) cold canapes

Vegetarian

Mushroom pate, cranberry compote, toasted quinoa, crostini

Lemon herbed feta mousse, beetroot waffle cup, honeycomb

Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton

Cumin beetroot feta whip, toasted pepitas, blini

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

Watermelon prosciutto and goats' cheese, sesame (GF)

Fondant sweet potato, hummus, chilli jam (GF) (VG)

Fire roasted capsicum tartlet, goats cheese, rocket pesto

Seafood

Cured salmon, fire roasted red pepper salsa, tortilla crisp

Smoked Salmon, horseradish cream cheese, capers, garlic crouton

Prawn ceviche, avocado citrus salsa, cucumber cup (GF)

Freshly shucked oysters, shallot lemon herb dressing (GF)

Spiced grilled prawn, mango chili salsa, popedom crisp

Fresh prawn, avocado mousse, corn taco, chilli caramel

Meat and Poultry

Pulled Dijon chicken, cranberry jam, bacon crumble, crostini



Coconut poached chicken salad, chilli curl (GF)

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 olive oil (GF)

Seared peppered beef tenderloin, fire roasted capsicum and horseradish coulis, parmesan crisp (GF)

Peppered fillet beef with stilton and dried cranberry on crisp bread

Thai beef salad, chilli, lotus root crisps (GF)

Pork rilette, smoked onion marmalade, croute

Seared duck, caramelized orange, sweet plum sauce, won ton crisp