



A catering company with a difference

Buffet

Price on request

Breads

Assorted Artisan breads and rolls

Salads (select three)

Classic Caesar salad

with boiled egg and bacon

Greek style salad

with tomato, feta, cucumber, olives

Garden salad

with julienne seasonal vegetables

Rocket leaves salad

with blue, candied walnut, pear and aged balsamic vinaigrette

Baby spinach

mandarin segments, parmesan shavings, beetroot and lemon vinaigrette

Fusilli pasta salad

with tomatoes, basil pesto, cucumber, char grilled peppers and feta cheese

Lemon roasted cauliflower salad

with chickpea, kale and tahini dressing

Sides and vegetables (select two)

Saffron rice pilaf

Duckfat and rosemary roasted potatoes

Steamed coconut jasmine rice

Buttered agria potato mash

Steamed seasonal vegetable medley

Maple glazed carrot

Lemon broccoli, crispy onion and almonds

Meat and fish (select two)

Sweet and sour chicken/pork

Slow roasted chicken/beef/pork

with appropriate condiments

Char Siu pork belly

with bok choy

Lamb Rogan josh

Fish of the day

with puttanesca sauce

Home-made butter chicken

Lemon and thyme chicken breast

with onion gravy

Stir fry chicken/beef/pork

with seasonal vegetables

Thai prawn red curry

with crushed peanuts and coriander

Cont.



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Buffet cont

Dessert (select two)

- Chef selection of petite sweet tarts
- New York style cheese cake
- Bread and butter pudding with anglaise sauce
- Seasonal fruit salad or platter
- Cheese board with two types of cheese
- Chocolate mud cake with Chantilly cream
- Chef selection of cakes
- Apple and mixed berry crumble with vanilla custard
- Classic tiramisu