Buffet Style Menus 01/2/2026

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 $55.25pp

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 one (1)

Individual sticky date puddings with butterscotch sauce or
Individual choc mud cakes w, rich chocolate sauce or
Individual pavlova, fresh whipped cream, fresh fruit and passionfruit pulp (GF)

Served with

Platters of seasonal sliced fruits (GF)(VG)
Fresh whipped cream (GF)

Add Lemon cheesecake bites $4.50 per person
Add Mini passionfruit Pavlovas (GF) $4.00 per person
Add selected cold canapés to start (3) – 30 min service $14.50 per person.

IMPRESSIONS
CATERING

Menu 2 - Premium Buffet 3 course $86.70pp

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 crips, 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, shredded kale (GF)
Roasted lamb leg, rich mint jus (GF) +$**2.00pp**
16-hour slow cooked beef medallions, shiraz jus (GF) **+$3.00pp**
Braised Pork Loin medallions, pepper sauce (GF)
Baked snapper, gremolata, confit cherry tomato (GF)
Braised beef cheek bourguignon (GF) +$**2.00pp**
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
*see salad menu for more options

Served with Dinner rolls with butter portions

Dessert
An assortment of the chef's mini delights (2 per person)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)

IMPRESSIONS
CATERING

Menu 3 - Roast meat rolls buffet $51.15pp

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) +$**2.00pp**

Fresh long Bakery rolls (1 per person)

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

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)

IMPRESSIONS
CATERING

Menu 4 – Something for everyone $60.65pp

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) +$**2.00pp**
Moroccan honey marinated chicken tenderloin, crispy carrot (GF)

Choice of one (1) wet dish
Chicken pumpkin curry, Jasmine rice (GF)(V option)
Moroccan chicken tagine, Jasmine rice (GF) (V option)
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 boiled egg, garlic and herb croutons, parmesan, dressing
*See salad menu for more options

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

IMPRESSIONS
CATERING

Menu 5 - One course Light Buffet $48.80 per person

Mains - Choose two (2)

Baked pesto chicken tenderloin, blistered cherry tomato (GF)
Roasted lamb leg, rich mint jus (GF) +$**2.00pp**
16-hour slow cooked beef medallions, shiraz jus (GF) +$**3.00pp**
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 vinegarette (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)

Served with

Dinner rolls w, butter portions

ADD Dessert $ 9.90 per person

An Assorted of the chef's assorted cakes and slice bites (2 per person)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)

IMPRESSIONS
CATERING

Menu 6 Premium Cold Grazing Buffet $56.50 per person

Beautifully Set out on a range of platters, boards, and risers

Moroccan honey marinated chicken tenderloin (GF)
Pesto chicken tenderloin, blistered cherry tomato (GF)
Cold meat platters of Mild Hungarian Salami, shaved leg Ham, Italian sausage (GF)
Cold peeled prawns, lemon, and house thousand Island (GF)
Moroccan roast pumpkin, spinach, and feta frittata (GF)(V)
Chorizo, shiraz caramelized onion & feta frittata (GF)
Soft & hard cheese selections, dried fruit, candied walnuts, fresh fruits and vegetable crudites, crackers
Antipasto grazing platters w, semi dried tomato, pickled vegetables, marinated olives, Feta, dips
Assorted crusty sliced breads with butter portions, balsamic and EVOO.

Salads – Choice of four (4)

Roasted root vegetable, rocket, honey mustard dressing (GF)(V)
Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta (V)
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)(V)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
Baby spinach, quinoa, sweet corn, beetroot, feta, candied walnut, dressing (GF)(V)
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, white wine vinaigrette (GF)(V)
Provencal potato salad, garlic, parsley, capers, green olives, garlic Dijon vinegarette (gf)(vg)
*see salad menu for more options

ADD Dessert $ 9.90 per person

An Assorted of the chef's assorted cakes and slice bites (2 per person)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)

Extras

Antipasto grazing station $ 18.50 per person

Min 50-person order. Perfect for pre-dinner drinks.
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 peculated 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