

Wedding Buffet Menu Options

+ 15% Service & Delivery + GST

Mains

(Priced per head. Includes 1 starch, 1 veg, 2 salads, 1 bread)

Slow Roasted Beef, Au Jus, Yorkshire Pudding

(Prime Rib \$55) (Striploin \$45) (Baron of beef \$40)

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Porchetta: Deboned, Seasoned & Rolled Pork Roast

Au Jus, Apple Sauce \$40

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Slow Smoked Beef Brisket, Marinated & Grilled Chicken Pieces

House BBQ Sauce \$42

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Slow Roasted Lamb Shoulder, Red Wine Jus \$48

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Seared Wild Salmon, Smoked Tomato Beurre Blanc \$45

(We always use wild salmon, fresh when available)

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Spinach, Roasted Garlic & Brie Stuffed Chicken Breast Supreme \$43

PREMIER CHEF SERVICES

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Grilled Five Pepper Marinated Sirloin Steak \$40

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Mixed Mushroom Wellington, Red Wine Reduction \$40

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Caramelized Onion Tart, Béchamel, Fresh Parmesan, Truffle Oil \$40

Starches

Roasted Garlic & Buttermilk Mash Potato

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Marinated Roasted Baby Potatoes

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Mixed Mushroom Barley Risotto

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Rice Pilaf

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3 Cheese Mac & Cheese

Vegetables

PREMIER CHEF SERVICES

Grilled Vegetable Platter, Balsamic Reduction

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Corn on the Cob

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Roasted Winter Squash, Pumpkin Spice Burnt Butter

Salads

Organic Mixed Greens Salad

Maple White Balsamic Vinaigrette

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Ancient Grain Salad, Roast Yam, Pickled Vegetables

Fresh Herbs, Chilli Tahini Dressing

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Marinated Green Beans & Red Skin Potato, Grape Tomatoes Olive Egg
Vinaigrette, Seared Ahi Tuna (add \$7)

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Roasted Broccoli & Cauliflower Salad, Red Bell Pepper

Arugula, Truffle Grainy Mustard Vinaigrette

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Penne Pasta Salad, Olives, Roasted Garlic, Cherry Tomatoes

Grana Padano, Artichokes, Basil Aioli

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Tomato Bocconcini Salad, Fresh Basil, Olive Oil, Balsamic Reduction

Focaccia Bread

Herb & Salt

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Pesto & Roasted Garlic

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Caramelized Red Onion Balsamic

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Potato Rosemary