

SIMPLE AND BEAUTIFUL



CATERING

signature buffet

“taste buds can dance too”

buffet menu \$50 / pp

combined packages

antipasto platters & buffet \$63 / pp

antipasto platters served to tables as entrée

3 mains

4 sides

2 desserts

grazing table & buffet \$63 / pp

grazing table set up for pre dinner drinks

3 mains

4 sides

2 desserts

canapés & buffet \$69 / pp

canapés served for 60 minutes

3 cold canapés

3 hot canapés

3 mains

4 sides

2 desserts

hot buffet

choose three

jarrah honey & sesame grilled chicken thigh fillets (gf)

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

pork curry with coconut, potato & kaffir lime (gf)

portobello mushrooms stuffed with cous cous & persian feta (v)

braised lamb rump, potatoes & bay leaves (gf)

chicken breast escalopes with saffron, leek & peppercorns (gf)

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

tasmanian salmon, with citrus beurre blanc & fennel (gf)

lightly spiced lamb korma with raita & papadums

slow cooked pork spare ribs with chilli plum sauce (gf)

roast south-west lamb served with pan juice, gravy & rosemary (gf)

seared gourmet pork sausages with braised fennel & onions

individual seasonal vegetable stacks with feta crumble (gf) (v)

barbequed lamb cutlets with ras-el-hanout crumb (gf)

seared snapper with lemon emulsion & basil (gf)

eggplant ravioli, tomato stew & parmesan (v)

vegetarian lasagne with haricot beans & swiss brown mushrooms (v)

slow cooked italian meatballs in a rich tomato sauce & shaved parmesan

chickpea, cortas & spiced potato casserole (v)

thai green chicken curry with galangal & coriander (gf) (vegan)

salads & sides

choose four

potato salad with chives, mustard & sour cream (gf) (v)
cauliflower, orange, mustard & sprout salad (gf) (vegan)
quinoa with balsamic roasted vegetables (gf) (vegan)
asian chopped salad with chilli dressing (v)
spinach, feta & baked pumpkin salad (gf) (v)
brown rice, beans & vegetable salad with basil dressing (gf) (vegan)
kale, raisins & pickled beetroot salad (gf) (vegan)
thai beef, noodles & tamarind
penne, pesto, walnuts & greens (v)
creamy coleslaw (gf) (v)
classic garden salad (gf) (vegan)
caesar salad

steamed rice (gf) (vegan)
buttered corn with mexican spices (gf) (v)
slow cooked garlic onions (gf) (vegan)
sautee greens with almonds & salsa verde (gf) (vegan)
roasted potatoes & thyme (gf) (v)
creamy parmesan & herb polenta (gf) (v)
braised mushrooms & cabbage with brown butter (gf) (v)
mediterranean grilled vegetables (gf) (vegan)
asian greens tossed in sesame (gf) (vegan)
steamed parsley potatoes (gf) (v)

all buffets are served with fresh local bread & butter

desserts

choose two

served with berry compote, cream & custard

berry tarts (v)
orange & almond cake (gf) (v)
lemon meringue pie (v)
chocolate tarts (v)
profiteroles (v)
fresh fruit, custard pies (v)
caramel cheesecake bars (v)
chocolate decadence (v)
seasonal fruit pavlova (gf) (v)
portuguese custard tarts (v)
fresh fruit platter (gf) (vegan)
citrus tarts (v)
white chocolate & raspberry mud cake (v)
white chocolate & raspberry panna cotta (gf) (v)

optional upgrades

amuse bouche \$4.50 / pp

allow our chefs to create & showcase their style with a creative taste sensation prior to entrée service.

additional menu items \$4 / pp

add more variety to your buffet menu with additional menu options

seafood platter \$9 / pp

served on buffet table

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

local & international cheese platter \$4 / pp

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

late night supper \$7.50 / pp

roast beef/lamb or pork & gravy rolls
cheese boards with dips, crackers & accompaniments
loaded hot dogs

tea & coffee station \$2.50 / pp

a selection of teas, moccona coffee & sugar with full cream, skim & soy milk

packages include

crochery & cutlery
all food service equipment
staffing & culinary team (minimum 70 guests)
menu labels printed for buffet
buffet table cloths

additional

table cloths \$9 / per table cloth
white linen napkins \$1 / per napkin
wedding cake cutting

- . plated, with berries & cream, or bagged for guests \$3.50 / pp
- . presented on platter to the buffet table \$1.50 / pp