



BUFFET - FULL

\$60 – 3 mains, 3 sides, 2 desserts, **\$45** – 2 mains, 3 sides, 2 desserts, **\$40** – 2 mains, 2 sides, 2 desserts

Minimum 12 guests

MAINS

Sliced leg ham with D&D relish and mustard **DF/GFF****

Herbed stuffed chicken breast rolled in bacon, served with apple & saffron chutney

Fennel rubbed lamb roast with lemon chutney **DF/GFF****

Roasted cauliflower & chickpeas w/ cashew cheese, mungbeans & spinach in a pastry case **V/VE/DF**

Yottam Ottolenghi's black pepper tofu **V/DF/VE/GFF****

Kumara & cashew curry with steamed rice **V/DF/GFF/VE**

VEGETABLES & SALADS

Quinoa & edamame bean with mint, parsley & pomegranate **DF/VE**

Mixed seasonal vegetables with orange & parmesan vinaigrette **V/GFF****

Moroccan roasted root vegetables & preserved lemon **GFF/DF/V**

Potato, bacon & egg salad with tarragon mayonnaise **GFF****

Beetroot, herbed lentils, rocket, toasted walnuts in honey mustard dressing **DF/V/GFF****

Mixed salad greens with herbs & balsamic vinaigrette **DF/VE/ GFF****

Roasted carrot, beetroot, red pepper & red onion with a sesame dressing **DF/VE/GFF****

Slaw medley with red & green cabbage, and green beans with lemon & poppy seed dressing **DF/VE/GFF****

Potato gratin **GFF**

DESSERT

Vanilla bean panna cotta with spiced shortbread & berry compote

Ginger sponge scroll filled with brandied fruit mince & mascarpone

Chocolate sponge log with berries, cream and ganache

Pavlova roulade with milk chocolate cream & cherry coulis

Fresh fruit salad with limoncello & mint **DF/VE (can be GFF)**

OPTIONAL EXTRAS

Bread kumara & rosemary baguette served with butter **\$2.2** per person

Cheeseboard a selection of blue cheese, creamy brie & tasty cheddar served with housemade crackers, quince paste, fig & fennel salami & walnut cake **\$7.5** per person

V - vegetarian GFF - gluten free friendly DF - dairy free VE - vegan
NS - natural sugar GFF** - not suitable for coeliacs



BUFFET – SIMPLE & DELICIOUS

\$35 per person

Minimum 12 guests

A simple, delicious buffet for drop off only.
We will deliver food plated, with serving instructions.

MAINS

Ham off the bone, sliced and plated, served with wholegrain mustard **DF/GFF****
Herbed, stuffed chicken breasts, served with apple & saffron chutney

Option

Swap out one meat item for our roasted cauliflower & chickpeas with cashew cheese, mungbeans & spinach in a pastry case **V/VE/DF**

SIDES

Roast carrot, red onion, puy lentils & cherry tomatoes, caper vinaigrette
Slaw medley with red & green cabbage, green beans, lemon poppy seed dressing **DF/VE/GFF****

BREAD

Housemade herb focaccia with butter

DESSERT

Individual pavlovas with chantilly cream, white chocolate crackle & roasted strawberries
Fresh fruit salad

V - vegetarian **GFF** – gluten free friendly **DF** – dairy free **VE** – vegan
NS – natural sugar **GFF**** - not suitable for coeliacs



BUFFET – NO FUSS

\$25 per person

Minimum 12 guests

Our no fuss buffet is for drop off only.

We will deliver food on disposable platters, ready to set on your table & serve.

This menu has been created to be served cold.

MAINS

Ham off the bone, sliced and plated, served with wholegrain mustard **DF/GFF****

Sticky marmalade chicken drumsticks

Option

Swap out one meat item for our roasted cauliflower & chickpeas with cashew cheese, mungbeans & spinach in a pastry case **V/VE/DF**

SIDES

Slaw medley with red & green cabbage, green beans, lemon poppy seed dressing **V/VE/DF/GFF**

BREAD

Housemade herb focaccia with butter

DESSERT

Chocolate brownie with butterscotch drizzle and chantilly cream on the side **GFF**

V - vegetarian **GFF** – gluten free friendly **DF** – dairy free **VE** – vegan
NS – natural sugar **GFF**** - not suitable for coeliacs