

PRESTIGE CATERING AND EVENT HIRE – PRIVATE AND CORPORATE MENU

FORK BUFFET

PRICE INCLUDES CHAFFING DISHES, CROCKERY, CUTLERY AND SERVIETTES.
SERVED BUFFET STYLE. MINIMUM 10 PEOPLE AND 48 HOURS NOTICE REQUIRED.
UNIFORMED STAFF AVAILABLE IF REQUIRED AT AN ADDITIONAL CHARGE.
VEGETARIAN ITEMS INDICATED*.

SELECT TWO ITEMS FROM SECTION 1
(SERVED FROM CHAFFING DISHES)

PLUS

SELECT FIVE ITEMS FROM SECTION 2
(SERVED ON PLATTERS)

SECTION ONE

SPINACH AND RICOTTA RAVIOLI IN A GARLIC CREAM SAUCE *
PAD THAI *
BEEF SATAY WITH MILD PEANUT SAUCE
THAI CHICKEN WITH BASIL AND CHILLI
BEEF IN GREEN PEPPERCORN AND BRANDY SAUCE
BEEF CHASSEUR
CAJUN FRIED CHICKEN PIECES
PENNE CARBONARA
SWEET AND SOUR PORK WITH STEAMED RICE

SECTION TWO

SWEET POTATO AND FETA FRITTATA *
RATATOUILLE TART *
INDIAN CURRY PUFFS WITH RAITA *
SLOW COOKED ITALIAN MEATBALLS IN A RICH TOMATO SAUCE
LAMB AND SWEET POTATO PIES
BEEF AND GUINNESS PIES
TANDOORI CHICKEN SKEWERS WITH YOGHURT DIP
SPICY BEEF SKEWERS
MINI CHORIZO AND MOZZARELLA ROLLS
MOROCCAN SPICED CHICKEN MEATBALLS
TABASCO CURED SALMON WITH PICKLED VEGETABLES
SQUID MUSSELS AND PRAWNS IN LEMON CHILLI OIL
SELECTION OF AUSTRALIAN CHEESE WITH DRIED FRUITS

\$33.00 PER PERSON

PRICE INCLUSIVE OF 10% GST