

Serviced Buffet Menu

Dinner 1: One protein and four sides — \$45pp

Dinner 2: One protein, three sides & one dessert — \$50pp

Dinner 3: Two mains, four sides & two desserts — \$60pp

Dinner 4: Three mains, five sides & two desserts — \$70pp

All buffets include a selection of fresh breads with butter.

These menus are sample options - we can tailor the buffet to suit your event, your tastes, budget and any dietary requirements. If you have something specific in mind, we're more than happy to create a custom menu, enquire or get in touch.

Buffet minimum: 30 people.

Prices may decrease depending on final guest numbers.

Please note travel costs may apply.

Mains/ Proteins

Grass fed beef Ribeye with horseradish cream, jus & local microgreens

Hot Smoked Salmon with fresh salsa verde, crispy capers and dill Creme fraiche

Sirloin roasted & served medium rare with a shiraz jus

Smoked BBQ Pulled Pork

Boneless garlic and thyme chicken thighs with lemony gravy

Cream cheese & spinach stuffed Chicken breasts

Slow cooked pulled lamb with pico de gallo salsa

Creamy Chicken pesto bake

Champagne Ham glazed honey & orange with a selection of mustards

Chicken, mushroom & bacon bake with a crumble topping

Mint & herb marinated Lamb leg

Salads

- Roasted gourmet potato salad with spinach, sundried tomatoes & pesto
- Traditional potato salad with a creamy dressing
- Rocket, pesto pasta salad
- Bowtie pasta salad with roasted garlic, spinach, feta and cherry tomatoes
- Beetroot, cherry tomato & whipped feta salad
- Roast vegetable salad with coconut yogurt
- Spice roasted kumara, red rice & cucumber salad
- Balsamic beetroot, bulgur wheat & almond salad
- Herby orzo salad with feta, baby spinach & cherry tomato's
- Mexican black bean & corn salad with a lime vinaigrette
- Everything green seasonal salad with lots of fresh green produce & homemade Italian vinaigrette*
- Broccoli and cabbage slaw with edamame, toasted nuts & seeds with a tahini dressing*
- Black sesame & lime coleslaw
- Zesty brown rice and peanut salad
- Chunky Greek salad
- Fresh garden salad with herb vinaigrette
- Bean salad with mix of kidney, cannellini, adzuki, green beans and capsicum
- Mediterranean grilled halloumi salad*

Warm sides

- Crispy new potatoes with a romesco sauce
- Creamy potato bake
- Curry smashed potato salad
- Duck fat roast potatoes
- Broccoli & cauliflower cheesy bake
- Roast vege medley
- Maple roasted carrots with crispy chickpeas & yogurt sauce
- Sesame, honey & almond glazed carrots
- Hot greens selection
- Baked zucchini
- Dijon sesame green bean & carrot medley