



Boardroom Buffet Menu

Option #1 *per person - 38*

3 x Main Dishes

3 x Accompanying Dishes

1 x Dessert

Option #2 *per person - 31*

2 x Main Dishes

3 x Accompanying Dishes

1 x Dessert

All Buffets are served with Breads & Portioned Butter

Mains

Meat - Mains

Roast Beef Sirloin, Caraway Spiced Carrot Purée, Yorkshire Puddings, Red Wine Jus

Traditional Beef Lasagna – Braised Ground Beef, Tomato, Vegetables, Herbs, layered Pasta, Béchamel Sauce

Seared Fillet Steak, Creamy Mushroom Sauce (gf)

Beef Bourguignon - Diced Beef Braised Red Wine, Bacon, Mushrooms

Warm Thai Beef Salad - Shaved Beef, Crisp Vegetables, Thai Dressing (gf)

Shredded Beef Taco Salad – Tex Mex Spiced Beef, Tomato, Kidney Bean, Avocado, Iceberg Lettuce

Curried Lamb Masala (gf)

Roast Honey, Cardamom Leg of Lamb, Creamed Beetroot, Walnuts (gf)

Shredded Lamb Shanks, Potato Gnocchi, English Spinach

Greek Lamb, Fennel, Parsley Terrine, Grilled Haloumi, Capsicum, Tomato Sauce (gf)

Moroccan Spiced Lamb, Vegetable Risotto (gf)

Teriyaki Pork, Pineapple Kebab (gf)

Roast Pork Belly, Baked Apple, Onion Jam (gf)

Warm Grilled Chorizo, Apple, Potato, Tomato Salad, Poached Egg (gf)

Steamed Pork Buns, bed of Bok Choy



Innovations catering

... Indulge

Poultry – Mains

Chicken Breast, Avocado, Brie Filo Parcels, White Wine Cream Sauce
Chicken Kiev -Crumbed Chicken Breast, Garlic Butter, Green Beans
Pancetta, Chicken Fillet Skewers, Mustard Cream Sauce (gf)
Chicken, Vegetable & Grain Mustard Pie
Thai Green Chicken Curry (gf)
Chicken & Prawn Pad Thai (gf)
Mediterranean Braised Chicken Thighs, Tomato, Capsicum, Olives (gf)
Crispy Stuffed Chicken Wings, Spicy Plum Sauce
Sesame Chicken, Torched Pineapple Kebabs, Water Chestnut & Choy Sum (gf)
Chicken Involtini – Pancetta, Chicken Breast, Mozzarella, Sun Dried Tomato (gf)
Tandoori Spiced Chicken, Fresh Mango Salsa (gf)
Braised Chicken Leg, Black Pudding, Cinnamon Apple Cream
Steamed Chicken, Sticky Rice Pattie, Stir Fried Baby Corn (gf)
Warm Thai Chicken Salad, Taro Root, Rice Noodles (gf)
Duck Leg Sausage with Mandarin Marmalade (gf)

Seafood - Mains

Crispy Skinned Barramundi, Tomato Cream Sauce (gf)
Crispy Skinned Barramundi, Bombay Spice Potato, Pea, Coriander Salsa (gf)
Prawn, Pineapple Bamboo Shoot, Rice Noodle Salad, Tom Yum Dressing (gf)
King Prawn, Pumpkin Curry (gf)
Prawn, Minted Pea Risotto, Chardonnay & Ricotta Cheese (gf)
Zucchini wrapped Fresh Water Basa Fillet Kebab, Basil Pesto (gf)
Baked Basa, Pancetta Roulade, Minted Pea, Rocket Salad (gf)
Lemon Pepper, Parsley, Olive Oil Marinated Squid (gf)
Prawn Kebab, Lime, Coriander Aioli (gf)
Poached Prawns, Tomato, Avocado Salsa, Garlic Croutons
Scallop, Salmon Sausages, Avocado, Wasabi Dip (gf)
Spicy Thai Salad, Char Grilled Salmon, Green Mango (gf)
Seared Tasmanian Salmon, Leek, Asparagus Risotto (gf)
Basil, Parmesan Crusted Basa Goujons, Remoulade
Smoked Trout Nicoise - Warm Salad of Potato, Green Beans, Tomato, Trout, Olives,
Anchovy Dressing, Soft Boiled Egg (gf)
Snapper, Crabs, Mussels, Vegetables, Saffron Cream, Puff Pastry

Vegetarian - Mains

Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto (gf)

Homemade Hash Browns, Creamed Feta, Pumpkin Jam (gf)

Grated Carrot, Chickpea, Almond Burger (gf, vegan)

Spinach, Red Onion, Three Cheese Cannelloni

Mushroom, Spinach, Feta Cheese Risotto (gf)

Mediterranean Vegetable Ratatouille (gf, vegan)

Roast Pumpkin, Feta Cheese Quiche

Caramelised Onion, Asparagus, Brie Quiche

Vegetable, Haloumi Stuffed Zucchini, Tomato Ragout (gf)

Silken Tofu, Seaweed, Asian Mushrooms (gf, vegan)

Vegetable, Dhal Korma, Roti Bread

Accompanying Dishes

Hot Side Dishes

Baked Sliced Potatoes, Cream, Leeks, Cheese (v)

Garlic Sage Creamed Potato (gf, v)

Baked Sweet Potato drizzled Chilli, Lime infused Extra Virgin Olive Oil (gf, vegan)

Baked Potatoes, Rosemary Sour Cream (gf, v)

Medley Roasted Gourmet Potatoes, Root Vegetables (gf, vegan)

Braised Cinnamon, Turmeric Rice Pilaf (gf, vegan)

Steamed Jasmine Rice (gf, vegan)

Steamed Garden Vegetables (gf, vegan)

Stir Fried Asian Vegetables (gf, vegan)

Baked Eggplant, Tomato, Ricotta, Sage (gf, v)

Chic Peas, Sweet Potato & Wilted English Spinach (gf, vegan)

Spanakopita - Greek Spinach, Feta Cheese Layered Filo Pastry, Cream Sauce (v)

Potato, Artichoke Gratin (v)

Creamy Sage Polenta (gf, v)

Steamed Silverbeet, Hazelnut Orange, Fennel Dressing (gf, vegan)

Timber-Baked Layers Sliced Potato, Eggplant, Capsicum Baked Olive Oil (gf, vegan)

Artichoke, Black Olive, Goats Cheese Frittata Slow Roast Tomato (gf, v)

Roast Mediterranean Vegetables, Smokey Eggplant Puree (gf, v)

Baked Hassel Back Potatoes (gf, vegan)

Buttered Brussels Sprouts, Candied Bacon (gf)

Potato Dumplings with Silverbeet, Tomato Sauce (v)

Salads

Gourmet Tossed Garden Salad, Carrots, Avocado, Cherry Tomatoes, Creamy Herb Dressing (gf, v)

English Spinach, Bacon, Cherry Tomato, Pine-Nuts, Croutons, Shaved Parmesan, Balsamic Dressing

Caesar Salad - Cos Lettuce, Crisp Prosciutto, Croutons, Parmesan Wafers, traditional Caesar Dressing

Greek Salad – Olives, Tomatoes, Capsicum, Feta, Red Onion, Red Wine Vinegar, Oregano, Olive Oil Dressing (gf, v)

German Style Potato Salad, Onion, Gherkin, Mustard Dressing (gf, vegan)

Curried Rice, Dried Fruit, Toasted Almonds (gf), v

Penne Pasta, Oven Roasted Tomato, Feta Cheese, Capsicum, Pinenut (v)

Roast Pumpkin, Chic Pea, Tomato, Feta, Chilli, Cumin Seeds (gf, v)

Roast Beetroot, Pear, Spinach, Walnut Salad (gf, vegan)

Cous Cous, Parsley, Tomato, Red Onion, Snow Pea Salad (vegan)

Roast Kumara, Potato, Spring Onion, Egg, Seeded Mustard Mayonnaise (gf, v)

Snow Pea, Broccoli, Baby Corn Salad, Ginger, Lime Dressing (gf, v)

English Spinach, Pumpkin, Roast Capsicum & Pine Nut Salad (gf, vegan)

Shredded Cabbage, Green Beans & Carrot, Chilli Lime Dressing (gf, v)

Roast Cauliflower, Cashew, Wilted Silverbeet Salad (gf, vegan)

Desserts

Pear, Chocolate, Almond Tart, Cream

Blackberry, Almond Clafoutis (gf)

Baked Lemon Brulee Tart, Raspberry Coulis

Chocolate Coconut Pie

Pecan Dacquoise, Orange Cream Layer Cake

Orange, Polenta, Poppy Seed Cake, Honey Mascarpone (gf)

Apple, Sultana, Almond Strudel, Cream Anglaise

Tiramisu – Coffee dipped Sponge Fingers, Mascarpone Cream

Raspberry, Almond Frangipane Tart

New York Style Baked White Chocolate, Raspberry Cheese Cake

Mango, Passion Fruit, Roast Coconut Cheese Cake

Chocolate, Grand Marnier Cream Pyramid Cake

Pecan, Honey, Bourbon Tart

Raspberry, Rhubarb, Crumble

Raspberry, Lime Cream Brulee (gf)

Chocolate, Walnut Brownie

Bread, Butter Pudding, Apricot Preserve

Sticky Date Pudding, Butterscotch Sauce

Lemon Meringue Tart

Éclairs filled with Chocolate, Grand Marnier Mousse dipped in White Chocolate

Seasonal Fresh Fruit Platter (gf, vegan)

Gourmet Cheese Platter: Selection of Imported, Australian Cheeses, Dried Fruit, Nuts, Crackers (gf)