

Premium Buffet



2 MAIN 3 SIDES 1 DESSERT \$46 | 3 MAIN 4 SIDES 2 DESSERT \$52 | 4 MAINS 5 SIDES 3 DESSERT \$56

Mains

CHICKEN

Grilled Mexican Chicken Enchilada

Chicken in Creamy Leek Tomato Basil Sauce
Parmesan & Steamed Rice

Butter Chicken
Steamed Rice, Poppadum

Satay Chicken Kebabs
Spiced Peanuts & Steamed Rice GF

SEAFOOD

Parmesan & Herb Crumbed Reef Fish
Dill Aioli

Steamed Reef Fish in Lime Beurre Blanc GF

Salt & Pepper Calamari Thai salad
Lime & Chili Dressing GF

PORK, LAMB & BEEF

Honey Glazed Roast Pork & Crackling GF

Crumbed Pork Fillet
Green Pepper Sauce

Succulent Mustard Roast Beef GF

Beef Filet in Creamy Mushroom Sauce GF
ADD \$2.00

Traditional Beef Lasagna

Mexican Pulled Beef Tacos
Texan Salsa & Lime Sour Cream GF

Garlic & Rosemary Roast Lamb GF

Lamb Korma
Steamed Rice & Cucumber Riata

VEGETARIAN

Vegan available on request

Pumpkin & Spinach Lasagna

Spinach & Ricotta Tortellini
Roast Pumpkin, Cherry Tomato & Garlic Sauce

Indian Chickpea Curry
Mango Chutney VG

Premium Buffet



Sides

SALADS

- Fresh Spring Garden Salad GF VG
- Baby Cos Caesar Salad
- Tangy Red Cabbage Slaw GF V
- Potato Salad
Bacon Egg & Dill GF
- Greek Salad
Kalamata Olives & Feta GF V
- Steamed Jasmin or Coconut Rice GF VG
- Brown Rice Salad
Roasted Carrot, Feta & Pinenuts V
- Roast Beetroot, Feta & Spinach Salad V

VEGETABLES

- Creamy Sweet Potato & Potato Bake V
- Cauliflower & Broccoli Cheese Bake V
- Roast Pumpkin & Sweet Potato
Rosemary & Garlic GF VG
- Steamed Seasonal Vegetables
Garlic Butter GF V
- Buttery Corn Cobbett's GF V
- Baked Potatoes
Sour Cream GF V
- Roasted Garlic Chat Potatoes GF V

Dessert

- Apple Crumble
Custard
- Warm Chocolate Brownie
Vanilla Ice-Cream GF
- Steamed Sticky Date Pudding
Butterscotch Sauce
- Profiteroles
Chocolate Sauce
- New York Baked Cheesecake
- Pavlova
Vanilla Cream & Berries GF
- Fresh Fruit Salad & Ice Cream
- Nutella Donuts
- Salted Caramel Cheesecake Tart

Includes freshly baked rolls and butter with napkins, crockery and cutlery and professional staff to look after your event.

As a fully licensed catering company, we can complete your event with alcoholic and non-alcoholic beverages. Please see our Beverage page.