

WINTER 2025

# Buffet Dinner

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



## BASIC BUFFET | \$63.50PP

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 | \$71.70PP

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 | \$76.90PP

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

Meat & Fish (Select 3 items)

Salad & Vegetables (Select 4 items)

Dessert - 4 Petit Fours

*Vegetarian and Vegan dish available upon request for an additional \$5pp*

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.*

WINTER 2025

# Buffet Dinner

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



## MEAT & FISH

- Spiced, butterflied lamb leg with riata – GF
- Twice roasted pork belly with watercress, apple and salsa Verdi – GF/DF
- Free-range chicken breast with citrus butter and crispy sage – GF
- Spiced teriyaki Regal salmon with shaved apple slaw – GF
- Roast Angus beef striploin with caramelised red onion jam and green peppercorn sauce – GF

## SALADS & VEGETABLES

- Smoked gouda and leek potato gratin – GF
- Baked seasonal root vegetables with bush honey, fennel pollen and chilli salt – GF
- Roasted cauliflower gratin with Emmental and Parmesan sauce – GF
- Broccoli tender stem with toasted shaved almond and fried garlic – GF/Vegan
- Crunchy Granny Smith apple coleslaw with fresh mint and toasted sesame dressing – GF/Vegan
- Gourmet potato salad with watercress, soft-boiled egg and Sriracha mayonnaise – GF/DF
- Cranberry, apple, date and tri-colour quinoa salad with winter leaves and yuzu dressing – GF/Vegan
- Autumn harvest with cracked wheat, toasted walnuts, crumbled feta and fresh herbs
- Shaved broccoli salad with bacon, roasted almonds and creamy Caesar dressing – GF
- Roasted squash with mandarin, baby spinach and parmesan salad with poppy seed dressing – GF

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.*