

International Buffet Menu

STARTING FROM \$99.00PP
MINIMUM 50 GUESTS

ANTIPASTO

- Freshly Baked Bread and Rolls with Butter, Olive Oil, and Balsamic Vinegar (V)
- Assorted Dips: Capsicum Matbucha, Smoked Hummus, Greek-Style Tzatziki (V)
- Assorted Cured Meat Cuts
- Mixed Marinated Olives, Gherkins, Capers, Pickled Chillies, and Grilled Vegetables (V)

GOURMET SALADS

(CHOOSE ANY TWO)
EXTRA SALAD @ \$7.00PP

- Caesar Salad Bar with Cos Lettuce, Crispy Bacon, Shaved Parmesan, Croutons, Anchovies, and Creamy Caesar Dressing
- Tomato Mozzarella Salad with Basil, Balsamic & Rocket (V, GF, NF)
- Superfood Salad of Beetroots, Kale, Quinoa, Carrots, and Roasted Almonds Tossed in lime Vinaigrette (V, VG, GF)
- Baked QLD Pumpkin Salad with Baby Spinach, Fetta, Toasted Walnuts, and Italian Balsamic Dressing (GF)
- Classic German Potato Salad (NF)
- Chinese Egg Noodle Salad (V, NF)
- Salade Nicoise (NF)
- Traditional Greek Salad (V, GF, NF)

MAINS

(CHOOSE ANY TWO)
EXTRA MAIN @ \$9.00PP

- Slow Cooked Beef Bourguignon (NF)
- Grilled Barramundi with Salsa Verde (GF, DF, NF)
- Thai Red Curry of Chicken (GF, DF, NF)
- Korean Beef Bulgogi (DF, NF)
- Teriyaki Lamb (DF, NF)
- Sweet & Sour Pork (DF, NF)
- Stir Fried Greens, Tofu, Mushrooms & Char Siu Sauce (V, DF, VG, NF)
- Wild Mushroom Risotto with Grana Padano (V, GF, NF)
- Butternut Squash, Chickpea & Cauliflower Curry (V, GF, VG, DF, NF)

SIDES

(CHOOSE ANY THREE)
EXTRA SIDE @ \$7.00PP

- Steamed Seasonal Vegetables Tossed in Clarified Butter (NF, GF, V)
- Creamy Mashed Desiree Potatoes (GF, NF, V)
- Penne Carbonara (NF)
- Herb Roasted Chat Potatoes with Seeded Mustard & Chives (V, GF, VG, NF)
- Steamed Panache Vegetables with Pesto (V, GF)
- Stir-Fry Asian Greens (V, DF, VG, NF)
- Steamed Jasmine Rice (V, GF, VG, NF)
- Basmati Rice (V, GF, VG, NF)
- Moroccan Couscous (V, VG, NF)
- Hokkein Noodles with Asian Greens, Soy & Sesame (V, NF)

DESSERTS

(CHOOSE ANY TWO)
EXTRA DESSERT @ \$5.00PP

- Selection of Freshly Sliced Seasonal Fruits & Locally Sourced Berries (GF, DF, NF, VG)
- Fresh Berries & Passion Fruit Pavlova (GF)
- Mango and Coconut Mousse Cake
- Mini Boutique Petits Fours
- Red Velvet Cake
- Local and International Cheese Selection Paired with Traditional Condiments

LOCALLY CAUGHT FRESH SEAFOOD

\$45.00PP

- Includes Freshly shucked Pacific Oysters, Chilled Mooloolaba king prawns, Moreton Bay bugs and condiments

