

# SIMPLE AND BEAUTIFUL



CATERING

## Vegan Buffet Menu

buffet menu \$55 / pp

combined packages

shared plates & buffet \$68 / pp

antipasto platters served to tables as entrée

3 mains

4 sides

2 desserts

grazing table & buffet \$68 / pp

grazing table set up for pre dinner drinks

3 mains

4 sides

2 desserts

canapés & buffet \$74 / pp

canapés served for 60 minutes

3 cold canapés

3 hot canapés

3 mains

4 sides

2 desserts

## hot buffet

choose three

Thai red curry with sweet potato and cherry tomatoes (gf)

Mixed lentil dahl and whipped cashew yogurt (gf)

Mushroom & black eyed pea masala (gf)

Char grilled portobella mushrooms with garlic & tamari

Wild mushroom casserole with wilted greens (gf)

BBQ vegetable skewers with salsa Verde (gf)

Vegan lasagna with cashew cheese & swiss brown mushrooms

Tomato chickpea & spiced potato casserole (gf)

Tofu Thai green chicken curry with galangal & coriander (gf)

## salads & sides

choose four

New potato salad with chives & mustard

Portobello mushrooms with quinoa & pomegranate salad

Quinoa with balsamic roasted vegetables

Asian chopped salad with chili dressing

Spinach, pine nut & baked pumpkin salad

Brown rice, beans & vegetable salad with basil dressing

Kale, raisins & pickled beetroot salad

Penne, chili pesto, walnuts & greens

Shredded vegetable and vegan mayonnaise salad (gf)

Mixed leaves and salad greens with lemon emulsion (gf)

Steamed rice with chopped herbs and coconut

Corn with Mexican spices

Sautee greens with almonds & salsa Verde

Steamed potatoes, onion jam & thyme

Braised mushrooms & cabbage

Mediterranean grilled vegetables

all buffets are served with baguettes and truffle butter

## dessert

### choose two

White chocolate & raspberry panna cotta (gf)

Lemon and coconut bliss balls

White chocolate and macadamia cheesecake

Creamy lemon vegan bars

Chocolate ganache tarts

Chocolate raspberry brownie (gf)

Chocolate mousse pots

Passionfruit and strawberry trifle

Chocolate dipped strawberries (gf)

## packages include

Crockery & cutlery

All food service equipment

Service & culinary team (minimum 70 guests)

Menu labels for buffet table

Buffet tablecloths and decorations