

BUFFET MENU

Build your own buffet menu by starting with the base menu and then adding any extras you require

Base Menu: Minimum 30 guests

- 2 x Roasts of your choice (see below)
- Bread rolls and butter
- Roast or steamed vegetable medley
- Roast or baked potatoes
- 2 x salads of your choice (see below)

Additional Options:

Roasts

- Beef** served with gravy or mushroom gravy
- Pork** served with apple sauce and gravy
- Lamb** slow cooked served with mint sauce and gravy
- Chicken** baked with rosemary, thyme, garlic & lemon

Pasta & Rice

- Traditional homemade lasagna** meat
- Traditional cannelloni** meat or spinach & ricotta
- Home style ravioli** served in a napoletana sauce, meat or spinach & ricotta
- Penne arrabiata** spicy penne pasta with italian sausage
- Farfalle a salmone** bow tie pasta with champagne, cream and smoked salmon sauce
- Tortellini alla panna** cream, bacon and mushroom sauce
- Fried rice** traditional, vegetarian or seafood
- Arancini** buffet size, traditional, vegetarian or mushroom

Wet Dishes

- Beef massaman curry** served with steamed rice
- Thai green chicken curry** served with steamed rice
- Spezzatino** beef and lamb traditional italian casserole served with steamed rice
- Chicken cacciatore** served with steamed rice
- Chicken coq au vin** served with steamed rice
- Chicken florentine** grilled chicken breast served in creamy mushroom & spinach sauce
- Cutlets** parmigiana or plain, veal or chicken

Seafood Dishes

- Grilled fish** with lemon in a white wine and cream sauce
- Mixed seafood medley** with fresh vegetables in a garlic sauce
- Crumbed fried squid** served with tartare sauce
- Crumbed fried prawns** served with tartare sauce

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Additional Options (Continued):

Vegetables

- Pumpkin** roasted
- Cauliflower and broccoli** cheese bake
- Potato baked** with or without cream
- Peas and corn** tossed in butter, salt and pepper
- Mashed potato** traditional or country mash
- Carrots** honey glazed

Salads

- Tossed green** mixed mesculin
- Rice** vegetarian
- Potato** traditional or german
- Greek** tomato, basil, cucumber, onion, feta and olives
- Coleslaw** mix cabbage, carrot and onion
- Caesar** cos lettuce, bacon, parmesan, croutons and anchovies
- Caprese** bocconcini, tomato and basil
- Spinach**, feta, date and almond salad
- Rocket**, walnut, parmesan and cherry tomato
- Couscous** with roast vegetables

Additional Costs

- Disposable plates, cutlery and napkins
- Chafing dishes (includes fuel)
- Stainless steel cutlery and china plates
- Service staff - chef
- Service staff – waiters/waitress (min 4 hours)
- Tea, coffee and desserts available, please contact us to discuss further



- Minimum 72 hours notice required for all catering orders
- Deposit required on confirmation of order
- Full payment required prior to delivery
- Vegetarian and Gluten free options available
- For less than 30 guests please contact us to discuss further