

Wedding Premium Buffet



2 MAIN 3 SIDES 1 DESSERT \$49 | 3 MAIN 4 SIDES 2 DESSERT \$55 | 4 MAINS 5 SIDES 3 DESSERT \$60

Mains

CHICKEN

Grilled Mexican Chicken Enchilada

Chicken in Creamy Leek Tomato Basil Sauce
Parmesan & Steamed Rice

Butter Chicken
Steamed Rice, Poppadum

Satay Chicken Kebabs
Spiced Peanuts & Steamed Rice GF

SEAFOOD

Parmesan & Herb Crumbed Reef Fish
Dill Aioli

Steamed Reef Fish in Lime Beurre Blanc GF

Salt & Pepper Calamari Thai salad
Lime & Chili Dressing GF

PORK, LAMB & BEEF

Honey Glazed Roast Pork & Crackling GF

Crumbed Pork Fillet
Green Pepper Sauce

Succulent Mustard Roast Beef GF

Beef Filet in Creamy Mushroom Sauce GF
ADD \$2.00

Traditional Beef Lasagna

Mexican Pulled Beef Tacos
Texan Salsa & Lime Sour Cream GF

Garlic & Rosemary Roast Lamb GF

Lamb Korma
Steamed Rice & Cucumber Riata

VEGETARIAN

Vegan available on request

Pumpkin & Spinach Lasagna

Spinach & Ricotta Tortellini
Roast Pumpkin, Cherry Tomato & Garlic Sauce

Indian Chickpea Curry
Mango Chutney VG

Wedding Premium Buffet



Sides

SALADS

Fresh Spring Garden Salad GF VG

Baby Cos Caesar Salad

Tangy Red Cabbage Slaw GF V

Potato Salad

Bacon Egg & Dill GF

Greek Salad

Kalamata Olives & Feta GF V

Steamed Jasmin or Coconut Rice GF VG

Brown Rice Salad

Roasted Carrot, Feta & Pinenuts v

Roast Beetroot, Feta & Spinach Salad v

VEGETABLES

Creamy Sweet Potato & Potato Bake v

Cauliflower & Broccoli Cheese Bake v

Roast Pumpkin & Sweet Potato

Rosemary & Garlic GF VG

Steamed Seasonal Vegetables

Garlic Butter GF V

Buttery Corn Cobbett's GF V

Baked Potatoes

Sour Cream GF V

Roasted Garlic Chat Potatoes GF V

Dessert

Apple Crumble

Custard

Warm Chocolate Brownie

Vanilla Ice-Cream GF

Steamed Sticky Date Pudding

Butterscotch Sauce

Profiteroles

Chocolate Sauce

New York Baked Cheesecake

Pavlova

Vanilla Cream & Berries GF

Fresh Fruit Salad & Ice Cream

Nutella Donuts

Salted Caramel Cheesecake Tart

Includes freshly baked rolls and butter with napkins, crockery and cutlery and professional staff to look after your event.

As a fully licensed catering company, we can complete your event with alcoholic and non-alcoholic beverages. Please see our Beverage page.