

# SIMPLE AND BEAUTIFUL



## CATERING

### **lunch buffet**

*“the perfect way to pause the day”*

**lunch buffets \$22.50 / pp**

#### **mains**

*choose two*

assortment of gourmet sandwiches, rolls & wraps (v)  
grilled snapper with herbed butter (gf)  
wilted spinach & ricotta ravioli with parmesan sauce (v)  
traditional beef bolognese  
mild, peanut satay chicken (gf)  
teriyaki glazed tofu & vegetable stir-fry (gf) (vegan)  
pork spare ribs with chilli plum sauce (gf)  
bean, swiss brown mushroom & vegetable lasagne (v)  
chicken carbonara with penne pasta  
moroccan lamb tagine (gf)  
chickpea & potato casserole (gf) (vegan)  
fragrant thai chicken curry (gf)  
herbed penne with tomato & feta (v)  
chicken casserole with mushrooms & leek (gf)  
beef bourginon with dumplings

#### **sides & salads**

*choose two*

classic coleslaw (gf) (v)  
classic garden salad (gf) (vegan)  
classic caesar salad  
potato salad with aioli & herbs (gf) (v)  
penne pasta salad with tomato & basil (v)  
cauliflower, orange, mustard & sprout salad (gf) (vegan)  
spinach, feta & baked pumpkin salad (gf) (vegan)  
kale, raisins & pickled beetroot salad (gf) (vegan)  
steamed rice (gf) (vegan)  
buttered corn on the cob (gf) (v)  
sautéed greens & almonds (gf) (vegan)  
mediterranean grilled vegetables (gf) (vegan)  
steamed potatoes (gf) (v)

*all buffets are served with fresh local bread & butter*

# optional upgrades

## **appetiser \$12.5 / pp**

*pre-set on guest tables or buffet table*

antipasto platters - marinated eggplant, mixed olives, toasted turkish bread, parisian feta, roast peppers, prosciutto, chorizo, dolmades

## **seafood platter \$9 / pp**

*served on buffet table*

a selection of fresh local seafood, including prawns, calamari, smoked salmon, mussels, scallops & cured white fish

## **dessert buffet \$10 / pp**

*choose three*

white chocolate mud cake

lemon meringue pie

chocolate decadence

orange & almond cake

seasonal fruit pavlova

berry tarts

lemon tarts

bitter sweet chocolate tarts

white chocolate & raspberry mud cake

fresh fruit platter

## **local & international cheese platter \$4 / pp**

a selection of local & international cheeses, presented with accompaniments on the dessert buffet

## **package includes**

disposable napkins, disposable plates & disposable cutlery

all food service equipment

uniformed chef & wait staff (minimum 50 guests)

menu labels

table cloths for the buffet table

## **additional**

staffing & culinary team \$7.5 / pp (for functions under 50 guests)

table cloths \$9 / per table cloth

white linen napkins \$1 / per napkin

crockery & cutlery \$2.50 / pp