



FORK BUFFET MENU

Full buffet: \$55.65 per person, GST inclusive

OR

2 course only option – Finger Foods and Buffet:
\$49.50 per person, GST inclusive

OR

2 courses only option – Buffet, Desserts:
\$49.50 per person, GST inclusive

Minimum numbers apply

Menu designed for relaxed, cocktail-style functions when guests not formally seated at tables.

Suitable for gatherings in private homes, halls, offices and other venues.

Preparation and wait staff in attendance (minimum of two staff at every function – the number of staff provided increases proportionate to number of guests).

Crockery, cutlery, serviettes, linen cloth for buffet table, kitchen utensils, ovens to supplement those at the venue are all supplied and included in the price.

www.garnishescatering.com.au

P 07 3852 6644

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18 Edmondstone Rd Bowen Hills QLD 4006



SAVOURIES & FINGER FOODS

Seven items to be chosen from the following list
(min two cold savouries + min three hot savouries):

SERVED COLD

Vietnamese Summer Rolls (GF)

Rolled in house, glass noodles and crisp vegetables served with a peanut plum sauce

Tomato & Ricotta Toast Cups (V)

Using sundried tomatoes, a mild Parmesan and creamy ricotta finished with fresh herbs in a petite toast shell

Prawn and Avocado Points

Pureed Hass avocados, finished with a king Prawn on toasted ciabatta

Gourmet Sushi (avl GF, V, v)

Our house made hand rolls include chicken and avocado, vegetarian, salmon and cucumber, California and teriyaki chicken are some of our specialities

SERVED HOT

Signature Seafood Tarts

Garnishes signature tartlets are filled with fresh prawns, scallops and calamari though a sauvignon blanc mornay sauce, served on a puff pastry shell, finished with sweet paprika

Spinach and Feta Puffs (V)

Baby spinach and crumbled Greek feta, with tomato chutney encased in a delicate pastry shell Mini quiches Vegetarian filling with sweet corn and capsicum in a fillo pastry shell

Petite Vegetarian Quiche (V)

A delicate fillo pastry with seasonal garden vegetables sautéed in olive oil, sea salt, finished with fresh herbs, and aged cheddar.

Swedish meatballs

Using an in-house recipe for ground beef meatballs, served with a sweet plum sauce Chicken curry puffs with macadamia satay sauce

Spring Lamb Calzethes

Ground Lamb rump, Danish feta, kalamata olives and fresh herbs rolled in a wonton leaf, accompanied by our house made tzatziki

Ratatouille cups (V, v)

Traditional roasted vegetables and Napoli sauce in a wonton shell, finished with a whirl of sour cream

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BUFFET TABLE

Your choice of two dishes from the following:

Thai Green Chicken Curry (avl GF)

Our favourite Thai dish, a refreshing mild curry with green beans, carrot, baby peas and chicken

Massaman Curry (avl GF, avl V)

Rich medium heat curry full of spices and herbs, served with potato, apple, tomato and your choice of chicken or beef..

Indonesian Chicken Satay

Chicken breast pieces in a light peanut, coconut satay sauce with capsicum, carrot and chat potatoes finished with coriander leaves

Spinach and Ricotta Cannelloni (V)

Vegetarian pasta tubes filled with spinach & ricotta cheese, in Napolitana sauce covered in melted mozzarella and a mild Parmesan

Winter Vegetable Stack (V)

Hearty variety of roasted vegetables with a melted Danish feta and a rich tomato sauce

Traditional Beef Lasagne

Hearty beef lasagna, made in house with ground beef and fresh herbs topped with mozzarella cheese and a mild Parmesan

Traditional Beef Stroganoff

Braised beef with gherkins, onions and mushrooms in gravy finished with red wine, sour cream and fresh herbs

Beef Tortellini in Creamy Tomato Basil Sauce

Fresh beef Tortellini served in a roasted tomato, capsicum and basil sauce finished with a touch of cream

Pork Scaloppini

Pan-fried pork coated in honey and ginger then slow-oven baked, for succulent pork medallions

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ACCOMPANIMENTS (one to be selected)

Steamed rice
Roasted potatoes
Mediterranean Cous Cous
Roasted vegetables

SALADS (two to be selected)

Sweet Chilli Bean Salad

Fresh blanched beans in a sweet chili dressing garnished with red capsicum and sesame seeds

Australian Potato Salad

Finished with mayonnaise, sour cream and seasoning, garnished with finely chopped shallots

Vegetarian Pasta Salad

Al dente pasta served with feta cheese, sliced olives, sun-dried tomatoes, roasted capsicum, fresh herbs, English spinach and a basil pesto dressing

Caesar Salad

A traditional Caesar of crisp bacon, crunchy house made croutons, Parmesan cheese and sliced egg served with our secret dressing

Greek Salad

Traditional Greek salad with mixed lettuce, vine ripened cherry tomatoes, cucumber, Kalamata olives, Greek feta and Spanish onion with a balsamic glaze

Roasted Beetroot, Chic Pea and Bean Salad

With baby beets, English spinach, marinated whole chic peas, crumbled feta, walnuts, caramelized onion and a balsamic dressing

Moroccan Spiced Sweet Potato and Cous Cous Salad

Sweet potato, Moroccan Cous Cous, marinated chickpeas, red onions, roasted almonds and baby spinach leaves tossed with yoghurt & cucumber dressing

BREAD BASKET

A selection of loaves and rolls, including Panini, Focaccia, French sticks, ciabatta, sour dough, and floured rolls, served buttered and unbuttered

CHEESE & SWEETS TABLE

A tempting array of cheesecake, gateaux and tortes along with our Chef's selection of local and imported cheeses, which include Maleny Double Brie and Camembert, Kings Island Smoked Cheddar, Danish Blue Brie and Kenilworth Cheddars with seasonal fresh fruit, accompanied by crackers, grissini and lavosh.

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