



Buffet menu

Your guest's will be astounded at the great service, market fresh food and the spectacular;

Which is the experience of attending a Cateraid Buffet.

Although we would like to think we create our menus to each situation (budget and people involved), the below is a cross section of our more popular dishes, arranged in a format which offers an all inclusive price per person.

The stated per person charge is inclusive of all the following:

Tea and Coffee for all guests

Linen napkins

Linen skirt and table cloths for the buffet

Setting of the guests tables to a base level (no decorations)

Fine White china and polished stainless steel cutlery (also includes bread and butter plate/cutlery).

All wait staff, chefs, cleaners and event coordinator.

All food as pertaining to menu

All kitchen equipment needed to prepare and serve

(ie warming ovens, cook tops, chillers etc) free of charge.

Rubbish removal for any waste from buffet and food courses

We will also package the over food, which will be stored correctly; to preserve for another meal.

Great service from experienced hospitality people who enjoy their work 😊

Discounted party hire equipment from Cateraid- complete event hire including marquees, tables, chairs, flooring etc.

We look forward to confirming your booking and helping you enjoy your celebrations and an event that will be....

Fine dining.....effortlessly

Greg and Kelly Stephenson



Appetisers

Pumpkin tarts, Goat's feta, salsa Verde

Smoked salmon, lemon myrtle crème fraiche, Camenbert tartlet

Chilli & ginger king prawn cutlet, garlic sour dough crout, avocado salsa

Australian Cheese, Dried fruit , crisp lavosh

Vegetarian Tapas, crudities

Main meal Buffet

Meat *Choice of 3*

Moisture infused Pork leg, boned and rolled, dressed in Kim chee paste - brown sugar, apple compote.

Mudgee farm lamb leg, boned and rolled, dress in pickled radish puree - muddled ground cress, minted jus de gras.

MSA beef sirloin trimmed and dressed in rosemary, oregano and garlic, jus de gras.

Whole fish – to be advised (market availability) season, dressed and cooked onsite at real time. (+\$2.00 p/p)

Chicken ballentine, sun dried tomato, basil cream stuffing, jus de gras

Macadamia, Jarlsberg and chervil stuffed pumpkins with cream and garlic sauce.

Bread

Petite sour dough's with roasted garlic butter

Traditional dinner rolls with choice of multigrain, wholemeal, white, seeds or no seeds.

Cut French sticks with salted butter

Hot dishes *Choice of 2*

Pontiac potatoes, kipfler potatoes, sour cream, chives

Butternut pumpkin, honey, rosemary

Sweet potato, chilli, parmesan

Corn on the cob, salted butter

Baked beetroot , balsamic glaze

Baked onions, shallots and whole garlic's with mushrooms

Steamed traditional vegetables - peas, beans, carrots, squash, snow peas, zucchini



Salad *Choice of 3*

Warm antipasto salad , grilled vegetables, balsamic glaze

Asian inspired green salad, bean shoots, organic lime dressing

Roasted kipfler, Sebago potatoes, lemon myrtle crème fraiche, rocket pesto.

Avocado, asparagus, yellow pepper salsa, white truffle vinaigrette

Cos lettuce, organic free range eggs, lardons, anchoivy dressing, shaved parmasen, crouton

Iceberg, cherry tomatoes , olives, fetta, red capsicum, Lebanese cucumber, Spanish onion, balsamic

Green apple, spring celery, walnuts , rocket, herb mayonnaise

Bay leave poached Beetroot , orange , rocket, Organic lime, virgin olive oil

Baby spinach, mixed roasted Australian nuts, bean shoots, lardons, cabernate vinaigrette

Mixed pasta salad with citrus sour mayonnaise and julienne vegetables

Dessert

Assorted petite fours and tartlets served around the room

Or

Fruit platters with chocolate fountains

Or

Birthday /Celebration Cake with choice of Message and flavours, served with Homemade ice cream.

Buffet only \$40.00 per guest + GST

Buffet with appetiser \$50.00 per guest + GST

Appetiser, Buffet, Dessert \$65.00 per guest + GST

*prices may vary for under 30 guests