

Buffet Table

MAINS

BBQ PORK BUTT, TEXAN BBQ SAUCE

KOTOPOULO, CUMIN AND LEMON YOGHURT

BAKED ATLANTIC SALMON, DILL, CAPER,
BUTTER

WOODFIRED LAMB SHOULDER,
GREEN SAUCE, JUS

SMOKED CHUCK ROAST, LOUISIANA HOT
SAUCE

CHURRASCO CHICKEN, CHIMMICHURI

CHARRED PORK LOIN, SALSA CEMOSA

ITALIAN MEATBALL, SUGO, PARMESAN

FIELD MUSHROOM, SPINACH, FETA

GREEK YEMISTA - ROCKET, CASHEW PUREE



Buffet Table

COLD SIDES

GREEN BEANS, WHIPPED FETA

GARDEN SALAD, POPPYSEED DRESSING

ROCKET, PEAR, PARMESAN,
CANDIED WALNUT

HERILOOM TOMATO, FETA, BASIL

SLAW, BROWN SUGAR DRESSING

COUNTRY POTATO SALAD

HOT SIDES

ROASTED CORN, MAYO, AGED PARMESAN

BAKED POTATOES, GARLIC, THYME

ROASTED DUTCH CARROTS, HONEY,
CUMIN

STEAMED NEW POTATOES, CHIVES,
BUTTER

MAPLE ROASTED KUMERA,
MOROCCAN DUKKAH

CAULI BAKE



Buffet Table

PRICING

CHOICE OF 2 MAINS
CHOICE OF 3 SIDES
\$40PP (50+ GUESTS)
\$50PP (15-49 GUESTS)

ADDITIONAL MAIN \$15PP
ADDITIONAL SIDE \$8PP
GRAZING TABLE \$20PP
DESSERT POA

PRICES ARE EXCL. GST

INCLUSIONS

BREAD ROLLS AND BUTTER
DROP OFF/COLLECTION WITHIN 15KM'S
SERVICE EQUIPMENT

ADDITIONAL COSTS

CHEF OR WAITSTAFF IF REQUESTED
PLATES AND CUTLERY HIRE
TRESSLE TABLE HIRE
TABLE CLOTH HIRE
LINEN NAPKIN HIRE
TRAVEL FEE OUT OF AREA
SUNDAY AND PUBLIC HOLIDAY
SURCHRGES

