



*Consistently good food
to meetings,
conferences and events*

Buffet Menus

Cold Buffet

Our platters are great value and can be set up in a location of your choice - inside or outside!

Platters

Each platter 10-12 guests

Deli Meats platter – rare roast beef, salami, ham and roast turkey served with mustard and pickled onions
\$67.50

Chicken drumsticks – Honey and soy OR Garlic and chilli OR Lemon and rosemary
\$67.50 (18 drumsticks)

Smoked salmon platter with capers, lemon wedges, aioli and rocket
\$77.50

Vegetarian Antipasto platter with a selection of gourmet roasted vegetables, fetta, olives and Turkish bread
\$57.50

Frittata - Onion and mascarpone OR Zucchini and almond OR Mushroom and tomato
\$41.20 (1 whole frittata cut into 20 wedges)

Salads

Big salad bowl 10-15 guests, \$49.50

Potato salad with fresh herbs, sautéed onion and mayonnaise

Coleslaw of crisp shredded carrot, red and green cabbage

Pumpkin and sweet potato salad with seeds and nuts

Roast pumpkin, basil, chilli and shallot salad with rocket

Korean Slaw: shredded cabbage, carrot, bean sprouts, baby bok choy with rice vinegar and sesame

Caesar salad with bacon or sun-dried tomatoes

Green salad with cucumber, tomatoes and balsamic dressing

Greek salad of lettuce, tomatoes, olives, cucumber, oregano and fetta

Spiralli salad with pesto, broccoli, grilled eggplant and roast red capsicum strips

Bread

Bread roll and an individual butter portion - \$1.20

Our Cold Buffet menu includes:

Platters, salads and bread as selected above

Disposables - paper napkins, bio-degradable plates and cutlery

What do I need on site?

Tables to lay out the buffet

What if we do not have tables?

We can organise to bring some tables.

Trestle Table Hire, First Trestle - \$40.00

Additional Tables - \$15.00

Tablecloth - \$12.00



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Hot Buffet

\$22.00 per person - based on minimum of 40 guests

Our dishes are delicious, delivered hot and set up in a location of your choice - inside or outside!

Meat dishes - please select one dish

Butter chicken garnished with steamed vegetables, served with minted yoghurt and basmati rice
Chicken Cacciatore with steamed vegetables, served with Jasmine rice
Thai green chicken curry served with Jasmine rice
Mongolian lamb garnished with red and green capsicum, served with steamed rice
Lamb Rogan Josh garnished with fresh green vegetables, served with basmati rice
Beef with red wine and mushrooms served with creamy mashed potato
Beef Stroganoff served with steamed rice
Beef in Guinness served with sweet potato mash

Vegetarian dishes - please select one dish

Wild mushroom and thyme risotto garnished with parsley leaves and parmesan
Pumpkin, sage and fetta risotto garnished with a watercress and balsamic salad
Penne baked with broccoli, parmesan and Arrabiata sauce
Lasagne # 1 - Layered spinach, low fat ricotta and Napolitana sauce, tomato and cheese crust
Lasagne # 2 - Roast diced vegetables and rich style tomato sauce baked with béchamel sauce
Lasagne # 3 - Alternate layers of chunky Provence style eggplant, zucchini, tomato ragout, creamy mushroom sauce
Potato gnocchi "Pomorola" with basil scented carrot puree and mozzarella
Spinach and ricotta cannelloni baked with cauliflower pieces in a rich tomato sauce

Our Hot Buffet menu includes:

Green salad with house dressing
Selection of seeded bread rolls and individual butter portions
Whole seasonal fresh fruit
Disposables - paper napkins, bio-degradable plates and cutlery

Can I add another meat or vegetarian dish?

Yes, add \$7.50 per person

Can I add a soup?

Sure, add \$4.50 per person. Select one of the following fresh soups:
Chicken and corn soup
Chunky vegetable soup
Thai chicken soup
Tomato, carrot and coriander soup
Minestrone soup
Pumpkin soup

Can I have an additional salad?

Absolutely, add a big salad bowl for 10-15 guests, \$49.50. Choose from:
Potato salad with fresh herbs, sautéed onion and mayonnaise
Roast pumpkin, basil, chilli and shallot salad with rocket
Korean Slaw: shredded cabbage, carrot, bean sprouts, baby bok choy with rice vinegar and sesame
Caesar salad with bacon or sun-dried tomatoes
Greek salad of lettuce, tomatoes, olives, cucumber, oregano and fetta
Spiralli salad with pesto, broccoli, grilled eggplant and roast red capsicum strips

What if we do not have a tables and an undercover area?

We can organise to bring our own tables and marquee.
Food safety means we must prepare hot food undercover, but we can bring our own little marquee if you are out in the open.
Trestle Table Hire First Trestle - \$40.00
Additional Tables - \$15.00
Tablecloth - \$12.00
Mini Marquee - \$100.00



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Add to your Buffet Menu

<p>Fruit, Cheese and Sweet Bites</p> <p>Whole seasonal fresh fruit, \$2.00 per piece</p> <p>Platters: Small 6-9 guests Large 12-16 guests</p> <p>Two Fruit Platter: watermelon and grape \$20.60 \$33.50</p> <p>Premium fresh fruit platter \$26.95 \$46.35</p> <p>Selection of cheese and water crackers, garnished with fresh fruit \$41.20 \$67.00</p> <p>Sweet Bites: See our Sweet Bites menu</p>	<p>Beverages</p> <p>Tea and coffee, spring water - \$4.20 per person</p> <p>Fresh Orange or Apple 100% fruit juice 300ml - \$2.60</p> <p>Fresh Orange 100% fruit juice 2L - \$7.00</p> <p>Fresh Apple 100% fruit juice 2L - \$7.75</p> <p>Fresh Orange 100% fruit juice 4L - \$12.40</p> <p>Fruitbox juice 200ml - \$1.60</p> <p>Coke, Diet Coke, Solo etc Cans - \$2.10</p> <p>Mineral Water 1.25L - \$3.60</p> <p>Spring water 1.5L - \$3.10</p> <p>Spring water 350ml - \$2.10</p>
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