

*European*  
CATERING



# Buffet Menu



“There is no  
sincerer love than  
the love of food”

George Bernard Shaw

# Buffet Menu 1



Price per person from \$35.00

## Main Buffet

Pan seared salmon, garlic yoghurt, tabouli, pomegranates GF

Coda alla vaccinara; slow cooked beef cheeks, bacon, gremolata DF | GF

Roasted chicken breast, merguez sausage, Napolitana sauce DF | GF

Penne, garlic, chilli & feta V

## Side Dishes

Creamed corn, harissa butter, manchego GF | V

Potato gratin, caramelised onions, gruyere GF | V

## Salads

Soba noodles, soy wasabi dressing, fried eschallots, edamame VG

Goats cheese, potato, mint V

Caesar salad GF

Sonoma sourdough breads, Pepe Saya butter

## Dessert

Choice of 2 from our dessert buffet menu

Fresh percolated coffee, selection of Origin teas, chocolate truffles

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Buffet Menu 2



Price per person from \$45.00

## Main Buffet

Sobrasada filled chicken breast, capers, Spanish onions **DF | GF**

Skirt steak, pebre, wild mushrooms **GF**

Dukkah crusted barramundi, aleppo, yogurt **GF**

Szechuan braised eggplant, black vinegar, snow peas **VG**

## Side Dishes

Mac & cheese; macaroni, gruyere, Swiss, cheddar, mustard, paprika **V**

Roasted & glazed carrot & fennel, dill & honey **V**

## Salads

Panzanella; Tuscan bread & vegetable salad, balsamic vinaigrette **VG**

Roasted turmeric cauliflower, tahini, almonds **GF | VG**

Black bean, corn, pico de gallo **DF | GF | VG**

Sonoma sourdough breads, Pepe Saya butter

## Dessert

Choice of 2 from our dessert buffet menu **GF | VG**

Australian & imported cheeses, seasonal fruits

Fresh percolated coffee, selection of Origin teas, chocolate truffles

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

**VG** vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **RSF** refined sugar free

# Cold Buffet Menu 1



Price per person from \$26.00

## Main Buffet

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce GF

Assorted sushi; Nigiri & maki rolls, soy, wasabi & pickled ginger GF

Grilled free-range chicken thighs, basil, lemon, pickled onions DF | GF

Spanish omelette, roasted onions, potatoes, herbs, cheese GF | V

Smoked salmon, avocado cream, pickled onions, finger limes DF | GF

## Salads

Fattoush; toasted bread, mixed greens & vegetables VG

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs GF

Italian salad; Farfalle pasta, olives, semi dried tomatoes, provolone V

Sonoma sourdough breads, Pepe Saya butter

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Cold Buffet Menu 2



Price per person from \$38.00

## Main Buffet

Smoked & glazed chicken breast, avocado puree, samphire **DF | GF**

Tuna, spicy mandarin oil, lettuce **DF | GF**

Smoked bacon & aged cheddar tart

Char sui pork, Asian greens **DF | GF**

Braised eggplant, miso, sweet & sour radish **DF | GF**

## Salads

Mixed garden salad **GF | VG**

Eggplant salad, freekah, red wine dressing **DF | VG**

Broccoli & fetta salad **GF | V**

Sonoma sourdough breads, Pepe Saya butter

## Optional extras at market price

King prawns **DF | GF**

Sydney rock oysters **DF | GF**

Queensland sea scallops **DF | GF**

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Sharing



Price per person from \$55.00pp (canapes/main/dessert)

Price per person from \$45.00pp (main/dessert)

## Canapés

Bruschetta of heirloom tomatoes, Persian feta, pesto, extra virgin olive oil **GF I V**

Seared salmon, sesame seeds & wasabi avocado **DF I GF**

Wagyu beef, buckwheat cracker, burnt onion aioli **DF I GF**

Hickory glazed mid wings, blue cheese buttermilk, celery puffed wild rice **GF**

Tartlet of forest mushrooms, leek & Gruyere **V**

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

Twice baked 3 cheese & herb soufflé, capsicum relish **GF I V**

## Main Course

Please select 1 of the below main course menus

### Menu 1

#### Main Course

Slow roasted lamb shoulder, chimichurri **DF I GF**

Pan fried barramundi, salsa verde **DF I GF**

#### Salads & Side Dishes

Fennel, orange, radicchio salad **DF I GF I VG**

Watermelon, tomato, cucumber, feta salad **GF**

Lemon olive chat potatoes **DF I GF I VG**

### Menu 2

#### Main Course

Whole roast pork belly, pickled onions **DF I GF**

Umami butter scallops **GF**

#### Salads & Side Dishes

Cauliflower, apple & radish **DF I GF I VG**

Green bean, minted palm sugar vinaigrette & pomegranate **DF I GF I VG**

Roasted roots, kale, pesto **GF**

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VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

## Menu 3

### Main Course

Oven roasted free range chicken, caramelised onion & chorizo braise  
GF

Iced peeled king prawns DF | GF

### Salads & Side Dishes

Macadamia, watercress, avocado DF | GF | VG

Quinoa, beetroot, chevre GF

Grilled pumpkin wedge, blue cheese, yoghurt, pecan GF

## Menu 4

### Main Course

Flame grilled sirloin DF | GF

Cured ocean trout, citrus DF | GF

### Salads & Side Dishes

Rocket, semi dried tomato DF | GF | VG

Broccoli, anchovy, walnut salad DF | GF

Cauliflower, parmesan hollandaise GF

Sonoma sourdough breads, Pepe Saya butter



### Dessert

Choice of 2 from our dessert buffet menu or dessert cocktail menu

Fresh percolated coffee, selection of Origin teas, chocolate truffles

# Dessert Buffet



Price per person 2 choices from \$ 8.00

3 choices from \$10.00

Three berry frangipane tart, macerated berries, crème fraiche

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline GF

Passion fruit pavlova roulade, lychee, banana, coconut GF

Classic tiramisu

Vanilla panna cotta, rose strawberry jelly, gold berry GF

Viennese chocolate & almond pudding, chocolate fondue, Chantilly cream, walnut ice cream GF

Mini lemon tart, mascarpone, raspberry

Caramelised apple, pumpkin & pecan strudel, maple syrup ice cream

Traditional cannoli, ricotta, honey, pistachio

Assorted gelatos & ice cream GF

Selection of fruits & berries DF | GF

Selection of Australian & European cheeses, lavoche biscuits, dried fruits, quince paste