European Catering

National Winner Awards For Excellence 2019

National Events Caterer Awards For Excellence 2024

National Caterer of the Year Awards For Excellence 2024

National Gold Awards For Excellence 2023

Buffet Menu

"There is no sincerer love than the love of food"

George Bernard Shaw

Buffet Menu 1

Price per person from $45.00

Main Buffet

Pan seared salmon, garlic yoghurt, tabouli, pomegranates GF

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

Lemon & thyme free range chicken thigh, salsa verde, DF I GF

Spinach, olive & cheese Burek, dill sour crème V

Side Dishes

Steamed garden vegetables VG

Potato gratin, caramelised onions, Gruyere GF I V

Salads

Caprese salad; heirloom tomatoes, buffalo mozzarella, fresh basil, apple balsamic GF I V

Goats cheese, potato, mint V

Caesar salad GF

Sonoma sourdough breads, Pepe Saya butter

Dessert

Choice of 2 from our dessert buffet menu

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

European CATERING

Price per person from $55.00

Main Buffet

Hot smoked ocean trout, carrot hummus, pomegranate vinaigrette & marinated tomatoes DF I GF

Glazed leg of lamb, romesco sauce, parsley & mustard DF I GF

Mediterranean baked chicken, cherry tomatoes, potatoes, olives & basil DF I GF

Eggplant parmigiana, buffalo mozzarella, herb crust GF I V

Side Dishes

Grilled broccolini, smoked herb butter GF I V

Mac & cheese; Gruyere, Swiss, cheddar, mustard, paprika, macaroni

Salads

Panzanella; Tuscan bread & vegetable salad, balsamic vinaigrette VG

Radicchio, baby cos, green beans, Parmesan, avocado, palm vinaigrette GF I V

Pasta salad; celery, capsicum, carrot, olives, tomatoes, macaroni, fresh herbs

Sonoma sourdough breads, Pepe Saya butter

Dessert

Choice of 2 from our dessert buffet menu GF I VG

Australian & imported cheeses, seasonal fruits

Coffee, selection of Origin teas, chocolate truffles

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Cold Buffet Menu 1

Price per person from $42.00

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 I GF

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

Smoked salmon, avocado cream, pickled onions, finger lime DF I 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

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Cold Buffet Menu 2

Price per person from $52.00

Main Buffet

Smoked & glazed chicken breast, avocado puree, samphire DF I GF

Tuna, spicy mandarin oil, lettuce DF I GF

Smoked bacon & aged cheddar tart

Char sui pork, Asian greens DF I GF

Braised eggplant, miso, sweet & sour radish DF I GF

Salads

Mixed garden salad GF I VG

Eggplant salad, freekah, red wine dressing DF I VG

Broccoli & fetta salad GF I V

Sonoma sourdough breads, Pepe Saya butter

Optional extras at market price

King prawns DF I GF

Sydney rock oysters DF I GF

Queensland sea scallops DF I GF

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Sharing

Price per person from $65.00pp (canapes/main/dessert)

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

Canapés

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta GF I V

Seared salmon, sesame seeds & wasabi avocado DF I GF

Angus beef fillet & speck roulade, modern bearnaise, chervil oil GF

Cherry smoked chicken roulade, BBQ glaze, corn chips GF

Forest mushrooms, leek & Gruyere tartlet 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 roast 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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Menu 3

Main Course

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

Iced peeled king prawns DF I GF

Salads & Side Dishes

Macadamia, watercress, avocado DF I GF I VG

Quinoa, beetroot, chevre GF

Grilled pumpkin wedge, blue cheese, yoghurt, pecan GF

Menu 4

Main Course

Flame grilled sirloin DF I GF

Cured ocean trout, citrus DF I GF

Salads & Side Dishes

Rocket, semi dried tomato DF I GF I VG

Broccoli, anchovy, walnut salad DF I GF

Cauliflower, Parmesan hollandaise GF

Sonoma sourdough breads, Pepe Saya butter

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Dessert

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

Crave coffee, selection of Origin teas, chocolate truffles

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Dessert Buffet

Price per person 2 choices from $12.00

3 choices from $15.00

Three berry frangipane tartlet, 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

Miniature lemon tartlet, 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 I GF

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

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