

PRESTIGE CATERING AND EVENT HIRE  
**HOT BUFFET SELECTION**

THE FOLLOWING DISHES MAY BE ADDED TO A BUFFET MENU TO CREATE A MORE SUBSTANTIAL BUFFET.

**PASTA DISHES \$4.30PP**

CHICKEN TORTELLINI TOSSED IN A LIGHT GARLIC AND MUSHROOM CREAM SAUCE  
LASAGNE – YOUR CHOICE OF TRADITIONAL LASAGNE BOLOGNAISE OR VEGETARIAN\*  
PENNE CARBONARA – PASTA TOSSED IN A CREAMY BACON AND MUSHROOM SAUCE  
SPINACH AND RICOTTA RAVIOLI IN A BUTTERNUT PUMPKIN AND GINGER SAUCE\*  
SPINACH AND RICOTTA CANNELLONI IN A RICH TOMATO SAUCE TOPPED WITH PARMESAN\*

**CHICKEN DISHES \$4.50PP**

CHICKEN SATAY – TENDER CHICKEN PIECES COOKED IN AN INDONESIAN PEANUT SAUCE  
CHICKEN VINDALOO – A HOT CHICKEN CURRY SERVED WITH RICE AND PAPPADUMS  
CHICKEN TERIYAKI – BONELESS CHICKEN PIECES MARINATED IN HONEY, SOY AND GINGER, BARBECUED TO PERFECTION  
CHICKEN NAPOLITAN – SAUTÉED CHICKEN IN A SAUCE OF TOMATOES, GARLIC, FRESH BASIL AND KALAMATA OLIVES  
THAI CHICKEN CURRY – MARINATED CHICKEN SIMMERED IN A GREEN CURRY SAUCE

**BEEF AND LAMB DISHES \$4.70PP**

MADRAS LAMB CURRY – MILD LAMB CURRY SERVED WITH PILAF RICE AND PAPPADUMS  
MOROCCAN LAMB – MILDLY SPICED LAMB SERVED ON STEAMED COUSCOUS, ACCOMPANIED BY FRESH VEGETABLES  
SATAY BEEF – TENDER BEEF PIECES COOKED IN AN INDONESIAN PEANUT SAUCE  
BEEF CHASSEUR – CHUNKS OF BEEF SIMMERED IN A SAUCE OF WHITE WINE, MUSHROOMS AND TARRAGON  
THAI RED BEEF CURRY – A SPICY BEEF CURRY SERVED WITH JASMIN RICE

**FISH DISHES \$6.50PP**

GRILLED FILLET OF RED SPOT EMPEROR WITH LEMON BUTTER SAUCE  
FILLET OF WHITE FISH TOPPED WITH CHARDONNAY AND CHIVE CREAM SAUCE  
FILLET OF RED SPOT EMPEROR TOPPED WITH SHRIMP AND CHAMPAGNE SAUCE  
FILLET OF FRESH ATLANTIC SALMON WITH HOLLANDAISE SAUCE \$9.50PP

\*VEGETARIAN SELECTIONS.  
PRICES INCLUSIVE OF 10% GST