

exclusive event catering

Gourmet Buffets

Select Buffet 1, 2 or 3 and personalise your event from the menu items below.
All buffets are for a minimum of thirty guests and include bread baskets and condiments
V - Vegetarian

BUFFET ONE

\$35 per Guest

CHOICE OF

- 2 x Cold Sliced Meats
- 2 x Hot Dishes
- 2 x Salads

BUFFET TWO

\$45 per Guest

CHOICE OF

- 2 x Cold Sliced Meats
- 2 x Seafoods
- 2x Hot dishes
- 2 x Salads

BUFFET THREE

\$60 per person

CHOICE OF

- 3 x Cold Sliced Meats
- 3 x Seafoods
- 3 x Hot Dishes
- 3 x Salads

Cold Sliced Meats

- coal roasted pork
- portuguese chicken
- double smoked ham
- rare roast beef
- selection of deli meats
- antipasto V
- rocket and polenta wedges V

Fresh Seafood

- salt and pepper calamari
- seafood crepes
- salmon fillets with dill butter
- freshly shucked oysters
- ocean king prawns
- blue swimmer crab
- balmain bugs
- smoked salmon

Hot Dishes

- butter chicken with rice
- pumpkin, wild mushroom and parmesan risotto V
- tandoori chicken with rice
- moroccan style lamb with jasmine rice
- seafood paella
- smoked salmon or lorraine quiche
- beef lasagna V
- penne carbonara
- thai green curry with rice
- chicken marsala with rice
- honey mustard chicken with rice
- hokkien stir fry vegetables V
- beef bourguignonne and potato
- mediterranean lamb and beans with rice
- lebanese lemon chicken with cous cous
- eggplant anglaise V

Fresh Salads

- pumpkin, rocket, feta and pinenut salad V
- roasted vegetable salad V
- pak choy, shallot, soy crisp and almond salad V
- mango, lime, and coconut creamy pasta salad V
- roast carrot and avocado salad with orange and lemon dressingV
- honey mustard potato V
- tomato, eggplant, basil and bocconcini caprese V

Dessert

- lemon meringue
- mango and macadamia sponge
- carrot and lemon cake
- pavlova
- caramel mud
- fruit skewers
- cheese and nuts