

CARVERY

buffet

ENTRÉE:

CHOOSE 1 ENTRÉE FROM:

- Roaming finger food (4 pieces per person, cook's selection)
- Anti-pasto platters (cured meats, selection of Gippsland cheeses, housemade dips, assorted breads and biscuits, olives and sundried tomatoes, marinated vegetables)

MAIN

CHOOSE 2 MEATS FROM:

- Roast Beef with horseradish cream
- Roast pork and crackle and apple sauce
- Marinated boned whole roast chicken
- Roast Lamb with garlic and rosemary
- Choose 1 potato side dish from:
 - Baked whole potatoes (grated cheese and sour cream)
 - Scalloped potatoes (GF)
 - Warm potato salad (V, GF)

CHOOSE 3 SALADS FROM:

- Pasta Salad
- Coleslaw (V, GF)
- Green salad (V, GF)
- Spinach, roast pumpkin and feta salad with honey mustard dressing (V, GF)
- Moroccan pearl couscous salad (V)
- Beetroot, rocket, red onion and goats cheese salad with balsamic glaze (V, GF)
- Classic Caesar salad

INCLUSIONS:

- Condiments: gravy
- Dinner Rolls and butter portion
- Cutlery, crockery and serviettes included

DESSERTS:

- Choose 2 desserts from:
 - Chocolate mousse cups (GF)
 - Fresh fruit salad cups (GF)
 - Mango and passionfruit smashed pavlova cups (GF)
 - White chocolate and raspberry cheesecake cups
 - Mixed berry trifle cups

PRICE LIST

Entrée & Main or
Main & dessert

\$23 per person
(2 hours service period)

Main only

\$18 per person
(2 hours service period)

Entrée, Main & Dessert

\$28 per person
(2.5 hours service period)

TERMS & CONDITIONS

Minimum number of guests 40. Surcharge applies to smaller number of guests, distance travelled or additional waiting staff. Children under 12 are 25% less than adult price. Prices effective until 31st December 2018.

All pricing will be confirmed upon confirmation of event.

FINGER

food

COLD:

- Sushi bites: cucumber (V,GF), chicken teriyaki, tuna, smoked salmon and mixed vegetable served with dipping sauces
- Prawn rice paper rolls with sweet chilli and lime dipping sauce (GF)
- Mini Caesar salads
- Thai chicken salad in crispy wonton cups (GF available on request)
- Tomato, basil pesto and fetta bruschetta with balsamic glaze (V)
- Caramelized onion and goats cheese pastry's (V)
- Mini zucchini muffins topped with smoked salmon and sour cream(GF)
- Mini nacho bites (GF)
- Smoked salmon, cucumber and herbed cream cheese finger sandwiches
- Mini prawn cocktail (GF)
- Prosciutto wrapped melon with balsamic glaze (GF)

HOT:

- Lamb kofta with coriander yoghurt sauce (GF)
- Chorizo, potato and herb frittata squares (GF)
- Spicy lamb sausage rolls with tomato chutney
- Mini beef and red wine pies with tomato chutney
- Mini Thai chicken curry pies
- Traditional Sausage rolls
- Mini quiche lorraine
- Mini quiche with basil and sundried tomatoes (V)
- Thai chicken balls with sweet chilli and lime dipping sauce (GF)
- Pancetta, tomato and mozzarella mini pizza
- Garlic prawn and chorizo skewers (GF)
- Creamy Mushroom and herb vol-u-vents (V)
- Chicken skewers with satay dipping sauce (GF)
- Sundried tomato pesto arancini balls with aioli (V)

MORE SUBSTANTIAL: (ADD \$3.00 EACH ITEM)

- Cheeseburger slider
- Pulled pork and asian slaw slider
- Mini beef soft taco with tomato and avocado salsa and sour cream
- Mini mexican pulled pork soft taco
- Baked potatoes with vegetable and herb filling (V, GF)
- Seafood cocktail slider
- Mini meatball sub
- Chicken schnitzel, coleslaw and aioli slider

LITTLE BOXES/BOWLS: (ADD \$6.00 EACH ITEM)

- Flathead fillets and chips with lemon and tartare
- Chicken Pad thai
- Slow cooked lamb and chickpea curry with rice and minted raita (GF)
- Mushroom and roast pumpkin risotto (V)

FINGER

food continued

- **SWEET TREATS:**

- Mini sticky date pudding, caramel sauce and double cream
 - Mini chocolate mousse cups (GF)
 - Lemon curd tarts with fresh raspberries
 - Mini mango and passionfruit eton mess
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PRICE LIST

Option 1

8-10 items per person (choose x8 varieties)
2 hours of service
\$25 per person

Option 2

10-12 items per person (choose x10 varieties)
including x1 more substantial item
2.5 hours service
\$28 per person

Option 3

12-15 items per person (choose x12 varieties)
including x1 little box and x1 more substantial item
3 hours service
\$33 per person

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SHARED

platters

Platters served to each table, enabling guests to help themselves to a variety of choices while interacting with others

ENTRÉE

(CHOOSE ONE OPTION FROM BELOW)

GRAZING PLATTER:

Cured meats, marinated olives and semi-dried tomatoes, homemade dips, breads, grissini, marinated vegetables, bocconcini, cherry tomato and basil sticks

TAPAS PLATTER:

Selection of arancini balls, chicken satay skewers, prawn and chorizo bites and buffalo chicken wings. Served with dipping sauces

MAINS

(CHOOSE TWO OPTIONS FROM BELOW)

- Roast lamb with garlic and rosemary
- Grilled chicken breasts with creamy sundried tomato and spinach sauce
- Crispy pork belly with apple cider sauce
- Porterhouse steak with garlic and herb butter
- Mushroom risotto (V)
- Beer battered flathead fillets and fries
- (all mains served with dinner roll and butter)

SIDES

(CHOOSE TWO OPTIONS FROM BELOW)

- Classic ceasar salad
- Mixed roast vegetables
- Roasted chat potatoes
- Spicy pearl couscous salad
- Spinach, roast pumpkin, feta salad
- Green salad with lemon/olive oil dressing
- Beetroot, rocket, red onion and goats cheese salad with balsamic glaze (V, GF)

DESSERTS

(CHOOSE TWO OPTIONS FROM)

- Chocolate mousse cups
- White chocolate and berry cheesecake
- Lemon tartlets
- Warm chocolate brownies with cream
- Mini pavlova with berries

SHARED

platters continued

PRICE LIST

Main Only

2 hours of service

\$20 per person

2 Courses

2 hours of service

\$25 per person

3 Courses

2.5 hours of service

\$32 per person

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FOOD stations

Food stations are set up by Alimentos staff on trestle table/s.
Bamboo disposable plates, wooden cutlery and serviettes included.
Wait staff not included.

GRAZING STATION

assorted breads, cheeses, cured meats, fresh and dried fruit, biscuits, dips, marinated vegetables, quince paste, speciality crackers

TACO STATION

assortment of mini hard and soft tacos, guacamole, lettuce, tomato, pulled pork, chicken strips, taco mince, rice and the condiments to go with it all (3 per person)

SLIDER STATION

brioche sliders rolls and mini burger rolls, burger patties, cheese, pulled pork, coleslaw, and beer battered fries and the condiment to go with it all (2 per person)

TAPAS BAR

Arancini, prawn and chorizo bites, spanish tortilla, S & P calamari, bruschetta and condiments (6 pieces per person)

HIGH TEA BAR

Smoked salmon and herb cream cheese finger sandwiches, assorted sandwich triangles, mini scones with jam/cream, caramelised onion and goats cheese tarts, mini lemon curd tarts, traditional sausage rolls (6 pieces per person)

HOT AND COLD PARTY STATION

(NOT ALL HOMEMADE)

party pies and sausage rolls, mini quiche, buffalo chicken wings, assorted sandwich triangles, seasonal fruit, cupcakes, choc/peppermint slice (8 pieces per person)

DESSERT BAR

From cupcakes to macaroons to chocolate to lolly jars and everything in between! We can customise a specific colour theme to suit your theme (4 pieces per person)

PRICE LIST \$10 per person per station

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