CHEF

KNOWS BEST

DON'T COOK, JUST BOOK






HOT & COLD BUFFET

EVENT CATERING






SALADS

Please select 3 salads for your buffet spread.

- Fresh Baby Spinach, Bacon, Feta & Crouton Salad
- Zesty Lemon and Grilled Courgette Salad
- Baby leaf Salad, Cherry Tomatoes, Calamata Olives, Cubed Cucumber, Peppers & Feta
- Cos lettuce, grapes, red onion, celery, pecan nuts, apples and toasted almonds
- Classic Red & White Cabbage Coleslaw
- New Potato, Red Onion, Corn and Mint Salad
- Asian Cabbage Noodle Tofu salad
- Baby Shrimp in red paste vinaigrette stuffed in pastry baskets
- Sushi Salad with smoked salmon and Honey soya dressing
- Garden salad with Baby spinach, quinoa and diced strawberries
- Sliced Buffalo Mozzarella, plum tomatoes with basil pesto herb oil
- Danish Feta and olive Rocket salad with mint zesty dressing
- Chicken Caesar Jam jars with anchovies crouton sticks
- Grilled Calamari tubes filled with cous cous and Chilli Mayo

BUFFET MAINS

- Grilled Chicken breasts stuffed with Spinach, nuts and tomato concasse
- Traditional Beef Curry OR Thai green Chicken Curry
- Oven Roasted Beef infused with Thyme, Pink Peppercorn sauce
- Cajun Chicken Fillet sliced with a lemon herb cream sauce
- Baked Fish Fillets with ginger coriander and citrus coating
- Chicken Casserole with Creamy Mushroom olive Lemon and oregano sauce
- Beef or Chicken Lasagne with parmesan and sweet basil crumble
- Seared and marinate Rump medallions basted in a reduced balsamic Rosemary glaze
- Teriyaki chicken kebabs, basil and sweet chilli orange segments with Peanut coconut satay
- Panko crumbed fish portions served with a basil and garlic Aioli (lemon wedges)
- Deboned Chicken Thigh skewers with lemon Herb basting
- Grilled Deboned chicken Supremes with a Creamy Citrus and Mustard seed Glaze
- Carved Sirloin rack with a Dijon Mustard and Crumble crust
- Norwegian salmon Grilled in Lemon butter with Miso sauce
- Beef Trinchado - Pan fried Fillet Cubed and Seared with a tangy Creamy Pesh Pesh
- Deboned Leg of Lamb Rosemary infused with a Pistachio and mint jelly
- Prawns Grilled with a lemon grass lime leave champagne butter
- Slow Braised Beef Oxtail in a rich Bold Red wine Jus topped with an infused Gremolata
- Seafood Paella served with lemon wedges and fennel salsa
- Beef riblets in a honey soya whiskey basting
- Rump Beef skewers with bay leaves and aniseed Smokey Paprika basting
- Chicken thighs deboned, bushman buck aniseed fennel and orange glaze






SIDE OPTIONS

Choose from our extensive selection of warm and comforting side dishes.

- Spinach and Feta and olive cannelloni bake
- Savoury basmati rice with Saffron
- Toasted Cous Cous Raisons with Brinjals, almond flakes
- Steamed Broccoli shoots, cranberries, Poppyseed, flaked almonds and spring onions
- Roast butternut, pepper-dew, capsicum peppers, cashew nut and hummus dressing
- Chargrilled mixed vegetable with whole grain mustard, honey and bay-leaves
- Melanzane parmigiana Bake with Parmesan and flaked nuts
- Roasted Sea Salt rosemary Potatoes
- Savory Pilaf vegetable rice
- Butternut feta and olive Lasagna
- Grapefruit Honey and new potato roast with lemon thyme
- Sweet potato bake with crème Fraiche and Lemon Zest Crumble
- White basmati Rice flaked almonds
- Grilled Julienne Vegetable with crushed walnuts and pepper-dews
- Potato au gratin
- Honey and Garlic oven baked baby carrots
- Rustic style baked Butternut with balsamic glaze
- Broccoli shoots, almond flakes and cranberries tossed in a sweet vinaigrette
- Creamy mashed potatoes infused with Spring onion, Truffle butter and herbs
- Chargrilled chunky mix vegetables
- Beetroot and Butternut roasted medley
- Deep fried zucchini with feta and black pepper dip
- Potato cubed roasted in saffron oil
- Roast cherry tomato, celery, butternut and baby carrots in a honey and sesame oil
- Chickpeas (mashed) mandarin and chargrilled Aubergines
- Crispy Potato wedges with Rosemary and parmesan crust
- Cinnamon infused roasted pumpkin
- Basmati rice with Sambals
- Creamed Spinach with Parmesan Cheese
- Roasted Butternut with a Nutty Cinnamon Crust
- Crushed New Potatoes in Herbed Garlic Butter
- Moroccan Style Rice
- Cauliflower and Broccoli au Gratin
- Assorted bread basket / Bread Sticks / Herbed Butter and dips






BUFFET DESSERT

The perfect sweet ending to your buffet experience.

- Seasonal berry tarts with a French custard filling
- Bread and butter pudding with Crème Anglaise
- Baked Apple Pie with whipped Chantilly Cream topping
- Vanilla Bean Panna Cotta with Berry Coulis
- Traditional Peppermint Crisp Tart
- Chocolate Brownies tower Drizzled with a white chocolate Ganesh
- Vanilla Mini Crème Brule's with hazelnut essence
- Fruit skewers with a Berry Coolie
- Nutella infused 3 layer chocolate mousse
- Crème caramel with hazelnut essence
- Malva Pudding pots with crème anglaise
- Moca Crème Brulée with Homemade almond biscotti
- Baked New York style cheese cake topped with salted caramel popcorn fudge
- Sticky toffee pudding with Vanilla curd
- Chocolate petit fours assorted
- Mini jars with red velvet cake
- Amarula Profiteroles
- Strawberries dipped in chocolate crumbled Ferrero Rocher
- Martini Fruit skewers with dipping sauce
- Espresso mascarpone tiramisu
- Cheese board biscuits fruits cheeses
- Tiramisu with chocolate garnish
- Malva Pudding with home-made custard
- Pavlova with seasonal Berries
- Mini Tartlets assorted
- Chocolate slabs with cranberries and nuts
- Sliced Fruit Platters

GET IN TOUCH

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