

# Buffet

Adelaide 

Call (08) 8211 1100

## GOURMET BUFFET

\$79 per person (minimum 50 people)


*Served with continental loaves & artisan breads*


### ANTIPASTO PLATTER

*Served to the table*

Barossa charcuterie, selection of cured meats, local olives, vegetarian frittata, white balsamic marinated vegetables, feta peppers, fig paste, grissini

### COLD SELECTION

Hot smoked salmon, wild fennel & caper salsa, citrus caviar 


Grilled asparagus, egg, shaved parmesan, mustard cream 

Selection of pâtés & terrines, lavosh, crisp breads

### SALAD SELECTION


Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing  



Chat potato salad, French cream, crispy bacon, chives 


Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze 

## HOT SELECTION



Butter chicken, steamed basmati rice, raita 

Grilled beef medallions, broccolini, miso butter 

BBQ sweet & sour tom yum salmon, steamed Asian greens  


Roasted cauliflower & sweet potato bake, cheese sauce, panko crust 

## CARVERY

Garlic & rosemary roasted leg of lamb, served with roast potatoes & green beans  

## DESSERT SELECTION


Mini pastries, cakes & tarts






Sliced fresh fruits & seasonal berries 

Assorted mousses & macarons

## CHEESE PLATTER

*Served to the table*

Selection of King Island cheeses, dried fruits, nuts, lavosh, water crackers 

**Note:** We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.  Vegetarian  Vegan  Gluten free  Nut free  Dairy free

# Buffet

Adelaide 

Call (08) 8211 1100

## GOURMET BBQ BUFFET

\$79 per person (minimum 30 people)

Served with continental loaves & artisan breads


### SERVED ON ICE

Freshly shucked oysters with assorted dressings 


### SALAD SELECTION


Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing  



Chat potato salad, French cream, crispy bacon, chives 

Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze 



### FROM THE GRILL

Grilled beef medallions, broccolini, miso butter 

Greek style lamb cutlets, fluffed couscous, raisins, Kalamata olives 

Yoder smoked pork belly, pickled onion, jalapenos, cayenne pepper, crème fraîche  

Chermoula spiced chicken thigh, middle eastern tabouli, labneh  

BBQ sweet & sour tom yum salmon, steamed Asian greens  

Herb roasted jacket potatoes, sour cream & chives  

## DESSERT SELECTION

Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries

Assorted mousses & macarons

## CHEESE PLATTER



Selection of King Island cheeses, dried fruits, nuts, lavosh, water crackers 

## BBQ LUNCH BUFFET


\$57 per person (minimum 30 people)

Served with continental loaves & artisan breads


### SALAD SELECTION


Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing  



Chat potato salad, French cream, crispy bacon, chives 



Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze 



### FROM THE GRILL

Grilled beef medallions, broccolini, miso butter 

Greek style lamb cutlets, fluffed couscous, raisins, Kalamata olives 

Yoder smoked pork belly, pickled onion, jalapenos, cayenne pepper, crème fraîche  


Chermoula spiced chicken thigh, middle eastern tabouli, labneh  






BBQ sweet & sour tom yum salmon, steamed Asian greens  

Herb roasted jacket potatoes, sour cream & chives  

## DESSERT SELECTION

Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries 

**Note:** We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.  Vegetarian  Vegan  Gluten free  Nut free  Dairy free