

BUFFET



CUISINE ON CUE
• EVENT CATERING •

2 MAINS + 3 SIDES OR SALADS

BUFFET MAIN COURSE

Add Chef's selection of 3 arrival canapes for additional charge per person
Minimum of 25 guests

Served with freshly baked bread rolls, accompaniments

SHARED ENTRÉE

Focaccia, olive tapenade, marinated vegetable (DF V)
Grazing cured meats, relish, cornichons, pickles (DF)
Grazing cheese selection, apple, quince, crackers (V)
Cherry bocconcini, vine ripe tomato, balsamic, basil (V)
Farm fresh crudities, house prepared dips (GF VG)

Served at additional charge per person

BUFFET MAINS

Braised pork belly, roasted pear & baby fig glaze (GF DF)
18 hour beef stroganoff, mushrooms, smoked paprika, crème fraiche (GF)
Baked salmon fillet, wombok nori stir-fry, ponzu (DF GF)
Braised Moroccan chicken, chickpeas, soaked date (GF DF)
Furikake panko tofu, kai lan, smoked soy (VG)
Red Thai chicken curry, pak choy, bamboo shoots (GF DF)
Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (GF VG)

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

All prices are inclusive of GST. Prices are for food only. This menu requires a minimum of 25 guests. Menu selections are subject to change & availability. This menu requires a chef, wait staff & additional equipment. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

buffet

SIDES & SALADS

WARM SIDES

Steamed greens, roast garlic dressing (VG)(GF)
Roasted seasonal root vegetables, rosemary salt (VG)(GF)
Whole baked baby potatoes, crème fraîche, eschallots (V)(GF)
Duck fat kipflers, sage, thyme, sea salt
Turmeric pearl couscous, sundried tomato, soft herbs (V)
Pilaf rice, shallots, spices (VG)(GF)
Roasted sweet potato, haloumi, cranberry, mustard dressing (V)(GF)

SALADS

Yam noodle, edamame, charred baby corn, Asian mushrooms, miso mirin (GF VG)
Rocket, Spiced Beet, Vine tomato, fennel green, white vinegar dressing (GF VG)
Green bean, goats cheese, baby spinach, caper & chervil oil (GF V)
Chickpea, roast pumpkin, smoked feta, soy toasted sunflower kernels (GF V)
Mixed seasonal leaf, tomato fillets, red onion pickle, cucumber, French dressing (GF VG)
Potato salad, pecorino mayonnaise, fresh herb (GF V)
Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (GF V)

DESSERT CANAPÉS

Baileys chocolate cream, single origin shell (GF V)
Key lime curd, scorched meringue tartlet (V)
Mango mascarpone, passionfruit gel, sweet crust (GF V)
Citrus cheesecake, raspberry gloss (V)
Triple chocolate brownie, sour cherry (GF V)
French brie, roasted pear, charcoal wafers (V)(GFO)

Served at additional charge per person

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Journal