

# **Buffet Dinner Menu**





# **Dinner Buffet Options**

Prices are per guest and are quoted for 50 or more guests Includes china, flatware and linen napkin.

Bronze   \$28.95	Silver   \$33.95	Gold   \$36.95
1 salad	2 salads	3 salads
1 entrée	2 entrées	3 entrées
1 vegetable	1 vegetable	2 vegetables
1 starch	2 starch	2 starch
1 dessert	2 desserts	3 desserts

### **Salad**

#### **Artisan Spring Mix Greens (GF)**

spring mix salad with a choice two of:

ranch, balsamic, lemon vinaigrette, caesar, maple yoghurt dressing, thousand Island

#### Classic Greek Salad (GF)

bell peppers, onions, cherry tomatoes, oregano, feta cheese, greek dressing

#### Penne Chicken Salad

poached chicken, penne pasta, bell peppers, spring onions, goat cheese dressing

#### Mexican Prawn Salad (GF)

roasted chilli prawns, grilled baby eggplants, roasted onions and bell peppers, chimichurri vinaigrette

#### Tofu and Sesame Salad (GF)

fried tofu, snow peas, carrots, onions, tomatoes, coriander, cucumber, asian sesame dressing

#### Mediterranean Potato and Beef Salad

boiled baby potatoes, beef sausage, chopped onions, cornichons, parsley, honey mustard dressing

#### Tomato & Baby Mozzarella Salad with Basil (GF)

cherry & roma tomatoes, bocconcini cheese, asparagus, fresh basil, balsamic reduction, basil pesto

#### Seafood Pasta Salad

penne pasta, poached seafood, celery, cucumbers, chives, tomatoes, cocktail dressing

#### Beetroot and Apple Salad (GF)

beetroots, diced apples, celery, cherry tomatoes, maple yogurt dressing





#### Classic Caesar Salad

romaine lettuce, bacon, parmesan cheese, herbed croutons, caesar dressing

#### Creamy Coleslaw Salad (GF)

carrots, red cabbage, white cabbage, celery seeds, coleslaw dressing

#### Waldorf Poached Chicken Salad (GF)

poached chicken strips, apple, celery, celeriac, walnuts, cherry tomato, creamy dressing

#### Mixed Bean & Corn Salad (GF)

mixed beans, corn, onion, coriander, bell peppers, chilli lemon dressing

#### Five Spiced Couscous Calamari Salad

five spiced couscous, sautéed calamari, roasted courgettes, semi dried baby tomatoes, pomegranate

#### Chimichurri Shrimp Salad (GF)

sautéed shrimp, roasted corn, jalapeño pepper, cucumber, chimichurri dressing

#### Shredded Duck & Cabbage Salad (GF)

smoked duck breast, shredded cabbage, shredded carrots, shredded onions, maple dressing

#### Broccoli & Bacon Salad (GF)

steamed broccoli, bacon, chives, red onion, celery, almonds, aioli dressing

#### Classic Nicoise Salad (GF)

tuna, boiled egg, green beans, bell peppers, lemon vinaigrette

#### Crunchy Vegetable Salad (GF)

green beans, carrots, broccoli, cucumber, celery, lemon fennel dressing

### **Entrees**

### Poultry Entrees

#### BBQ Glazed Chicken Thighs (GF)

grilled chicken thigh, blackened seasoning, sherry and poblano barbecue glaze

#### Thai Chicken Curry (GF)

chicken marinated with galangal and lemon grass, red thai curry

#### Indian Chicken Vindaloo (GF)

indian spiced chicken, tangy tomato tamarind sauce

#### **Butter Chicken Curry (GF)**

tandoori marinated chicken cubes, creamy tomato sauce





#### Santa Fe Chicken (GF)

santa fe marinated chicken, chipotle cream

#### Herb & Parmesan Crusted Chicken Breast

herb and parmesan breaded chicken, sundried cherry chutney

#### Stuffed Boneless Chicken Breast (GF)

chicken breast, spinach and maytag bleu cheese, port grape sauce

#### Oregano Chicken (GF)

oregano seasoned chicken, avocado, tomato, sweet onion relish

#### Tupelo Honey Roasted Turkey Breast (GF)

roasted turkey, sundried cherry chutney

#### Chicken Boursin (GF)

baked chicken breast stuffed with herbed boursin cheese, sauce choron

#### Chicken Cordon Bleu

breaded chicken breast stuffed with prosciutto & cheese, sherry cream sauce

#### Chicken A la King

roasted chicken thighs, creamy mushroom sauce

#### Herb Roast Chicken (GF)

roasted chicken, herb marinade, pan gravy

#### Mexican Style Chicken

roasted taco seasoned chicken breast, hot chilli salsa

#### Roast Turkey Breast (GF)

pan roasted turkey breast, marsala wine

#### Soy Braised Turkey Breast (GF)

roasted turkey breast, soy with star anise and orange peel marinade, star anise orange glaze

### **Beef Entrees**

#### Slow Roasted Angus Beef (GF)

slow roasted angus beef, mirepoix marinade, classic herb demiglace

#### Italian Beef Lasagne

oven baked beef bolognaise, layered pasta, béchamel sauce

#### Spaghetti and Meatballs

spaghetti, Italian beef meatballs, tomatoes sauce





### **Beef Bourguignon**

beef cubes, with red wine and mirepoix, bourguignon sauce

#### Top Blade Steaks (GF)

grilled blade steak, mushroom & onion gravy

#### Beef Sirloin Steak (GF)

beef sirloin steak grilled to medium, red wine sauce

#### Café de Paris Brisket (GF)

slow roasted beef brisket slices, classic café de Paris sauce

#### Lamb Lasagne

lamb meat sauce, pasta sheets, béchamel sauce

#### Shepard's Pie (GF)

baked beef, minced carrots and peas, herb mash

#### BBQ Braised Beef Shoulder (GF)

beef shoulder braised for 6 hours, barbecue sauce glaze

#### **Pork Entrees**

#### Herb Roasted Pork Chops (GF)

slow roasted pork chops, thyme and rosemary marinade, port and mushroom sauce

#### Pork Loin Roast (GF)

slow roasted pork loin, mirepoix marinade, served with jus lie

#### BBQ Pork Ribs (GF)

slow oven roasted pork ribs, whiskey barbecue glaze

#### Slow Braised Pork Shoulder (GF)

slow braised shoulder, mirepoix and herbs marinade, brandy sauce

#### Grilled Pork Chops (GF)

marinated and grilled pork chops, chimichurri sauce

#### Apricot Ginger Pot Roast (GF)

pot roasted pork blade, apricot with cardamom and ginger marinade, apricot glaze

#### Caribbean Pork Shoulder (GF)

slow roasted pork blade, jerk seasoning marinade, spicy tomato sauce





### Seafood Entrees

#### Tangy Basa Fillet (GF)

pan seared basa fillet, tomato and lime sauce

#### Ancho Pepper Crusted Salmon (GF)

pan seared ancho pepper marinated pink salmon, sauce vierge

#### Herbed Pacific Cod Fillets (GF)

baked herb marinated pacific cod fillets, horseradish sauce

#### Peppercorn Red Snapper Fillet (GF)

pan seared and pink peppercorn marinated red snapper fillet, grape fruit salsa

#### Seafood Fettuccini

shrimp and scallops, sundried tomato cream sauce, fettuccini pasta

#### Spanish Seafood Paella

spanish rice, assorted seafood, chorizo sausage

### Vegetarian Entrees

#### Pasta

1. choice of penne, fettuccini, four cheese ravioli, cheese tortellini pasta 2. choice of mushroom alferdo, rose sauce, vegetable primavera, pesto alferdo, red pepper sauce

### Asian Egg Fried Rice (GF)

sautéed jasmine rice, eggs, soy sauce, green onions, vegetable stock

#### **Green Onion Bulgur Pilaf**

steamed wheat, roasted vegetables, green onions, vegetable stock

#### Quinoa and Chickpea Pilaf (GF)

quinoa sautéed, chickpeas, eggplant, zucchini, onions, vegetable stock

#### Vegetable Lasagne

oven baked ratatouille vegetables, tomatoes, sheets of pasta

#### Stir Fried Vegetable Noodles

egg noodles, asian vegetables, asian style sauce

#### **Tomato and Garlic Couscous**

couscous steamed, tomatoes, garlic, vegetable stock





#### Vegetable Moussaka (GF)

layers of potatoes and eggplant slices with chilli tomato sauce baked with a layer of cheese

#### Vegetable Shepherd's Pie (GF)

wild mushroom and caramelized onion topped with mashed potato and cheese

#### Green Pea Risotto (GF)

arborio rice simmered with cream, butter, and vegetable stock, white wine and green peas

#### Wild Mushroom Risotto (GF)

arborio rice simmered with cream, butter, and vegetable stock, white wine and wild mushroom

# **Vegetables Options**

#### Marinated Roasted Vegetables (GF)

herb marinated roasted seasonal vegetables

#### Herb Butter Broccoli (GF)

steamed broccoli florets glazed, herb butter

#### Maple Glazed Carrots (GF)

boiled baby carrots glazed, maple butter

#### Garlic & Chilli Edamame (GF)

blanched and sautéed edamame, roasted garlic, chilli oil

#### Oven Roasted Tomatoes (GF)

slow roasted Roma tomatoes, balsamic, chilli flakes

#### Braised California Veggies (GF)

carrots, butter brazed broccoli and cauliflower, classic seasoning

#### Roasted Root Vegetables (GF)

roasted sweet potatoes, purple yams, carrots, parsnips, onions, butter, herbs

#### Cheesy Cauliflower (GF)

blanched cauliflower, white sauce, parmesan cheese

#### Spaghetti Squash (GF)

peeled stringy spaghetti squash, garlic butter glaze

#### Oven Roasted Pumpkin (GF)

buttered and roasted pumpkin wedges

#### Braised Green Beans (GF)

buttered green beans, classic herbs





#### Garlic and Chilli Mushrooms (GF)

sautéed buttered mushrooms, chilli, garlic

## **Starch Options**

#### Short Grain Brown Rice Pilaf (GF)

brown rice, butter, chicken stock

#### Coconut Rice Pilaf (GF)

white rice, butter, coconut milk

#### Steamed Long Grain Rice (GF)

steamed white rice, chicken stock

#### Arroz Blanco

white rice pilaf, carrots, beans, peas

#### Saffron Vegetable Paella (GF)

white rice, saffron, seasonal vegetables, chicken stock

#### Indian Rice Pilaf (GF)

white rice, cardamom, cinnamon, star anise, cloves

#### Herb Garlic Potato Mash (GF)

mashed potatoes, cream, butter, garlic, classic herbs

#### Bacon and Cheddar Mash (GF)

mashed potatoes, cream, butter, cheddar, bacon bits

#### **Baby Herbed Potatoes (GF)**

boiled baby potatoes, parsley, seasoning

#### Baked Duchess Potatoes (GF)

mashed potatoes, egg yolks, cream cheese

#### Roasted Tuscan Potatoes (GF)

italian seasoned baby potatoes

#### **Butter Glazed Baby Potatoes (GF)**

boiled whole baby potatoes, butter glaze

#### Potato Lyonnaise (GF)

baked sliced potatoes, caramelized onions, parsley

#### Delmonico Potatoes (GF)

baked shredded potatoes, cream, parmesan cheese





# **Dessert Options**

**Peach Cobbler** 

**Devil's Food Cake** 

**Caramel Cheese Cake** 

Crème Brûlée (GF)

**Apple Pie** 

Crème Caramel (GF)

Vanilla Flavoured Bread Pudding

Chocolate Profiteroles (GF)

**Assorted Mini Cheese Cakes** 

Chocolate Éclairs

**Deep Dutch Brownies** 

**Homemade Cookies** 

**Sticky Toffee** 

**Assorted European Bites** 

Fruit Salad (GF)

