



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 attractive price per person.

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

Tea and Coffee for all guests with disposable cups

3 ply paper napkins

Plastic table cloths on trestle tables for the buffet

Crockery and cutlery

Chefs and the food service staff

All food as pertaining to menu

All kitchen equipment needed to prepare and serve

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

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

Cobb loaves filled with spinach and ricotta cheese, pinenuts and parmasen

Antipasto platers with grissini

Australian Cheese, Dried fruit and 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.

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.

Red lentil stuffed peppers with 3 cheese mornay

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, sebago potatoes, chats, sour cream, chives

Butternut pumpkin, honey, rosemary

Sweet potato, chilli, parmesan

Corn on the cob, salted butter

Baked beetroot , balsamic glaze

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

Asian style vegetables with hoisin and plum dressing



Salad *Choice of 3*

Asian inspired green salad, bean shoots, organic lime dressing

Roasted potatoes, lemon myrtle creamy dressing, rocket pesto.

Cos lettuce, farm eggs, bacon, creamy dressing, parmesan cheese , crouton

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

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

Beetroot, orange , rocket, Organic lime, virgin olive oil

Baby spinach, mixed roasted Australian nuts, bean shoots, bacon, red wine vinaigrette

Mixed pasta salad with citrus sour mayonnaise and julienne vegetables

Traditional coleslaw with homemade dressings

Dessert

Banana/Sticky date/Carrot cake with Caramel sauce and ice-cream

Or

Fruit skewers with chocolate fountain

Or

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

Buffet only \$27.00 per guest + GST

Buffet with appetiser \$35.00 per guest + GST

Appetiser, Buffet, Dessert \$40.00 per guest + GST

*Prices may vary for under 35 guests