



Experience Quality Catering!

ABN: 70 395 305 476

BUFFET MENUS

Buffet Menu # 1

Mains

Choose One, Two or Three Mains From The Following....

- ~ Succulent Roast beef with mustard & peppercorn crust with gravy
- ~ Roast chicken with gravy
- ~ Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
- ~ Roast pork & crackling with apple sauce
- ~ Penne carbonara- creamy bacon, garlic & mushroom sauce
- ~ Asian chicken stir-fry with hokkein noodles
- ~ Texan smoked pork spare ribs
- ~ Honey soy & sesame chicken wings
- ~ Beef or vegetable lasagne

Vegetable Accompaniment: - Choose One

- ~ Baked potato & roast vegetables or..
- ~ Cocktail potatoes with garlic & herb butter & steamed seasonal vegetables

Plus....

- ~ Potato salad or Coleslaw & beetroot and caraway seed salad
- ~ Summer Garden Salad with Balsamic Dressing
- ~ Bread rolls & butter

Desserts:- Choose One

- ~ Chocolate lust cake with warm chocolate fudge sauce
- ~ Apple crumble
- ~ Apple strudel
- ~ Mini pavlovas with chantilly cream & raspberry couli
- ~ All desserts served with custard & or cream

COMPLIMENTARY – Fruit salad or fruit platter



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BUFFET INCLUSIONS...

Good quality disposable plates & cutlery or Stainless cutlery & crockery \$1.50 p/p
Serviettes
Bain Marie and or chafing dishes & Chef for Set up
We require that you have tables set up on our arrival to set up your buffet.

Want More! See 'Add Extras' on the last page.

Optional Extra

Soup:- \$2.90p/p

Choose One

- ~ Cream of vegetable soup
- ~ Spiced pumpkin soup with coconut cream

Pricing

One Main & One Dessert

80 plus people \$19.90 p/p

30-79 people \$21.90 p/p

Two Mains & Two Desserts

80 plus people \$21.90 p/p

30-79 people \$23.90 p/p

Three Mains & Two Desserts

80 plus people \$22.90 p/p

30-79 people \$25.90 p/p

Children under 10 years - half price

3 years & under- free of charge

Minimum number of 30 people

Wait staff are included in the above price for 50 or more people.

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.



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Buffet Menu # 2

Mains

Choose Any Two Mains From The Following....

- ~ Succulent Roast beef with mustard & peppercorn crust with gravy
- ~ Roast chicken with gravy
- ~ Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
- ~ Roast pork & crackling with apple sauce
- ~ Mild Madras beef curry with rice
- ~ Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
- ~ Thai green curry chicken & vegetables with rice
- ~ Beef stroganoff-beef strips with gherkin, mushroom & sour cream
- ~ Stir-fried chicken with vegetables & hokkein noodles
- ~ Penne carbonara- creamy bacon, garlic & mushroom sauce
- ~ Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce
- ~ Paprika chicken- tender chicken pieces with garlic, onion, paprika in a white wine cream sauce
- ~ Vegetable lasagne or beef lasagne
- ~ Crumbed fish goujons served with tartare & lemon wedges
- ~ Hungarian beef goulash

Salad Selection

- ~ Summer garden salad with balsamic dressing
- ~ Potato salad
- ~ Coleslaw
- ~ Beetroot & caraway seed salad

Vegetable Accompaniment:- Choose One

- ~ Baked potato & Roast vegetables
- ~ Rosemary & sea salted cocktail potatoes with steamed seasonal vegetables

Plus...

- ~ Bread rolls & butter

Desserts:- Choose Two

- ~ Chocolate lust cake with warm chocolate fudge sauce
- ~ Apple crumble
- ~ Apple strudel
- ~ Mini pavlovas with chantilly cream & raspberry couli
- ~ All desserts served with custard & or cream

COMPLIMENTARY – Fruit salad or fruit platter



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BUFFET INCLUSIONS....

Good quality disposable plates & cutlery or Stainless cutlery & crockery \$1.50 p/p
Serviettes
Bain Marie and or chafing dishes & Chef to set up & serve
We require that you have tables set up on our arrival to set up your buffet.

Want More! See 'Add Extras' on the last page.

Pricing

80 plus people	\$22.90 p/p
30-79 people	\$24.90 p/p

**Children under 10 years - half price
3 years & under- free of charge**

Minimum number of 30 people

Wait staff are included in the above price for 50 or more people.

**15% Surcharge for Sundays & Public holidays.
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Buffet Menu # 3

Mains

Choose Any Three Mains From The Following....

- ~ Succulent Roast beef with mustard & peppercorn crust with gravy
- ~ Roast chicken with gravy
- ~ Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
- ~ Roast pork & crackling with apple sauce
- ~ Roast lamb with garlic & rosemary served with mint jelly
- ~ Mild beef curry with rice
- ~ Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
- ~ Thai green curry chicken & vegetables with rice
- ~ Beef stroganoff-beef strips with gherkin, mushroom & sour cream
- ~ Stir-fried chicken with vegetables & hokkein noodles
- ~ Penne carbonara- creamy bacon, garlic & mushroom sauce
- ~ Beef tortellini with napolitana sauce
- ~ Chicken & mushroom casserole
- ~ Chicken chasseur
- ~ Vegetable lasagne or beef lasagne
- ~ Crumbed fish goujons served with tartare & lemon wedges
- ~ Hungarian beef goulash

Salad Selection

- ~ Summer garden salad with balsamic dressing
- ~ Potato salad
- ~ Traditional coleslaw
- ~ Tropical pasta salad

Vegetable Accompaniment:- Choose One

- ~ Baked Idaho potato with sour cream & eschalots & Seasonal steamed vegetables
- ~ Creamy bacon potato bake with Roast vegetables

Plus...

- ~ Bread rolls & butter

Desserts:- Choose Two

- ~ Chocolate lust cake with hot chocolate fudge sauce
- ~ Apple crumble
- ~ Sticky date pudding with butterscotch sauce
- ~ Mini pavlovas with chantilly cream & raspberry couli
- ~ All desserts served with custard & or cream

COMPLIMENTARY – Fruit salad or fruit platter



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BUFFET INCLUSIONS....

Good quality disposable plates & cutlery or Stainless cutlery \$1.50 p/p
Serviettes

Bain Marie and or chafing dishes & Chef to set up

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Want More! See 'Add Extras' on the last page.

Pricing

80 plus people \$26.90 p/p GST Incl.

30-79 people \$28.90 p/p GST Incl.

Children under 10 years - half price

3 years & under- free of charge

Minimum number of 30 people

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[ADD Extras...](#)

Prawns on ice & lemon wedges, cocktail sauce \$6.50 p/p

Prawns & fresh oysters on ice with lemon wedges, cocktail sauce \$8.50 p/p

Desserts:-

Apple crumble, Mini Pavlovas with fresh cream & raspberry couli, Apple strudel,
Bread & butter pudding, Fruit salad, Chocolate lust cake, Sticky date pudding with Butterscotch sauce
(choice of two) \$4.50 p/p

Coffee & tea station \$2.50 p/p

Crockery & stainless cutlery \$1.50 p/p

Service staff: \$27.50 per hour GST incl. (min 4 hours)

\$38 per hour GST incl. (min 4 hours) applies to Sundays & Public Holidays

[Nibblies from \\$4.50- Available on request.](#)

[View our Platter Menus for more options.](#)

[Menus are suggestive and may be altered to suit your own liking.](#)