

SIMPLE AND BEAUTIFUL

  
CATERING

## Buffet Menu

buffet menu \$68 / pp

*combined packages*

shared plates & buffet \$78 / pp

antipasto platters served to tables as entree

3 mains

4 sides

2 desserts

grazing table & buffet \$81 / pp

grazing table set up for reception

3 mains

4 sides

2 desserts

canapés & buffet \$88 / pp

canapés served for 60 minutes

3 cold canapés

3 hot canapés

3 mains

4 sides

2 desserts

## mains

choose three

Chicken breast escalope's with saffron, leek & peppercorns

Slow cooked Amelia Park lamb, rosemary and pan juice gravy

Vegetarian lasagna with ricotta, wilted greens & swiss brown mushrooms (v)

Coconut, galangal & lemongrass chicken (gf)

Jarrah honey & sesame grilled chicken thigh fillets (gf)

Roast south-west beef served with pan juice, gravy (gf)

Char grilled porterhouse steak with garlic, honey & tamari (gf)

Lightly spiced lamb korma with raita & poppadum's

Lentil korma with raita & poppadum's (v)

Slow cooked pork spareribs with chili plum sauce (gf)

Italian meatballs in a rich tomato sauce & shaved parmesan

Roasted garlic, fig, caramelised onion and romesco tart (v)

## sides & salads

choose four

Potato salad with chives, mustard & sour cream (gf) (v)

Quinoa with balsamic roasted vegetables (gf) (vegan)

Spinach, feta & baked pumpkin salad (gf) (v)

Penne, pesto, walnuts & greens (v)

Shredded vegetable and mayonnaise salad (gf) (v)

Mixed leaves and salad greens with lemon emulsion (gf) (vegan)

Steamed rice (gf) (vegan)

Buttered corn with Mexican spices (gf) (v)

Creamy confit mashed potato (gf) (v)

Grilled Broccoli with almonds & salsa Verde (gf) (vegan)

Mediterranean grilled vegetables (gf) (vegan)

Steamed butter & parsley potatoes (gf) (v)

Grilled carrots with brown butter and honey

Charred greens, pickled lemon, chili and garlic dressing

all buffets served with baguette and truffle butter

## desserts

choose two

*please note desserts are served buffet style*

White chocolate & raspberry panna cotta (gf) (v)

Chocolate ganache tarts

Splendid rocky road

Caramel cheesecake bars (v)

Chocolate raspberry brownie (gf)

Portuguese custard tarts (v)

Chocolate mousse pots

Passionfruit, strawberry and mascarpone trifle

Lemon curd tartlets

Caramel kisses

Strawberry and cream mini cheesecakes

## packages includes

All food service equipment

Service & culinary team (minimum 70 guests)

Buffet table cloths

Menu labels for buffet table