

# BUFFET MENUS 2014

## **COLD DISHES**

- Smoked salmon & Thai prawn platter
- Anti pasto platter with prosciutto, eggplant fritters, capsicum, asparagus, feta
- Ballotine of chicken stuffed with basil & semi sun dried tomatoes
- Chicken breast with orange & Cumberland sauce
- Loin of veal stuffed with spinach & egg, served with pesto
- Thai beef & rice noodle salad in coriander & lime dressing
- Grilled & sliced rare beef with horseradish & mustard
- Beef fillet grilled & sliced & served with red capsicum mayonnaise
- Double smoked ham platter with turkey & chilli salami & Dijon mustard
- Spiced & sliced turkey breast with sweet potato & fig relish

## **HOT DISHES**

- Atlantic salmon strudels with mango & chilli salsa
- Atlantic salmon with lemon & egg sauce on lemon & chive mash
- Tangine of chicken with toasted almonds & couscous
- Marinated chicken pieces with lemon & mushroom risotto
- Grilled chicken thigh fillets on a bed of Mediterranean vegetables
- Tiny veal escalopes on risotto with fresh tomato sauce
- Grilled fillet of beef on soft polenta with baked fennel & caramelised onion
- Tiny beef mignons with red wine glaze & chive mashed potatoes
- Stir fried beef with broccoli & sesame noodles
- Beef vindaloo, jasmine rice & tomato & onion salsa

## **HOT DISHES (VEGETARIAN)**

- Mushroom & sour cream strudels
- Butternut pumpkin & sage spaghetti
- Onion, olive & tomato tarts with zucchini, red capsicum garlic & thyme
- Char-grilled asparagus and zucchini with cherry tomatoes and haloumi
- Green beans and broccoli with anchovies, chilli and garlic butter

## **SALADS**

- Baby spinach, pea, sugar pea mint and Feta salad
- Mixed lettuce with chick peas, lemon and grilled haloumi salad
- Avocado salad with ginger and sesame dressing
- Traditional green salad with iceberg, mixed lettuce, cherry tomato & avocado
- Mixed green salad with toasted pancetta, lemon croutons & cucumber
- Roast baby potato & sweet potato salad with mustard dressing
- Red onion, fennel, orange & caper salad
- Green oak lettuce, asparagus & roasted pepper salad and blue cheese
- Caesar salad with soft egg, parmesan, croutons, anchovy & garlic cream
- Tomato, onion, basil & boconcini salad
- Greek salad with olive & fetta
- Kipfler potato salad with spring onion, mint, bacon, Dijon and egg
- Pasta salad with spring onion, olive, tomato, pepper, artichoke & basil
- Cucumber, chilli and poppy seed salad

## **BREADS**

- Please specify what you would like e.g. rolls, herb bread, focaccia, lepinja, sour dough etc

## **DESSERTS**

- Cheese platter & fruit platter
- Lemon & almond tart with cream
- Chocolate walnut pie.
- Chocolate roulade with raspberry sauce.
- Tiramisu with chocolate curls.
- Nick's chocolate Bavarian tart with strawberries
- Baked cheese cake with toasted almonds
- Pear & date cake with butterscotch sauce
- Fresh strawberries with sliced oranges & mascarpone
- Pavlova with mango, passionfruit & berries
- Lemon curd tart

## **COSTS FOR BUFFET MENUS 2014**

For 2 hot dishes, 1 salad, bread  
\$30.00 per head + GST

For 2 hot dishes, 1 salad, bread, cheese & fruit.  
\$35.00 per head + GST

For 2 hot dishes, 1 salad, bread, dessert.  
\$40.00 per head + GST

For 2 hot dishes, 2 salads, bread, cheese & fruit.  
\$45.00 per head + GST

For 2 hot dishes, 2 salads, bread, dessert.  
\$45.00 per head + GST

For 1 cold dish, 2 hot dishes, 1 salad, bread, cheese & fruit.  
\$50.00 per head + GST

For 1 cold dish, 2 hot dishes, 1 salad, bread, dessert.  
\$55.00 per head + GST

For 1 cold dish, 2 hot dishes, 2 salads, bread, cheese & fruit.  
\$58.00 per head + GST

For 1 cold dish, 2 hot dishes, 2 salads, bread, dessert.  
\$58.00 per head + GST

**For any additional hot or cold dishes add \$15.00 per head per dish**

**For any additional salads add \$8.50 per head per salad.**

**For any additional desserts add \$10.00 per head per dessert.**

These prices are for food only. Food is delivered with serving platters only. We do not supply serving utensils unless specifically requested & there is a hire charge for these.

## **STAFFING**

If you require our staff to heat the food they are charged at \$40.00 per hour, plus GST Monday to Sunday. (Minimum charge of 3 hours per staff person)

Staff can also serve, clear & wash up as well as serve drinks if desired. We are licensed to supply alcohol if required.

If you do not require staff, we will deliver food with all instructions for heating and serving.

Note that GST is *additional* to all the above prices, ie. prices are not GST inclusive.

## **DELIVERY**

A standard delivery/pick-up fee of \$25.00 applies within a 10km radius of Wayville. Delivery to other areas is assessed on an individual basis.