BUFFET MENU

Price: $74.00 per person

Minimum numbers apply.

Your choice of hot roast and two hot dishes,together with a salad bar and breadbasket and desserts to follow.

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.

Menu can be modified to suit preferences.

Beverage packages available (wait staff for drinks service arranged at hourly rates). Glassware and bar accessories available for hire.

All prices are exclusive of GST.

www.garnishescatering.com.au
P 07 3852 6644
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18 Edmondstone Rd Bowen Hills QLD 4006

SAVOURIES

SERVED COLD

Vietnamese Summer Rolls (GF)
Rolled in-house, glass noodles and crisp vegetables served with a peanut plum sauce buffet.

Gourmet Sushi (all GF, V, v)
Our house made hand rolls including chicken and avocado, vegetarian, salmon and cucumber, California, and teriyaki chicken

Beetroot & Feta Tartlet (GF, V)
Buttery gluten free pastry filled with a beetroot and feta compote, finished with a dollop of natural yoghurt, and micro mint.

Frittata (GF, V) Roasted Vine ripened trussed tomatoes, Danish fetta, fresh herbs, and free-range eggs in light and fluffy bites.

BUFFET TABLE

CARVED ROAST (one to be selected)

Baked Leg Ham
With an ever-changing array of glazes to suit seasonal produce and latest trends with a rich apple sauce.

Roast Beef
Coated with dried herbs and wholegrain mustard crust accompanied by house made gravy.

avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan

BUFFET TABLE

HOT DISHES (two to be selected)

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.

Teriyaki Chicken Hokkien Noodles
Tender chicken pieces with crisp vegetables and roasted cashews in a house made teriyaki sauce.

Traditional Beef Lasagna
Hearty beef lasagna, made in house with ground beef and fresh herbs topped with mozzarella cheese and a mild parmesan.

Shepherd's Pie
Lean beef mince and mirepoix of vegetables cooked in a rich gravy, topped with purred garlic potato.

Spinach and Ricotta Cannelloni (V)
Vegetarian pasta tubes filled with spinach & ricotta cheese, in Napolitana sauce covered in melted mozzarella and a mild parmesan.

Indian Mango Chicken Curry
Chicken pieces in a creamy sweet mango sauce, with a touch of chili and fresh mango pieces.

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

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

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BUFFET TABLE

ACCOMPANIMENTS (one to be selected)

Steamed rice
Roasted potatoes
Creamy potato bake
Roasted vegetables

SALAD BAR (two to be selected)

Sweet Chili Bean Salad
Fresh blanched beans in a sweet chili dressing garnished with red capsicum and sesame seeds.

Australian Potato Salad
Steamed chat potatoes dressed with mayonnaise and sour cream finished by cracked black pepper and salt, 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, Chickpea and Bean Salad
With baby beets, English spinach, marinated whole chickpeas, crumbled feta, walnuts, caramelized onion, and a balsamic dressing.

Moroccan Spiced Sweet Potato and Couscous Salad
Sweet potato, Moroccan couscous, marinated chickpeas, red onions, roasted almonds and baby spinach leaves tossed with yoghurt & cucumber dressing,

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BREADBASKET

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 Ginger, Garlic & Pepper and Sweet Chili & Coriander, with seasonal fresh fruit, accompanied by crackers, grissini and lavosh.

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