

European
CATERING



Buffet Menu



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

George Bernard Shaw

Buffet Menu 1



Price per person from \$38.00

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 \$48.00

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

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Cold Buffet Menu 1



Price per person from \$30.00

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 lime 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 \$40.00

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

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Sharing

Price per person from \$58.00pp (canapes/main/dessert)

Price per person from \$48.00pp (main/dessert)

Canapés

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

Seared salmon, sesame seeds & wasabi avocado DF | 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 | V

Main Course

Please select 1 of the below main course menus

Menu 1

Main Course

Slow roasted lamb shoulder, chimichurri DF | GF

Pan fried barramundi, salsa verde DF | GF



Salads & Side Dishes

Fennel, orange, radicchio salad DF | GF | VG

Watermelon, tomato, cucumber, feta salad GF

Lemon olive roast potatoes DF | GF | VG

Menu 2

Main Course

Whole roast pork belly, pickled onions DF | GF

Umami butter scallops GF

Salads & Side Dishes

Cauliflower, apple, radish DF | GF | VG

Green bean, minted palm sugar vinaigrette, pomegranate DF | GF | VG

Roasted roots, kale, pesto 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

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 \$10.00

3 choices from \$12.00

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 | GF

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