

SUMMER 2025

# Buffet Dinner

*All buffets are served to the table unless otherwise requested*



## BASIC BUFFET / \$62PP

Served with fresh baked bread and whipped herb butter

Meat & Fish (Select 2 items)

Salad & Vegetables (Select 3 items)

Dessert - 3 Petit Fours

## STANDARD BUFFET / \$70PP

Served with fresh baked bread, flavoured butter, hummus & guacamole

Meat & Fish (Select 3 items)

Salad & Vegetables (Select 3 items)

Dessert - 3 Petit Fours

## PREMIUM BUFFET / \$75PP

Served with fresh baked bread, flavoured butter, hummus & guacamole

Meat & Fish (Select 3 items)

Salad & Vegetables (Select 4 items)

Dessert - 4 Petit Fours

GF - Gluten Free, DF - Dairy Free, V - Vegetarian

**BayCatering**

*All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.*

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## MEAT & FISH

- Roasted crispy skin chicken, basil and cherry tomato (GF)
- Roast duck, red curry, charred pineapple (GF) (DF)
- Smoked Freedom Farm pork belly, roasted apples and ginger purée, soy glaze (GF) (DF)
- Sticky orange and ginger glazed Champagne ham, tamarillo chutney (GF) (DF)
- Crispy skin king salmon, edamame, dashi, chili salt (GF) (DF)
- Roast angus beef, salsa Verdi, rocket, watercress salad (GF) (DF)
- Cumin, fennel and coriander seed crusted lamb leg, riata (GF)

## SALAD & VEGETABLES

- Pickled cherries, feta, rocket salad with toasted seeds and aged balsamic (GF)
- BLT potato salad with watercress and buttermilk ranch dressing (GF)
- Quinoa salad; apple, walnut, sweetcorn, celery, pumpkin, spinach, parsley with cider and maple dressing (GF) Vegan
- Super food salad; beetroot, carrot, kale, raisins, pumpkin seeds, chia seeds, sprouts with chili and lime dressing (GF) Vegan
- Boulangère potatoes, thyme, lemon, olive oil (GF) Vegan
- Heirloom tomatoes, roasted black olives, bocconcini, basil, rocket, balsamic, virgin olive oil (GF)
- Buttered corn risotto, Parmesan, tasty cheese, onion ash (GF)
- Casarecce pasta salad; fresh herbs, rocket, watercress, green olives, courgette, capers, chili lemon oil (DF)
- BBQ aubergine salad; capsicum, courgette, beans, cherry tomato, basil, pomegranate molasses (GF) Vegan
- Green beans and peas salad with pearl barley and roasted almonds (DF)

## DESSERT

- Chef's selection of seasonal petit desserts