

HOT BUFFET

Your Choice of Two Sides, Two Salads & Two Mains

SIDES

Herby roast potato, roasted garlic, charred lemon. (V)

Pilaf rice with mixed dried fruit. (V)

Hokkien Noodles with Seasonal Asian Vegetables. (VO)

Roasted Vegetable Medley. (V)

Roasted sweet potato corn and red onion with paprika and garlic. (V)

Seasonal Steamed greens. (V)

SALADS

Classic Garden Salad with Balsamic Vinaigrette.

Rocket, Balsamic Roasted Pear, Maple Roasted Seeds, Parmesan.

Greek Salad – Heirloom Tomato, Marinated Feta, Olives,
White Balsamic Dressing.

Moroccan Spiced Sweet Potato and Chickpeas, Golden Raisins,
Pickled Onion, Parsley Citrus Vinaigrette.

Basil Pesto Penne with Grape Tomatoes, Red Capsicum,
Spanish Onion, Baby Spinach, Semidried Tomatoes & Crumbled Feta.

Israeli Pearl Couscous with Baby Spinach, Roasted Capsicum, Grape
Tomatoes and Mint Leaves with Tangy Smoked Paprika Dressing &
Toasted Almond Slivers.

Please note: Buffet servings are portioned per guest and are not “all-you-can-eat Style”

\$65PP

***ADD DESSERT FOR \$15PP**
MINIMUM 20 PAX

MAINS

Honey soy, glazed chicken thigh, broccoli, capsicum, spring onion.

Coq au vin – braised chicken thigh, baby onions, mushrooms, speck, red wine sauce.

Char siu roasted pork loin, spring onion, pickle cucumber, chilli, and coriander.

Creamy Honey mustard pork casserole.

Moroccan lamb tagine, chickpeas, dates, apricots, fresh herbs.

Slow-cooked lamb leg with fermented chilli and a feta & mint crumble.

Beef rendang on coconut rice with fresh chili and coriander.

Slow roasted black pepper & turmeric beef, chilli jam.

Barramundi, green beans, fried caponata, capers, basil verde.

Tropical snapper with miso Beurre blanc and nori powder.

Grilled zucchini & capsicum penne pasta tossed with fresh tomato basil pesto and shaved Parmesan

Szechuan noodles & vegetable stir-fry, baby sweetcorn, mixed capsicum, sugar snap peas, enoki mushroom

DESSERTS*

Fresh fruit platter (VE, V)

Assorted cakes and slices (V)

Selection of profiteroles and eclairs (V)

Assorted fruit Pavlova with Chantilly cream (V)

Assorted mini tartlets, fruit, chocolate and custard (V)

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YOUR PACKAGE OR WORK WITHIN YOUR BUDGET.