

BUFFET MENU

A perfect office party option for any event you desire.
Caterco can custom make your own grazing box - contact our event sales team today.

CANAPES

SERVED TO YOUR GUESTS UPON ARRIVAL

Smoked salmon and tarama pate with Spanish onion & capers on turkish bread

Grilled lamb kofta skewers with sumac spiced yoghurt

Pumpkin arancini with parmesan and tomato vinaigrette

SALADS

YOUR CHOICE OF 3 ITEMS

Caprese	<i>Vine ripened tomato, soft curd mozzarella with basil leaves and a balsamic and mustard dressing</i>
Caesar	<i>Traditional cos lettuce salad with crispy bacon, croutons and house dressing topped with shaved parmesan and boiled eggs</i>
Greek	<i>Mixed lettuces with tomato, fresh red peppers, cucumber, olives, spanish onion and creamy feta with lemon and herb olive oil</i>
Orecchiette	<i>Pasta salad with marinated artichokes, rocket & fine cut salami in a spiced roast tomato dressing</i>
Beetroot	<i>Baby beetroot and baby spinach leaf with avocado, sliced almonds and black currants with crumbled goats cheese</i>
Cous Cous	<i>tabbouleh salad with parsley, tomato, cous cous and tomato salsa, lemon aioli dressing</i>
Potato	<i>Chat potato, crispy bacon and shallot with egg & seeded mustard sour cream dressing</i>

HOT SIDE DISHES & VEGETABLES

YOUR CHOICE OF 2 ITEMS

Pasta Bake	<i>Tomato sauce with short penne pasta, marinated Italian vegetables & topped with cheese</i>
Cous Cous	<i>Large pearl cous cous with plump raisins, chopped rocket and kale</i>
Asian	<i>A selection of steamed Asian greens with oyster sauce and fried shallots</i>
Baked	<i>A selection of roasted potato, pumpkin and sweet potato with baby carrots, rosemary and sea salt</i>
Spring	<i>A selection of garden vegetables and corn on the cob with herb butter</i>
Creamy	<i>Baked diced potato bake topped with a 3 cheese mornay crust</i>

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MAIN COURSE

YOUR CHOICE OF 3 ITEMS

Gnocchi bolognese with 3 cheeses

Beef and guinness pie, slow braised topped with puff pastry

Smoky BBQ slow cooked brisket with bourbon sauce

Chicken scallopini with lemon and herb cream

Chicken wings (roasted or fried) with caramel chilli glaze

Roasted chicken pieces with smoked paprika gravy

Slow cooked Asian spiced pork belly with sweet soy gravy

Crispy fried sweet and sour pork with pineapple and fine cut vegetables

Roast pork with crackling, gravy and apple sauce

Roasted lamb shoulder with pesto crumble and jus

Lamb satay curry with fine cut asian vegetable

Sweet potato frittata with feta cheese, baby spinach and roasted red peppers,

vegetable curry with hoikkien noodles and Malaysian coconut curry

Mushroom and parmesan arancini balls with parmesan

Beer battered flathead fillets with tartare sauce

Grilled atlantic salmon fillet with lemon butter (additional \$3.00 per person)

Seafood hot pot with chorizo in tomato ragout (additional \$3.00 per person)

**Dessert Package available upon request.
Including Tea & Coffee Station for \$15 per person.**

Please refer to our Desserts Page.

- All Listed Pricing includes GST.
- Public Holiday: 10% Surcharge Applies.
- Dietary/ Food Allergy requirements on all food items are available upon request -Please advise to our Events Team.
- Please refer to our Cateraid Terms and Conditions.

**For more information:
email hello@caterco.com.au or call 0414 705 755**