

Culinary Temptations

PRIVATE CATERING SERVICE

Buffet Menu Selections

Buffet No. 1

(\$75.00 per person, includes all items listed below)

Cold platters and salads

Antipasti platter with quality small goods (kalamata olives, sundried tomato, gherkins, Swiss cheeses)
Bread and butter
Homemade coleslaw
Mixed salad with tomato and cucumber
Orange lentil and green bean salad
Asian rice noodles salad with bean sprouts

Mains

Roasted pork scotch with apple sauce
Braised skinless chicken legs in tomato and herb sauce
Oven roasted tender beef rump in dark mushroom sauce
Poached Nile perch in a tangy lemon cream sauce
Roasted potato wedges
Steamed rice
Oven baked potato gratin

Desserts

Seasonal fruit salad
Profiteroles with custard filling
Chocolate mud cake with Chantilly cream
Apple crumble and vanilla ice cream
Passionfruit cheesecake with fruit coulis
Percolated coffee and tea

Buffet No. 2

(\$80.00 per person, includes all items listed below)

Cold platters and salads

Antipasti platter with quality small goods (kalamata olives, sundried tomato, gherkins, Swiss cheeses, boiled eggs)
Selection of bread with butter
Homemade coleslaw
Mesclun salad

Tomato and basil salad in balsamic vinaigrette
Cucumber and corn salad in French dressing
Asian rice noodle salad with snow peas
Orange lentil and green bean salad

Mains

Roasted beef sirloin with mixed mushroom sauce
Slow roasted pork belly with crackling
Grilled Atlantic salmon fillet and wasabi mayonnaise
Braised skinless chicken legs in tomato and herb sauce
Sautéed mixed seasonal vegetables
Roasted chat potatoes
Oven baked potato gratin
Steamed rice

Desserts

Apple strudel with warm vanilla custard sauce
Quality seasonal fruit salad with berry coulis
French chocolate mousse cake with Chantilly cream
Profiteroles with Grand Marnier custard filling
Mango and strawberry sorbet terrine
Traditional crème caramel
Lemon custard tart in sweet pastry
Percolated coffee and tea

Buffet No. 3

(\$85.00 per person, includes all items listed below)

Cold platters and salads

Antipasti platter with quality small goods (kalamata olives, sundried tomato, gherkins,
Swiss cheeses, boiled eggs, artichoke hearts)
Norwegian smoked salmon with horseradish mousse and capers
Mesclun salad with cucumber
Pumpkin, spinach and pine nut salad in a delicate white balsamic vinaigrette
Vine ripened seasonal tomatoes in a basil dressing
Asian rice noodle salad with bean sprouts and peking duck
Celeriac Waldorf salad

Mains

Whole roasted beef tenderloin
Slow roasted pork belly and crackling
Chicken, chorizo and prawn saffron paella
Grilled Atlantic salmon fillets with wasabi mayonnaise
Gourmet lamb sausages with rosemary
Sautéed mixed seasonal vegetables
Roasted chat potatoes
Steamed rice

Oven baked potato gratin
Homemade chnöpfli (Swiss egg noodle)

Desserts

Mango and strawberry sorbet terrine
Quality seasonal fruit salad with berry coulis
Delicate petit four profiteroles with Grand Marnier custard
French chocolate mousse cake with Chantilly cream
Warm apple strudel with walnuts and vanilla custard sauce
A selection of delicate *pâtisserie*
Caramelised citrus tart in sweet pastry
Traditional homemade tiramisu cake
Percolated coffee and a selection of fine teas

Buffet No. 4 (Seafood)

(\$120.00 per person, includes all items listed below)

Cold platters and salads

Smoked salmon with horseradish mousse
Lobster medallions on diced seasonal vegetable salad
Octopus in red wine vinaigrette with capsicums and cashew nuts
Peeled king prawns with avocado in a citrus, mango and chilli dressing
Crabmeat, mussels and scallop with snow peas and rice noodles
Mesclun salad
Greek salad with Persian feta

Mains

Grilled Atlantic salmon fillets with wasabi mayonnaise
Poached snapper medallions with basil pesto
Seared tuna steaks on oven roasted eggplant
Pan-fried green prawns in a garlic, chive cream sauce
Steamed rice
Roasted chat potatoes
Pumpkin mash
Mixed seasonal vegetables

Desserts

Delicate petit four profiteroles with Grand Marnier custard
Quality seasonal fruit salad with berry coulis
Mango and strawberry sorbet terrine
Warm apple strudel with walnuts and vanilla custard sauce
A selection of fine *patisserie*
French chocolate mousse cake with Chantilly cream
Caramelised citrus tart in sweet pastry
Traditional homemade tiramisu cake
Passionfruit cheesecake
Nespresso coffee and a selection of fine teas