



Buffet Style Menus 01/09/2023

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

We can be flexible with the menus and custom menus 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 50 guests to include professional service staff to cook, prepare, serve, and clear away.

Add tailored linen and glassware packages on request.

Delivery/set up fee may apply.

Menu 1 - Classic Carvery Style Buffet \$47.60pp

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 (V)

Vegetable – Choice of four (4)

Seasoned roast Potato (GF)(VG) 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)(VG)

Buttered baby beans and almonds (GF)

Seasoned roast pumpkin and Spanish onion (GF)(VG)

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)(VG)

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)(VG)

Fresh whipped cream (GF)

Add cold canapés to start (3) – 30 min service \$14.40 per person



Menu 2 - Premium Buffet 3 course

\$76.10pp

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

Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton (V)

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

Smoked Salmon, horseradish cream cheese, capers, garlic crouton

Fresh prawn, avocado mousse, tortilla chips, chilli caramel

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, confit cherry tomato (GF)

Beef bourguignon (GF)

Chicken breast Coq au Vin (GF)

Gnocchi in a creamy pesto & baby spinach sauce, shaved parmesan (V)

Moroccan vegetable chickpea tagine (GF)(VG)

Sides

Twice cooked herb roasted potatoes (GF)(VG)

Mixed honey mustard roasted root vegetables (GF)(VG)

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, boiled 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

\$43.70pp

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 (GF) or Seasoned roast potato (GF)

Salads -Choice of four (4)

Roasted root vegetable, rocket, honey mustard dressing (GF)
Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta
Traditional garden, Italian dressing (GF)
Thai vermicelli and vegetable salad, green coconut dressing (GF)
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, boiled 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 platter menu



Menu 4 – Something for everyone

\$49.20pp

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 tenderloin (GF)

Choice of one (1) wet dish

- Chicken pumpkin curry, Jasmine rice (GF)(V option)
- Moroccan chicken tagine, Jasmine rice (GF) (V option)
- 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 (GF)
- Mixed garlic roasted root vegetables (GF)

Dinner rolls w, butter portions

Choice of three (3) salads

- Traditional garden, Italian dressing (GF)(VG)
- Thai rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing (GF)(VG)
- 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(GF)
- Caesar, baby cos lettuces boiledegg, 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, water crackers, dried fruit
- Fresh whipped cream (GF)



Menu 5 - One course Lunch Buffet \$41.70 per person

Mains - Choose two (2)

- Baked pesto chicken tenderloin, blistered cherry tomato (GF)
- Roasted lamb leg, rich mint jus (GF)
- 16-hour slow cooked beef medallions, shiraz jus (GF)
- Crispy pork belly, apple puree, jus (GF)
- Braised Pork Loin medallions, pepper sauce (GF)
- Baked snapper, gremolata, confit cherry tomato (GF)

Vegetarian Mains - Choose one (1)

- Gnocchi in a creamy pesto & baby spinach sauce, shaved parmesan (V)
- Pumpkin and sage ravioli in a rich tomato basil sauce, shaved parmesan (V)
- Lasagne of roasted vegetables, bechamel (V)
- Creamy white wine mushroom gnocchi, shaved parmesan (V)
- Curried pumpkin, cauliflower and green beans (GF)
- Moroccan Vegetable and chickpea tagine (GF)

Sides/Salads - 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 (GF)(VG)
 - Provencal potato salad, garlic, parsley, capers, green olives, garlic Dijon vinaigrette (GF)(VG)
 - Thai rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing (GF)(VG)
 - 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 boiled egg, garlic and herb croutons, parmesan, dressing
 - Pesto bacon pasta salad, roast cherry tomato, baby spinach
 - Char grilled zucchini, parmesan cheese, Rocket, Spanish onion (GF)
- *see salad menu for more options

Served with

Dinner rolls w, butter portions



Extras

Antipasto grazing station **\$ 16.50 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 (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.

***Additional set up/pack down time may be charged accordingly**

Canapes - 30 minute service **price on request – see canape menu**