

Collective Buffet 2019/20

Our focus on this buffet is to make the trendy meats such as pork belly and beef cheeks available, our vegetables are on trend and our salads are so visually stunning your guests will want to try a little bit of everything.

Buffet Menu (mains only) \$ 35.00 p/p (fully serviced) or \$ 32.50 (catering only) - ex GST

Buffet Menu (two courses) \$ 40.00 p/p (fully serviced) or \$ 36.00 p/p (catering only) - ex GST

Buffet Menu (all three course) \$ 49.00 p/p (fully serviced) or \$ 41.50 (catering only) - ex GST

Make this social style - add an additional \$6pp

Entree - 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

Main Course

Baskets of artisan breads

Carnivores - choose 3 (add another for \$4p/p)

Honey & clove glazed ham with trio of mustards

Garlic studded lamb leg with mint chutney and rosemary gravy

Roasted pork loin with crackling and a sage & apple relish

Twice cooked belly pork with pan juices

Boneless Thyme infused chicken thigh

Beef & red bean chilli with fresh herbs and scented rice

Thai green curry of chicken with coriander and spring onion

Beef Cheeks twice cooked and infused in red wine

Herbivore Hot sides - choose 3 (add another for \$3p/p)

Gourmet potatoes in olive oil & salt flakes-

Sweet glazed carrot batons

Minted steamed peas

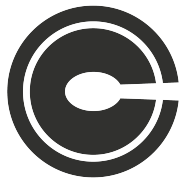
Butter roasted agria potatoes

Cauli & broccoli cheese crumble

Steamed seasonal vegetable blend

Garlic & rosemary roasted vegetable medley

Vegetarian moussaka



Herbivore Cold Sides - choose 3 (add another for \$2p/p)

Classic Kiwi salad with boiled egg and mustard dressing

Asian slaw with coriander and peanut

Tomato & basil salad with mozzarella

Salad of roasted baby beets with crumbled feta

Curried free range egg and watercress

Risoni with sweet corn, green onion & poppyseed

Potato salad with bacon & onion mayonnaise

Salad of roasted pumpkin with black quinoa and sesame

Greek style salad with marinated olives

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

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

Trio of mousses...white chocolate & rasp, citrus, tiramisu

Salted caramel, white chocolate & strawberry filled profiteroles

Fresh seasonal fruit salad

Large Pavlova with forest berry cream

Passionfruit cheesecake with lemon jellies

Raspberry & white chocolate trifle

Single serve vanilla ice creams

Raspberry & white chocolate trifle

Selection of teas, herbal infusions and coffee (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.