

Collective Premium Buffet Menu 2019

Premium menu (3 courses) - Artisan breads with main course selections and dessert selections with tea, coffee and herbal infusions. **\$68.00 (fully serviced) or \$60.00 (catering only)**

Premium menu (2 courses) - Artisan breads with main course selections and either entree or dessert selections with tea, coffee and herbal infusions. **\$59.00 (fully serviced) or \$55.00 (catering only)**

Premium menu (mains only) - Artisan breads with main course selections, tea, coffee and herbal infusions. **\$49.50 (fully serviced) or \$45.00 (catering only)**
all menus are excluding gst

Entree - Choose 1 served social style to the tables (add another for \$7p/p)

Pork, coriander and chilli dumplings in a soy shoaxing broth

Pulled Pork Terrine served with wasabi mayonnaise and grilled apple

Nori rolled chicken roulade

Chicken liver pate served with toasts and pickled vegetables

Ravioli (vegetarian) served on a tomato and basil sauce

Main Course

Artisan breads with trio of house dips and whipped butter

MEATS - Choose 3 (additional choices @ \$5 each p/p)

Merlot braised beef cheek with roasted garlic jus

Katsu chicken breast with coriander chutney and Japanese BBQ glaze

Miso & honey roast lamb leg cutlets with black sesame

Moroccan baked chicken Tagine with cumin & garlic

Pork & pear Prst with cinnamon & chilli

Citrus rubbed salmon in puff pasty with dill butter

Venison koftas with minted cucumber yoghurt

Social twice cooked pork belly with pan juices

HOT SIDES - choose 3 (additional choices @ \$4 each p/p)

Potato rosettes with smoked paprika oil

Spiced Mediterranean couscous with soft herbs

Honey & sesame roasted kumara

Baby new potatoes in mint butter

Roasted cauliflower with toasted peanuts and curry oil

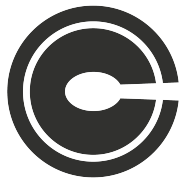
Wilted Asian greens with soy & ginger

Caraway & orange roasted carrots

Steamed green beans with toasted walnuts

Buttered broccoli florets with flaked almonds

Ratatouille with ripped basil



SALADS - choose 4 (additional choices @ \$3 each p/p)

Curried free range egg and watercress

Roasted baby beetroot with crumbled feta

Asian slaw with cashew & coriander

Salad "Caprese" with pesto dressing

Salad of grilled Mediterranean veggie with roasted garlic

Shaved fennel & mandarin with ginger dressing

Salad of gourmet potatoes with minted sour cream

Salad of roasted pumpkin with black quinoa and sesame

Sweets - choose 3 (additional choices @ \$5 each p/p)

Profiterole tower with passionfruit cream and white chocolate drizzle

Fresh seasonal fruits in candied rose water

Dark chocolate mousse cups with rum & raisin

Peaches 'n cream cheesecake with raspberry meringue crumb

Individual salted caramel tarts with Baileys mousse

Meringue puffs with strawberry-vanilla pastry cream

Lemon & white chocolate mini doughnuts with citrus crystals

Lolly Buffet (100grams p/p) or make the Lolly Buffet your only selection (300grams p/p)

Tea, coffee and herbal infusions - (note this is only available during the dessert selection)

Fully serviced - This means we supply all of the necessary serving staff to serve the food only. All plates, crockery and anything else required for the food service part of your event.

The only requirement from you is to supply the tables for the buffet. We will require at least 3 x 2.4m trestle tables. We will supply our white standard table cloths for this.

Our servicing staff don't partake in any drink serving unless this has been built into your package.