

Creative Catering

WEDDING BUFFET MENU SELECTION

Costs quoted are for a minimum of 50 guests Valid until 31st December 2024

Choice of 3 main courses (2 red meat option) & 3 accompaniments 4 main courses (2 red meat option) & 4 accompaniments

BUILD YOUR BUFFET by making your selections from below

Glazed baby ham with maple syrup, pineapple juice & cinnamon GF

Turkish chicken with apricots, saffron & pistachio nuts s/w mint & yoghurt served with rice GF Mediterranean chicken breast with fresh herb & feta filling served sliced GF

Classic fillet of beef stroganoff

Fillet of beef served with a cabernet jus GF

Thai Masaman beef curry served with basmati rice GF

Spicy juniper berry lamb & vegetable casserole GF

Italian ricotta & oregano meatballs in a homemade tomato sauce GF

Spiced chickpeas, tomato & feta with baked Ciabatta VEG/GF

Creamy vegetable & coconut curry topped with caramelised seeds VEG/GF

Vegetarian lasagna with fresh ricotta, pinenuts & spinach VEG

Pumpkin, sweet potato & saffron tagine served with couscous VEG

ACCOMPANIMENTS

Mango or papaya & baby spinach salad with blueberries, walnuts, feta & honey mustard dress Green bean salad with mustard seeds & tarragon GF/VEG

Roast butternut & red onion with tahini & za'atar GF/VEG

Balsamic roasted parsnips, beetroot & carrot on a bed of baby spinach with flaked feta VEG/GF

Warm waxy potato & crispy prosciutto salad GF

Avocado, quinoa & broad bean salad GF/VEG

Creamy potato bake GF/VEG

Crispy roasted potatoes & pumpkin with rosemary & garlic GF/VEG

Mesclin salad with local tomatoes, cucumber, capsicum & shallots GF/VEG

Rocket, sweet pear, walnut & parmesan salad GF/VEG

Moroccan spiced carrot, cumin, honey, coriander & mint GF/VEG

Selection of dinner rolls

EXTRA COSTS
Service of cake, tea & coffee
Wait & drink staff

Supplied by: Robin Croft Mob 0438 487 344

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