

## BUFFET FEAST

Sharing scrumptious freshly cooked food from a bountiful buffet is a time honoured, relaxed and fun way to celebrate with friends. Create a delicious feast from the options below or chat with us for some ideas on great combinations.

### Meat

- Whole, sliced pink roasted fillet with mushroom sce.
- Lamb cutlets, fully Frenched, marinated in EVOO & rosemary. Served with aioli
- Slow cooked lamb shoulder with garlic, rosemary & mint
- Smokey BBQ slow cooked pork shoulder
- Chicken thigh wrapped in prosciutto with lemon butter sauce
- Twice cooked duck with orange and spices.

### Seafood

- Sizzling garlic prawns
- Grieg's smoked salmon with dill labne
- Salt & pepper squid with chilli mustard mayo
- Citrus BBQ'd scallops

### Vegetables

- Roast vegetables, fresh herbs, EVOO, & balsamic glaze
- Cauliflower gratin & Gruyère bechamel
- Steamed broccoli & hollandaise
- Green beans & pistachio butter
- Sweet corn & chilli butter
- New potatoes & minted butter
- Crunchy potatoes & fennel + chilli if you like
- Roast pumpkin & cumin
- Baked eggplant & harissa

**Salads** – with traditional vinaigrette unless otherwise stated

- Spinach, pear, rocket, walnut & blue cheese dressing
- Gourmet salad leaves & summer vegetables – ginger lime dressing
- Greek – fetta, olives, capsicum, cucumber, tomato & red onion
- Pasta – penne, sundried tomatoes, red onion, olives, shaved parmesan & lime
- Asian coleslaw with kaffir lime, coriander & mint
- Potato with Dijon & seed mustard dressing
- Roast beetroot, rocket, fetta & hazelnuts
- Burghul wheat, olives, preserved lemon, coriander, sultanas, & almonds
- Pilpelchuma carrots. Spicy North African salad
- Watermelon, fetta, basil & almond
- Panzanella – only available when tomatoes are at their best. Italian classic with croutons

**Accompaniments and sides**

Artisan bread with EVOO

Herb marinated fetta with chorizo

Hot rosemary olives

**Feast ideas and tips:**

- Design your feast to include meat, seafood, vegetables, salad and an accompaniment.
- Guests will be seated for 30–60 minutes depending on your numbers and menu selection.
- Crockery, cutlery and glassware can be hired through various local companies.

**Important information**

- Minimum of 12 people
- This menu is served on a separate buffet table
- Quality platters and serving utensils are supplied by Epicuriosity Catering
- One table setting is used for the duration of the meal
- Minimum rate for the feast menu is \$110pp
- Please email us your selections for a quote on your creation. Our quote includes chefs and food service staff for up to two and a half hours, and GST
- Commercial cooking equipment and site setup may incur a charge
- Additional hours for chefs – \$70/hr (beyond 2.5 hrs)
- Additional hours for waitstaff – \$55/hr (beyond 2.5 hrs)
- Bar staff are available at \$55/hr, three hour minimum

If you have a favourite ingredient that you'd like included,  
just ask – we're happy to help.

Please let us know if there are any allergies in your group

Dietary requirements catered for where possible.

Prices are subject to change

**SAMPLE MENU – \$110pp**

~ Artisan bread with EVOO ~

~ Salt & pepper squid with chilli mustard mayo ~

~ Slow cooked pork shoulder with spices, onions & dried apricot ~

~ Chicken wrapped in prosciutto with lemon butter sauce ~

~ Steamed broccoli & hollandaise ~

~ crunchy potatoes & fennel ~

~ Gourmet tossed salad with summer vegetables – ginger lime dressing ~